

Switchback Bar & Restaurant

Starters

Herb <u>or</u> Garlic on Ciabatta	\$4
Bruschetta with Tomatoes, Basil & Roasted Capsicum on Ciabatta	\$6
Prosciutto with Mozzarella on Ciabatta	\$6

Entrees

Warm Goat Cheese & Caramelised Onion Tart <i>(v)</i>	\$9
Chicken & Vegetable Thai Spring Rolls <small>Pan-Fried, served with Yakitori Plum Sauce</small>	\$10
Thai Chicken Fresh Spring Rolls <i>(gf)</i> <small>Served Fresh, wrapped in Rice Paper, drizzled with Lime Chilli Dipping Sauce</small>	\$10
Salt & Pepper Squid <small>With Mango Chilli Dipping Sauce</small>	\$10
Crispy Fried Calamari <small>With Fennel & Red Pepper Salad and Spicy Lemon Caper Aioli</small>	\$10
Creamy Garlic Prawns with Risotto <small>Sautéed Prawns served in a Creamy White Wine Garlic Sauce</small>	\$12
Tiger Prawns & Fish Fritter <i>(gf)</i> <small>Served on a Roasted Beetroot & Goat Cheese Salad, drizzled with Mint Vinaigrette</small>	\$12
Tempura Whiting Fillet <small>Wrapped in Vine Leaf, served with Seafood Chowder</small>	\$12
Tasmanian Half Shell Scallops <i>(gf)</i> <small>With Ham Hock Mornay and Butter Puff Pastry</small>	\$14
Sydney Rock Oysters with Choice of Style	½ Doz-\$14 1 Doz-\$26
Kilpatrick <i>(gf)</i>	
Natural with Lime & Chilli Dressing <i>(gf)</i>	
Tempura Wasabi	

Children's Mains (Under 12 Years of Age) All \$8

Chicken Schnitzel	Tempura Battered Fish
Sausages	Fettuccine Bolognese

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Mains

Grilled Porterhouse Steak / Scotch Fillet / T-Bone <u>w</u> Choice of Sauce Dianne, Pepper, Creamy Garlic or Mushroom Sauce	\$24
Herbed Roasted Beef Tender Roulade With Wild Mushroom & Marsala Sauce	\$26
Braised Lamb Shoulder With Roasted Eggplant, Crispy Lamb Brains in Prosciutto Fried Chickpeas	\$26
Crumbed Lamb Cutlets with Choice of Sauce Dianne, Pepper, Creamy Garlic or Mushroom Sauce	\$22
Chicken Ballontine of Sage & Pistachio Nut <i>(gf)</i> With Roasted Kumara & Beetroot Relish	\$22
Steam Chicken & Cashew Nut Dumpling With Coriander & Bonito Seasoning	\$22
Crumbed Chicken Schnitzel with Choice of Sauce Dianne, Pepper, Creamy Garlic or Mushroom Sauce	\$20
Grilled Atlantic Salmon With Basil Crust Leek & Caper Risotto	\$24
Grilled Barramundi <i>(gf)</i> With Red Claw and Crab Champagne Sauce	\$24
Grilled Swordfish Medallion <i>(gf)</i> With Lemon Caper	\$26
Parsley Crusted Snapper Fillet & Tempura Prawns Topped with Spice Coconut Tempura Prawns	\$28
Twice Cooked Pork Belly Braised then Baked, served on a bed of Pickle Cabbage & drizzled with Asian Sauce	\$24
Roasted Pork Loin Fillet Pocket <i>(gf)</i> With Thyme & Garlic, drizzled with Dijon Brandy Sauce	\$23
Combination of Seafood with Fettuccini Tossed with Basil Oil & Garlic	\$22
Home-made Vegetarian Quiche <i>(v)</i>	\$18

Desserts

Please ask our friendly staff for tonight's selection	All	\$11
Children's Ice Cream with Topping (Under 12 Years of Age)		\$3.5



Premium Espresso Coffee

Reg-\$3.5 Lge-\$4