

Entree

Cobs \$8.50

Served with your choice of garlic, herb or plain butter

Pumpkin and Macadamia Nut Soup \$7.50

Homemade pumpkin soup topped with sour cream, and roasted macadamia nuts

Cream of Chicken and Corn Soup \$7.50

Homemade soup with chunky chicken and vegetables in a rich corn broth

Crispy Pork with Asian Salad \$13.90

Strips of pork belly, seasoned with spice rub, adorning an Asian salad and drizzled with a chilli, ginger, sweet soy and aniseed dressing

Crab, Prawn and Crème Fraiche Stack \$15.90

A tower of diced sun-dried tomatoes, avocado, dill and crème fraiche, topped with fresh crab meat, king prawn, drizzled with a tomato, sumac and cracked pepper infused hollandaise

Chicken Farfalle Entrée \$14.90

Main \$22.90

Tender strips of chicken, pan fried, tossed in a rich tomato, cream, green pepper corn, sundried tomato and garlic sauce and a hint of chilli

Garlic Prawns Entrée \$16.90

Main \$26.90

Sautéed in garlic, paprika, cream and a dash of white wine, placed on a bed of seasoned rice

Main Course

Lamb Shank \$25.00

Braised with a plum and port wine glaze, on a bed of root vegetables and mash potato

Braised Pork Belly \$25.90

Braised in aniseed, sweet soy, ginger, lemon grass and honey served on a bed of jasmine rice with an apple, grape and walnut salsa

Chicken Breast with Pesto Cream Sauce

\$24.90

Plump chicken breast, oven baked served on creamy mash and vegetables

Garlic Roast Rib Fillet \$26.90

Served with a mushroom and brandy sauce, served on potato mash and a mélange of vegetables

Beef Stroganoff \$18.50

Strips of grain fed rump, sautéed in garlic, cream, onion mushroom and beef stock, served on a bed of steamed rice

Dessert

Apple and Pear Crumble \$9.50

Slices of apple and pear, cinnamon, caster sugar topped with a biscuit, coconut, almond and rolled oats, oven baked and served with homemade vanilla custard

Flourless Chocolate Mud Flan \$9.50

Served with raspberry coulis, double cream and chocolate ganache

Toblerone Cheesecake \$9.50

Homemade baked cheesecake drizzled with amaretto and coffee anglaise, served with praline and cream

Raspberry and White Chocolate Panna Cotta \$6.90

Served with raspberry coulis and fresh cream

Please call 49441466 for orders, serving from 4.30pm until 8pm Tuesday to Saturday



Takeaway Menu

15 Palmer Street

North Mackay, 4740 QLD

07 49441466

Tuesday - Saturday

Set Menu

\$38.50 per person

Takeaway Menu

ENTRÉE

Pumpkin and Macadamia Nut Soup

Homemade pumpkin soup topped with sour cream, and roasted macadamia nuts

MAIN COURSE

Lamb Shank

Braised lamb shank with a plum and port wine glaze, on a bed of root vegetables and mash potato

OR

Chicken Breast with Pesto Cream Sauce

Plump chicken breast, oven baked, served on creamy mash and vegetables

DESSERT

Flourless Chocolate Mud Flan

Served with raspberry coulis, double Cream and chocolate ganache