

Acacia Motor Lodge
Winter Menu 2017

Oven warmed Damper Rolls \$3.90
Garlic Toasted Turkish Bread \$6.90 with cheese \$7.90 and bacon \$9.90

Country Pumpkin Soup \$11.90

Freshly prepared using choice ingredients and served with a swirl of cream, croutons and a damper roll

Stuffed Portobello Mushroom \$14.90

Filled with Spinach Pesto Risotto and Danish Fetta, panko crumb and served on Tomato Coulis

Maple Seared Scallops Spoons \$18.90 (4)

Large Canadian Scallops served with a radish and rocket salad with apple cider mayonnaise and bacon chips

Ravioli Marinara \$17.90

Home-made Pasta Pillows filled with a prawn, scallop and crab medley gently poached in a rich tomato sauce with Mascarpone and shallots

Fondue Platter \$14.90 per person

Select Morsels of Beef and Chicken Fillet, wrapped with bacon and grilled to perfection and served with a bubbling pot of smoked cheese mornay dipping sauce and Turkish bread fingers

Duck Breast Salad \$16.90 sml \$32.90 lge

Char Grilled with roasted pumpkin and beetroot wedges, salad greens and walnuts drizzled with red wine vinaigrette

Mains

Braised Beef Cheek \$29.90

With Parsley mash and fresh garden vegetables, finished with a Portobello mushroom and sherry glaze

Slow Cooked Moroccan Lamb Shank \$23.90 (1) \$31.90(2)

Simmered with Middle Eastern spices, chick peas, almonds sweet potato and figs served with Pearl couscous

Thai Chicken Curry \$26.90

Juicy thigh fillet simmered in a traditional green curry and coconut sauce, served with fragrant Lime Rice, toasted peanuts and fresh coriander salad

Linguine Castello \$33.90

Flaked Atlantic Salmon Fillet tossed with fresh pasta ribbons in a Creamy Blue Cheese sauce with baby spinach and cherry tomatoes

320gm Eye Fillet Steak \$ 38.90

Wrapped with bacon and grilled to your liking served with potato medley and your choice of either Merlot glaze, Creamy Mushroom or Hollandaise Sauce

Peking Pork Belly \$24.90

Twice cooked in a light batter with a sticky spiced Caramel glaze, Asian vegetables and fried rice

500gm Char Grilled Angus Rump \$36.90

Prime trimmed cut cooked to your liking served with Potato wedges and your choice of either Merlot glaze, Creamy Mushroom or Hollandaise Sauce

280gm Angus Rump \$26.90

Sweets \$10.90

Rocky Road Cheesecake

With chocolate, marshmallow, macadamia nut and raspberries

Banana and Kahlua Crepe

Served warm with pistachio ice cream

Crème Brulee Duet

A Classic with a tropical twist, one Mango and one Coconut served with macadamia and banana biscotti

Apple and Rhubarb Pudding

A warm apple cake with rhubarb puree and custard

Affogato \$16.90

Liquor of your choice with fresh espresso, ice cream biscotti and fruit

Sides \$7.90

Shoestring Fries and Aioli
Potato Wedges Medley and Sweet Chilli
Fresh Steamed Garden Vegetables
Crisp Julienne Salad and Market Greens

Kids \$12.90

Fish Fillet with chips & salad
Chicken Nuggets with Chips & Salad
Bolognese Pasta Meatballs
With a bowl of Ice cream and syrup to finish