

Acacia Motor Lodge

Summer Menu 2021

Starters:

Pork Nachos – pork bolognaise topped with cheese, sour cream & guacamole served on a bed of corn chips. **G.F.** \$18

Salt & Pepper Squid – squid rings coated with salt and pepper flour, deep-fried until crispy and golden served with salad garnish, lime and tartare sauce. \$16

Gnocchi Pesto – with cherry tomatoes, fresh basil, caramelized fennel, chorizo and cream topped with feta cheese. \$18

Moroccan spiced chicken wings – fried until crisp served with garnish salad and mint yoghurt

6 wings \$11

10 wings \$18

Garlic bread \$8

Cheesy garlic bacon bread \$10

Mains:

Pork Cutlet – marinated in tandoori spice and yoghurt served with roast chat potatoes and greens with pimento sauce. \$32

Lamb rump - roasted with mint and rosemary jus served on rosti potatoes and greens. **G.F.** \$32

Veal Marramonte - pan fried veal scallops and sauteed bacon peas and shallots. Served with prawns infused with balsamic glaze and cream. \$32

New York cut steak - cooked to your liking, topped with salt and pepper squid, creamy garlic prawns served with chat potatoes and greens. **G.F.** \$38

PorterhouseSteak – cooked to your liking served with chat potatoes and sauteed vegetables and red wine jus. **G.F.** \$32

Grilled barramundi fillet – topped with lemon parsley butter sauce and seasonal vegetables.	\$28
Pan-fried salmon fillet- with cherry tomatoes, braised spinach, sauteed Swiss mushrooms and drizzled with hollandaise sauce.	\$32
Crumbed chicken breast schnitzel – served on a bed of shoestring fries with a rich gravy.	\$23
Chicken VIP burger – a chicken burger with bacon, avocado, cheese. Lettuce, tomato and aioli with a side of fries.	\$21
Cheesy baked Capsicum – baked capsicum filled with fresh seasonal vegetables and a trio of cheese. V, G.F.	\$21

Desserts

Homemade waffles with ice-cream, banana walnuts and butter scotch sauce.	\$14
Crème brulee with ice cream and fresh strawberries.	\$14
Sticky date pudding served with ice cream and cream.	\$14

Sides:

Shoe string fries and aioli	\$8
Potato wedges and sweet chili sauce	\$8
Fresh sauteed seasonal vegetables	\$8
Julienne salad with market greens	\$8

Kids meals:

Cheese burger and fries	\$12.50
Chicken nuggets and fries	\$12.50
Tempura fish cocktails and fries	\$12.50

Room Service Charge \$5