

# Outback Shack

## Dinner Menu

### BREADS

<b>Garlic Bread</b>	\$4.90
<b>Herb Bread</b>	\$4.90
<b>Roasted Garlic Pizza Bread</b> topped with mozzarella cheese	\$7.90

### ENTREES

<b>Scallops, King Prawns and Smoked Salmon GF</b>	\$14.90
Sautéed in garlic, shallots and finished with a white wine sauce and drizzled Wasabi aioli	
<b>Caramelized Beef Salad GF</b>	\$11.90
Beef strips marinated in garlic, worcestershire and sweet chili sauce. Served upon a fetta and julienne salad	
<b>Garlic Prawns GF</b>	\$14.90
6 green prawns cooked in a garlic cream sauce served with oven baked rice and a wedge of lemon	
<b>Buffalo Wings GF</b>	\$12.90
With spiced BBQ dipping sauce and tzatziki yoghurt	
<b>Camembert Cranberry</b>	\$13.90
Camembert cheese wrapped in prosciutto, crumbed then shallow fried to golden brown perfection. Served with a tangy cranberry sauce	
<b>Oysters Kilpatrick (1/2 Dozen) GF</b>	\$17.00
Grilled oyster with bacon in our thick BBQ and Worcestershire sauce	
<b>Natural Oysters (1/2 Dozen) GF</b>	\$15.50
Served with a light julienne salad with lemon and our sea food sauce	

## MAINS

<b>300g Scotch Fillet</b>		<b>\$25.90</b>
Served with your choice of salad, chips or vegetables		
<b>500g Rump</b>		<b>\$25.90</b>
Served with your choice of salad, chips or vegetables		
<b>300g Ribeye on the Bone</b>		<b>\$27.90</b>
Served with your choice of salad, chips or vegetables		
<b>Sticky Barbequed Duck Breast</b>	<b>GF</b>	<b>\$26.90</b>
Served with sticky orange glaze and your choice of chips, salad or vegetables		
<b>Surf &amp; Turf</b>	<b>GF</b>	<b>\$30.00</b>
300g Scotch fillet topped with bacon & succulent prawns and a creamy garlic sauce		
<b>Rump &amp; Ribs</b>	<b>GF</b>	<b>\$30.00</b>
500g rump topped with juicy pork ribs and a tangy BBQ sauce		
<b>Pork Belly</b>	<b>GF</b>	<b>\$25.90</b>
Slow roasted pork belly served with a ginger beer glaze		
<b>Pork Ribs</b>	<b>GF</b>	<b>\$25.50</b>
Served with a tangy BBQ sauce and your choice of chips, salad or vegetables		
<b>Chicken Parmy</b>		<b>\$21.90</b>
Chicken schnitzel topped with Napoli sauce, a rash of bacon and cheese		
<b>Fisherman's Catch</b>		<b>\$26.90</b>
Fresh prawns, pacific bay oysters, crumbed calamari and battered Flathead served with chips, salad or vegetables		
<b>Vegetarian Pastie</b>	<b>V</b>	<b>\$16.90</b>
Filled with roasted vegetables and served with Napolitano sauce		

## MAINS

<b>Lamb Shanks</b>	<b>GF</b>	<b>\$24.90</b>
2 whole lamb shanks slow cooked in root vegetables, bacon, red wine and garlic. Served with potato mash and house made Napoli sauce		
<b>Chicken Caesar Salad</b>		<b>\$18.90</b>
Herb roasted croutons, crispy bacon rashers, parmesan cheese on a fresh crisp cos lettuce and topped with a poached egg		
<b>Lamb Cutlets</b>		<b>\$22.00</b>
Juicy crumbed lamb cutlets served with chips, vegetables or salad		
<b>Chicken Schnitzel</b>		<b>\$19.90</b>
Lightly crumbed chicken breast served with your choice of chips, vegetables or salad		
<b>Baked Snapper Fillet</b>	<b>GF</b>	<b>\$26.90</b>
Baked snapper fillet served with lemon butter sauce and topped with sweet potato chips		
<b>Beer Battered Barramundi</b>		<b>\$19.90</b>
Fillets of beer battered barramundi served with house made tartare sauce		
<b>Chicken and Mushroom Penne Pasta</b>		<b>\$19.90</b>
Diced chicken breast sautéed with garlic, onion, mushrooms and finished with a cream sauce		
<b>Stuffed Chicken with Camembert</b>	<b>GF</b>	<b>\$21.90</b>
Grain fed chicken breast stuffed with creamy camembert cheese and Spinach and finished with a Dijon cream sauce		
<b>Travelers Two Course Special</b>		<b>\$22.00</b>
Roast of day with chat potatoes, roasted pumpkin, seasonal Vegetables and gravy, finished with your choice of sticky date pudding or traditional bread and butter pudding		
<b>Vegetarian Fettuccine</b>	<b>V</b>	<b>\$18.50</b>
A selection of onion, tomato, capsicum, mushrooms, julienne carrot and whole baby spinach tossed through a light white wine tomato glaze		

## EXTRA SIDES

Side Sauces – Pepper, Mushroom, Dianne or Gravy	\$1.50
PN that sauces can be gluten free upon request	
Dijon, hot English, mild english and seeded mustard	\$0.60
Garden Salad	\$3.50
Side bowl of vegetables	\$3.50
Side of chips	\$3.50
Side of mash	\$1.00
Caesar salad	\$4.50
Side of pork ribs	\$6.50

## KIDS MEALS

<b>Fish &amp; Chips</b>	<b>\$8.20</b>
Lightly battered fish served with chips and tartare sauce	
<b>Nuggets &amp; Chips</b>	<b>\$8.20</b>
Tempura chicken nuggets served with chips and tomato sauce	
<b>Spaghetti Bolognese</b>	<b>\$8.20</b>
Served with tasty cheese	
<b>Sausages &amp; Mash</b>	<b>\$8.20</b>
Two sausages served with mashed potatoes, green vegetables and gravy	
<b>Schnitzel &amp; Chips</b>	<b>\$8.20</b>
Half a chicken breast lightly crumbed. Served with chips	

## DESSERTS

<b>Sticky Date Pudding</b>	<b>\$8.90</b>
Traditional pudding served with butter scotch sauce and vanilla ice cream	
<b>Eton Mess</b>	<b>\$8.90</b>
Crispy meringues topped with fresh cream and laced with seasonal berries and passionfruit	
<b>Tim Tam Chocolate Mousse</b>	<b>\$8.90</b>
Tim Tam chocolate mousse served with fresh cream and peppermint ice cream	
<b>Strawberry Panna Cotta</b>	<b>\$8.90</b>
Served with vanilla ice cream	
<b>Warm Chocolate Mud Cake</b>	<b>\$8.90</b>
Chocolate mud cake served with a warm chocolate sauce and vanilla ice cream	
<b>Traditional Bread and Butter Pudding</b>	<b>\$6.50</b>
Traditional bread and butter pudding served with custard and ice cream	
<b>Kids Ice Cream</b>	<b>\$3.00</b>
3 scoops of vanilla ice cream served with either caramel, chocolate or strawberry topping	

## HOT BEVERAGES

<b>Cappuccino</b>	<b>Cup</b>	<b>\$3.50</b>
	<b>Mug</b>	<b>\$4.00</b>
<b>Flat White</b>	<b>Cup</b>	<b>\$3.50</b>
	<b>Mug</b>	<b>\$4.00</b>
<b>Long Black</b>	<b>Cup</b>	<b>\$3.50</b>
<b>Latte</b>		<b>\$4.00</b>
<b>Tea</b>		<b>\$3.00</b>
<b>Hot Chocolate</b>		<b>\$4.00</b>

