

SANTA FE DINNER MENU

BREAD

Garlic Herb Bread GFA V \$7

Pane De Casa Crusty Italian Bread

Cheesy Bread GFA V \$9

Pan fried Italian Bread

Pizzetta v \$10

Small pizza with semi dried tomato, basil pesto & mozzarella

ENTRÉE

Soup of the Day GFA \$10

Check specials board. Served with garlic bread

Field Mushroom Stack GF V \$16

With eggplant, Haloumi cheese, tomato & onion salsa, and balsamic glaze

Baked Chicken Taquitos VA \$14

Small tortilla filled with herb cheese, baby spinach and chilli lime dipping sauce

Smoked Salmon on Potato Rosti GF \$18

With apple fennel slaw & dill sour cream

Traditional Prawn Cocktail GF \$18

Banana prawns chopped with classic cocktail sauce

PIZZA & PASTA

Fettuccine Chicken Carbonara \$22

With creamy garlic sauce, bacon, mushroom, spring onions and Parmesan cheese

Potato Gnocchi VA GF (Small/Large) \$16/\$20

With chorizo and mushroom a la crème, Parmesan cheese and rocket

Pizza Supreme \$22

Napoli sauce, bacon, peperoni, ham, capsicum, onion, anchovies and Mozzarella

Pizza Vego v (Or Not!) \$19

Basil pesto sauce, pumpkin, baby spinach, feta cheese, field mushrooms, Mozzarella

ADD Chicken \$3.50

MAINS

Mango Salad with Chicken or Calamari IMP GFA \$22

Salt & Pepper Calamari or Lemon Chicken flash fried and mixed with fresh salad greens, avocado, cucumber, red onion, cherry tomato and mango. Finished with a zesty lime and sweet chilling dressing.

Thai Prawn & Glass Noodle Salad IMP GF \$26

Cucumber, Chinese cabbage, cherry tomato, mint, coriander, roasted peanuts and Asian dressing.

Sweet Pea & Pumpkin Risotto with Chorizo and Prawns GF IMP \$29

With parmesan cheese and baby spinach

NT Barramundi Pan Seared GF \$32

With mango salsa, garden salad and kumera fries

Local caught reef fish GF \$ MP

(Please check the specials board)

Local Grilled Banana Prawns GF \$42

Lemon garlic butter sauce, kumera fries and side salad.

Lemon & Rosemary Lamb Cutlets GF \$39

Baby beans, crispy chat potatoes & mint glaze

Five Spice Pork Belly GF \$28

With Kumera fries, Asian slaw & Sticky plum sauce

Rolled Chicken Breast GF \$27

Filled with Chorizo, Camembert & baby spinach, with pumpkin risotto and creamy lemon sauce

STEAKS - Includes your choice of 2 sides

Angus grain fed Rump 200 grams \$26

300 grams \$29

Black Angus Scotch Fillet 300 grams \$40

Side Choices

Chips - Garden Salad - Seasonal vegetables -

Chat potato - Mash - Kumera fries

Add House made Sauce each \$2

Gravy – Mushroom GF - Pepper GF – Diane -

Chimichurri butter

Add Steak Topping

Pancetta and Crispy onion rings \$5

Prawns in a garlic sauce (4) \$8

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EXTRAS

Garden Salad \$8

Vegetable Medley \$8.50

Bowl of rice \$6

Mash potato \$6

Greek Salad (Small/Large) \$9.50/\$14

Steakhouse Chips \$8

Spiced Wedges \$8

Add Extra Sauce \$2

Gravy – Aioli – Sour cream – Sweet chilli

KIDS 12 years and under

Chicken Nuggets and chips \$10.50

Crumbed fish and chips \$10.50

Pasta Bolognese \$10.50

Pizzetta with ham and cheese \$10.50

Steak with Chips & Gravy \$15

Choice of seasonal vegetables instead of chips

Vanilla Ice cream (2 scoops) \$6

With choice of topping: *strawberry, chocolate or caramel*

HOME MADE DESSERTS

Apple Strudel \$13

With vanilla ice cream and whipped cream

Chocolate Lava cake GF \$14

Vanilla ice cream & raspberry coulis

Meringue Nest Vanilla Bean Ice Cream GF \$13

With berries compote

Coconut Lime Tart GF \$14

With Chantilly cream

Affogato \$6

Espresso shot with vanilla ice cream.

Add your favourite liquor (Ask our friendly staff)

ADD THE FINISHING TASTE TO YOUR MEAL

Coffee – Tea – Hot Chocolate

Iced Coffee – Iced Chocolate

Liquor Coffee

Ask Staff for options

Port 60ml. glass

Penfolds Grandfather-Grand Tawny \$12.50

Galway Pipe \$7.20

Penfolds Club Tawny \$6