

SANTA FE DINNER MENU

Appetizers

Garlic Herb Ciabatta Bread \$6.00 GFA V

Garlic Herb Ciabatta & Duo Melted Cheeses. (3 pieces) \$8.00 GFA V

Shared Starter Plate (Imp.) GFA \$24.50

Serves Two

1. Grilled Spanish Chorizo
2. Chilli/lime baby squid
3. Santa Fe salsa
4. Pan prawns with garlic and shallots
5. Turkish croutons

Scallops (Imp) (6) \$19.50, (12) \$29.50
Half shell oven baked scallops with a creamy lemon and fresh herb sauce.

Entree

Chilli Lime Baby Squid (Imp) GFA \$12.80
Santa Fe's famous crispy squid flash fried with dressed leaves and a sweet chilli and lime dipping sauce.

Soup of the Day \$9.50

Panko Crumbed Camembert \$9.50
Served on citrus salad with orange dipping sauce.

Grilled Cajun Chicken Strips GF \$13.50
With blistered cherry tomatoes and mint/cucumber yoghurt.

Santa Fe Bruschetta GFA V \$13.85
Garlic herb Ciabatta topped with a homemade mix of finely diced tomato, avocado, corn, Jalapeno and feta cheese seasoned in a Santa Fe spice mix.

Beef Taco's \$13.80
Teriyaki marinated beef strips with shredded cos lettuce, cheddar cheese, tomato, red onion, avocado and sour cream wrapped in a soft shell flour tortilla.

Salads

Beef Panzanella Salad GFA VA \$23.00
Prime rump steak M/R served on salad greens, red capsicum, tomato, Spanish onion, pumpkin, pine nuts & garlic croutons.

Calamari & Mango Salad (Imp) GFA \$21.00
Flash fried crispy calamari with fresh salad greens, avocado, cucumber, red onion, cherry tomato & mango. Finished with a zesty lime & sweet chilli dressing.

Warm Chicken, Bacon & Potato Salad GF \$21.00
Marinated chicken breast strips, cherry tomatoes, roasted red capsicum, Spanish onion and fresh green salad, tossed in creamy honey mustard dressing.

Chorizo, Prawn & Fetta Salad (Imp) GF \$26.00
Grilled Spanish chorizo & pan fried prawn cutlets tossed through a mix of salad greens, roast pumpkin, pine nuts, Hungarian fetta and seeded mustard vinaigrette.



Mains

Marmalade Glazed Lamb Rack GF \$37.50

Served medium rare with creamy mash potato, sautéed green beans and blistered cherry tomatoes.

Santa Fe Chicken Parmy \$28.50

Using our own Santa Fe flavour inspired sauce and served with sautéed spinach and warm potato salad.

Santa Fe Quesadilla \$19.50

*Toasted tortilla filled with marinated chicken, tomato, spring onion, capsicum and feta cheese.
Accompanied with a cooling sour cream.*

Spiced Beef Chimichanga VA \$27.50

*Classic New Mexico dish consisting of spiced prime beef, black beans, capsicum, jalapeno and mature cheese, rolled in a tortilla and oven baked.
Finished with dressed leaves, sour cream and Roma tomato salsa.*

Local Pan Fried Barramundi GFA \$33.50

Choice of Side

*Seasoned house vegetables and chat potatoes
Or*

Asparagus, pine nuts, sundried tomato, feta cheese and salad greens.

Warm Seafood Plate (Imp) \$36.50

Composite of pan fried local red snapper, Panko crumbed prawn cutlets and flash fried chilli baby squid.

Served with a house salad and fresh lemon.

Available as a share plate for two \$68.50

Mains Cont>

Mains

New Mexico Garlic Prawns (Imp) GF \$31.50

Prawn cutlets sautéed in a New Mexican style tomato sauce with garlic, bell peppers and lime.

Accompanied with a dressed house salad and rice.

Creamy Garlic Prawns \$31.50

Pan fried prawn cutlets finished with a creamy garlic sauce & served on steamed rice with a dressed house salad.

Spicy Beef Enchilada GFA \$25.50

Spicy beef, capsicum, red onion and corn, wrapped in a tortilla and topped with tomato and cheese before oven baking. Served with green chilli salsa and sour cream.

Vegetarian Enchilada \$22.50

Mixed medley of spiced vegetables topped with tomato and cheese, oven baked and served with green chilli salsa and sour cream.

Mediterranean Chicken \$28.50

Grilled breast served with green and black olives, capers and red onion in tomato sauce, alongside steamed broccolini & sweet potato balls.



Steaks

Porterhouse on the bone 350g. \$32.00

Scotch Fillet 300g. \$37.00

Rump 300g. \$27.00

- *with prawn cutlets \$7.00 extra*
- *With seared scallops \$8.00 “*

Choice of Sauce

*Garlic herb butter - Diane sauce - Gravy
Mushroom sauce - Peppercorn sauce
Sauces Not Gluten Free*

Choice of Accompaniments

*House salad and chips
Seasonal vegetables & chips
Seasonal vegetables & chat potato.*

Pasta

Penne Arrabiatta \$18.00
*Bacon, capsicum, mushroom chilli and tomato
finished with fresh basil.*

Alla Pana Fettuccine \$20.00
*Chicken breast, bacon and mushroom in a creamy
sauce.*

Fettuccine and Prawns (Imp) \$23.50
*Pan fried prawns, red peppers deglazed with
Sauv. Blanc and finished with a traditional
Napolitana sauce, a dash of cream and fresh
basil.*

Vegetarian Pasta of the day. \$16.50
Please ask staff.

Pizza

We use a traditional Italian dough recipe

Pizza with the lot \$21.50
*Bacon, ham, pepperoni, pineapple,
capsicum, onion, anchovies, olives and
mushroom.*

Cheesy Ham and Pineapple \$21.50

BBQ Chicken and Mushroom \$20.50
With roasted capsicum

Meat Lovers \$21.50
Ham, pepperoni, bacon and chicken

Santa Fe Seafood \$23.50
Prawns, calamari and mussels

Vegetarian Pizza \$19.50

Half and Half pizzas not available

Sides

*Small bowl of chips \$6.00
Small spicy wedges with sweet chilli \$9.00
Buttery mash \$5.00
Garden salad \$7.00
House seasonal vegetables \$7.00
Steamed rice \$5.00*

V vegetarian - VA vegetarian available - GF gluten free - GFA gluten free available