

# plonk! beach cafe

---

## starters

wood fired bread with balsamic vinegar and extra virgin olive oil	4.0
herb /garlic bread	4.5
bruschetta tomato, red onion, basil, garlic and olive oil	7.5

## entrees

<b>sydney rock oysters</b> served natural with fresh lemon and rocket	1/2 doz	19.0
	doz	36.0
<b>oysters kilpatrick</b> topped with bacon, worcestershire sauce, parsley and lemon juice	1/2 doz	20.5
	doz	38.5
<b>caesar salad</b> w/ baby cos, crispy pancetta, parmesan cheese, coddled egg, croutons, anchovies & dressing		17.5
	chicken	18.5
	smoked salmon	20.5
<b>pan-fried thai fish cakes</b> with asian salad and spicy tomato chutney		19.0
<b>seared scallops</b> with mizuna, roasted pumpkin, cherry tomato's drizzled with garlic butter		22.0
<b>avocado salad</b> with green beans, tomato salsa, goats cheese and white wine vinaigrette		17.0

## mains

<b>linguini</b> w/ garlic prawns, crab meat, chilli, shallots, cherry tomato & lemon juice	27.0	
<b>saffron seafood risotto</b> w/ baby prawns, crab meat, salmon, fish & baby spinach	28.0	
<b>jewfish</b> salad w/ artichoke, chilli, cherry tomato, bean shoots, shallots, onion and rocket	26.0	
<b>grilled blue eye cod</b> with pan fried paw paw, zucchini, cabbage, choy sum and basil oil	29.0	
<b>pan seared john dory</b> on creamy mash potato, baby bok choy and a baby caper butter sauce	28.0	
<b>fennel and chilli salt rubbed pork fillet</b> on pear, toasted pine nut and cress salad with apple sauce	27.0	
<b>roasted duck breast</b> on a bed of creamy potato salad, baby spinach and drizzled with sweet wasabi dressing	32.0	
<b>roasted beef fillet</b> wrapped in bacon on roasted parsnip and snow peas topped with béarnaise sauce	32.5	
	w/ prawns	37.0

## sides

<b>roasted chat potatoes with rosemary and garlic</b>	7.0
<b>rocket, cherry tomato and parmesan salad</b>	7.5
<b>garden salad</b>	7.0
<b>steamed seasonal vegetables</b>	8.0