

McNevins Gunyah Restaurant

Starters

Warm foccacia loaf served with garlic and soft herb butter
\$5.50

Crusty sour dough served with beef dripping and red onion confit
\$6.90

*Polenta crusted chicken tender strips, quick fried and accompanied
by aioli and salad garnish*
\$8.90

*Gunyah's own Caesar salad of baby cos, shaved parmesan, croutons,
crispy prosciutto and tossed with a garlic mayonnaise. Perfect
starter or side to your meal*
\$8.90

*Tasmanian pacific oysters served in the half shell either Kilpatrick,
natural with cracked pepper and lemon, or shooter style with spicy
bloody mary*
½ \$14.50
Doz \$28.90

Entrees

*Lamb tenderloin fillet rubbed with native herbs and spices, grilled
then rested on marinated salad with a yoghurt dressing*
\$14.90

*Seared Atlantic salmon served with caramelised pecans, rocket and
ruby grapefruit in tequila vinaigrette*
\$14.50

*Crumbled fetta, tomato, exotic mushroom and kalamata olive tart
topped with peppery greens and balsamic syrup*
\$13.50

*Large seared sea scallops on pickled cucumber with Asian salad and
ponzu dressing*
\$13.90

Mains

*Succulent pan seared beef tornado served on creamy mash with steamed greens, shiraz jus and crispy onion rings.
(Not recommended to be cooked past medium)*

\$29.90

Roulade of chicken supreme with semidried tomatoes, olive tapenade and a Greek fetta served on spinach risotto, herb oil and dressed rocket

\$25.50

Crispy skin, wild caught, local barramundi fillet on charred radicchio, mushrooms, tomato confit and baby caper sauce

\$26.90

Oversize lamb cutlet, cooked until tender and juicy served on creamed potato and smashed peas with a red currant reduction

\$26.50

Slow braised beef bourguignon on creamy mash, wild mushroom ragout and juniper infused jus

\$24.90

Twice cooked pork belly with crackling skin, spiced apple puree and lemon infused balsamic with caramelised parsnip and cumin glazed

Kent pumpkin

\$25.90

Sides:

*Crunchy fries with rosemary salt and garlic aioli
Caramelised pecan, ruby grapefruit and rocket salad
Glazed pumpkin, parsnip and broccolini*

\$5

Dessert

*Rich flourless chocolate cake served with homemade rum and raison
ice cream
\$9.80*

*Gunyah's baseless lemon lime cheesecake served with lemon curd,
whipped Chantilly cream and buttery shortbread
\$9.80*

*Warm Turkish fig pudding topped with sticky toffee sauce and
handmade vanilla bean ice cream
\$9.80*

*Crispy butter pastry tart filled with decadent caramel and toffee
pecans, topped with whipped vanilla cream
\$9.80*

*Plate of assorted homemade ice creams
\$8.50*