

MCNEVINS GUNYAH RESTAURANT MENU

ENTRÉES

Home baked Turkish Bread with a trio of dips	9.00
Today's soup served with crusty bread (GF)	10.50
Pumpkin and ricotta tortellini, pine nuts and sage butter sauce (V)	16.00
King prawns wrapped in filo pastry, cumin spiced sour cream and rocket salad dressed with herb oil	18.00
Tea smoked duck breast, seared scallops, braised cabbage and pan juices (GF)	16.90
Lemon scented arancini balls with a home style tomato and caper sauce and parmesan cheese (V)	16.00

MAINS

Lamb rack roasted medium, semi dried tomato cous cous, tzatziki, steamed greens and balsamic glaze	32.90
Homemade fettuccini, peas, fresh basil, chorizo and Persian fetta finished in creamy garlic sauce (V)	28.00
Succulent eye fillet cooked to your liking, creamy mashed potato, seasonal vegetables, rosemary butter and red wine jus (GF)	35.50
Thai green chicken curry (medium), serviced on a bed jasmine rice, wilted bok choy and baby corn (V)	28.90

Traditional Merguez sausage, potato puree, caramelised onion jam,
blistered cherry tomatoes and green beans 29.00

Gremolata crusted barramundi, sautéed kipfler potato, bean and
almond salad with a zingy lemon syrup 31.00

(V) Vegetarian option available

(GF) gluten-free option available

Please advise our friendly wait staff of any special dietary requirements

DESSERTS

Homemade sticky date pudding served with rich butterscotch sauce
and vanilla ice-cream 12.00

Dark chocolate and salted caramel tart, Chantilly cream and berry coulis 12.00

Apple, rhubarb and macadamia crumble with vanilla ice-cream (GF) 12.00

Cheese cake of the day served with Chantilly cream and coulis 11.00

COFFEE & LIQUERS

Filtered Coffee \$3.00

Liqueurs \$6.00