

# plonk! beach café

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## MOTHERS DAY 2011

2 COURSE - \$52.00 p/p OR 3 COURSE - \$65.00 p/p

\* all prices include tea or coffee \* starters and sides additional

### starters

wood fired bread with balsamic vinegar and extra virgin olive oil \$4.00

herb /garlic bread \$4.50

bruschetta tomato, red onion, basil, garlic and olive oil \$7.50

### entree

**sydney rock oysters** served natural with fresh lemon and rocket – ½ doz \*GF

**oysters kilpatrick** topped with bacon, worcestershire sauce, parsley and lemon juice - ½ doz

**moroccan lamb tenderloins** with cous cous, kumara, zucchini and harissa

**warm roasted pumpkin** and beetroot stack with avocado, goats cheese and balsamic \*GF \*V

**seafood salad** with scallops, calamari and shrimps tossed with chilli, cherry tomatoes, mint leaves, herbs and lime juice on a bed of baby spinach and mixed lettuce \*GF

### mains

**saffron risotto** with butternut pumpkin, green peas, shallots and shaved pecorino cheese \*GF \*V

**barramundi fillet** pan seared and served with prawn mousse stuffed zucchini flowers, baby bok choy and roasted cherry tomatoes

**chicken Kiev** grilled and served with mashed purple yam, cherry truss tomatoes, grilled squash and korma sauce

**black angus scotch fillet** (served medium) with kipfler potatoes, broccoli, wilted baby spinach, roasted shallots and béarnaise sauce \*GF

### dessert

**crème brule** with passionfruit ice cream \*GF

**apple and marscapone tart** with vanilla bean ice cream

**little peach jam pudding** topped with vanilla custard

### sides

roasted chat potatoes with rosemary and garlic \$7.00

rocket, cherry tomato and parmesan salad \$7.50

greek salad \$7.00

steamed seasonal vegetables \$8.00