

# The Coach House Restaurant

## Breads \$5.50

Herb and olive

Garlic and parmesan

Honey and mustard

## Pizzas \$16.50

Smoked ham, cherry tomato and artichoke confit and boccocinni

Satay Chicken with tomato, coriander and cucumber salsa

Roast vegetable with Basil Pesto

## Entrees

soup of the day with toasted turkish bread \$10.50

mezze plate with house made dips, felafel, dolmades and marinated olives. served with toasted pide bread. \$16.50

tempura soft shell crab with szechuan pepper, chinese cabbage, crispy noodles and sesame \$15.50

9 pacific oysters 3 ways-natural, mornay and kilpatrick \$21.50

twice cooked gorgonzola cheese soufflé with local marinated figs and watercress \$13.50

tomato and shellfish risotto with prawns, mussels and pipis. served with a saffron aioli. entrée \$15.50  
main \$28.50

## Mains

beef fillet wrapped with bacon, sautéed prawns, creamy mash and hollandaise sauce \$30.50

local greenwell point kingfish with a teriyaki glaze, stir fried chinese mushrooms and greens. Served with steamed rice. \$29.50

piri piri roasted chicken with crispy polenta and tomatoes \$29.50

james Squire Golden Ale battered fish with Chips and Salad and a house made tartare sauce \$23.50

roast sirloin of pork with red cabbage, roast potatoes, and a fresh apple chutney \$29.50

steak and Guinness pie with creamy mash \$20.50

red wine and rosemary braised lamb shanks with winter vegetables and gremolata small \$18.50  
large \$28.50

Selection of char grilled steaks- t-bone \$28.50  
scotch fillet \$28.50

All steaks served with chips & salad and a choice of pepper, mushroom, diane or red wine sauce