

McNevin's

Ferryman's Restaurant

Breads

<i>Bruschetta</i> —on grilled Ciabatta with olive tapenade, tomato, Spanish onion, basil & fetta balsamic reduction	\$8.90
<i>Garlic cob loaf</i> Crispy oven baked garlic & thyme cob loaf	\$6.00

Fresh oysters

<i>Natural</i> —with fresh lemon	\$15.00	\$26.00
<i>Kilpatrick</i> double smoked bacon + Worcestershire + bbq sauce	\$16.50	\$28.50
<i>Ferryman's</i> style chilli lime vinaigrette and shaved shallots	\$16.50	\$28.50

Entrée

<i>Prawn ravioli</i> Minced prawn & pine nut ravioli cooked in crème fresh, White wine & chives crowned with caviar	\$16.50
<i>Deep fried Camembert</i> Wedges of Camembert cheese breaded deep-fried served With a sweet beetroot jam Delicious	\$15.50
<i>Prosciutto & Asparagus</i> Fresh sautéed asparagus wrapped with prosciutto Placed on a bed of cauliflower & Parmesan puree Drizzled with scallop roe & coconut	\$16.50

Soup de jour

Potato cauliflower & truffle oil
Served with pan-fried ciabatta

\$10.50

Mains

Lamb Rack

Served with wild mushrooms rocket Parmesan salad
And a red wine jus

\$31.00

Eye fillet

On crushed kipfler potatoes and a mixed herb dressing
Soft shell crab wilted spinach and aged balsamic reduction

\$30.00

Pan roasted chicken fillet

Stuffed with chorizo spinach pine nuts, Camembert on a cream
Cauliflower and truffle oil puree with baby carrots

\$28.50

Apple seared pork medallions

Served on kipfler potato thyme and mustard crush
With broccolini and baby honey carrots

\$27.50

Crispy skin Atlantic salmon

Served on a bed of chorizo, red onion, cherry tomatoes,
Kipfler potato's black olives and wilted spinach with sherry vinaigrette

\$28.50

Pasta

Prawn, calamari, chorizo linguine

Sautéed seafood chorizo with chilli,
Garlic cherry tomatoes fresh herbs
In a light tomato and olive oil reduction
With shaved Parmesan and fresh lemon

\$24.00

Chicken Fettuccini

Pan-fried chicken cubed breast tossed with wild mushrooms \$23.00
Double smoked bacon fresh herbs, white wine and cream
Topped with shaved Parmesan cheese and chives

Desserts

Handmade White chocolate Pannacotta with a Rose water Syrup \$12.00

Decadent Chocolate Mud cake served with ice-cream \$10.00

Ice-cream sundae with chocolate or Strawberry topping \$8.00
(note- contains nuts)

Please ask our waitress for childrens menu