

kokoda

BAR + GRILL

dinner

Available Tuesday to Thursday between 5.30pm and 8.30pm
And Friday and Saturday between 5.30pm and 9pm

STARTERS

Dip and Bread (v)

House made dip served with crusty bread (serves 2-4)
\$9.90

Pizza Bread (v)

Fresh rolled pizza brushed with rosemary and chilli oil (serves 2-4)
\$7.50

Garlic Bread (v)

\$5.90

Seafood Chowder

Filled with fish, prawn, scallop and crab
\$9.90

Fresh Oysters (hc) (lg)

Served naturally with citrus wedges and a wasabi mayonnaise
Half dozen \$12.90 Dozen \$20.90

Oysters Kilpatrick

Fresh oysters lightly grilled with bacon, Worcestershire sauce and Tabasco
Half dozen \$13.90 Dozen \$22.90

Pan Seared Scallops (hc) (lg)

Canadian scallops plated with parsnip puree, baby rocket salad and citrus dressing
\$12.90

Pumpkin and Pine Nut Risotto (v) (lg)

Sauteed pumpkin and pine nuts, with vegetarian risotto and parmesan shavings
\$9.90 Entrée \$17.90 Main

MAINS

Duck a L'Orange (lg)

Half duck, twice cooked with sweet potato and Pontiac bake, zucchini ribbons and an orange glaze
\$26.90

Fresh Atlantic Salmon Fillet

Please check with your wait staff for today's preparation, priced daily

Tuscan Chicken Breast (lg)

Free range chicken breast pan fried with Tuscan herbs, served with baked jacket potatoes, sautéed mushrooms and Béarnaise sauce
\$19.90

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Peppered Prawn Risotto (lg)

Local prawn cutlets pan fried with pancetta, creamy trio of pepper and tomato risotto

\$21.90

Spaghetti Puttanesca (v) *without anchovies*

With onion, garlic, capers, olives and anchovies with a touch of chili in a Napoli sauce with parmesan shavings

\$18.90

Beer Battered Barramundi

Served with homemade tartare sauce, chips and salad

\$19.90

500gm 1824 Grain Fed T-Bone (lg) *without chips and sauce*

For the serious steak lover, char grilled to your liking, served with chips, salad and your choice of sauce

\$34.90

Veal Parmigiana

House crumbed and topped with bechamel, Napoli and parmesan, served with chips

\$17.90

300gm Wagyu Rump and Garlic Prawns (lg) *without chips and sauce*

Cooked on the char and topped with creamy garlic prawns, served with chips and salad

\$33.90

Rack of Lamb (lg) *without sauce*

With a pine nut and leek stuffing, roasted and served with sweet potato mash, goats cheese filled tomato and shiraz jus

\$28.90

Eye Fillet Steak (lg) *low gluten crouton available*

Char grilled to your liking and served on a damper crouton, with sautéed cherry tomatoes and asparagus, with béarnaise sauce

\$27.90

Pan Seared Scallops (hc) (lg)

Canadian scallops plated with parsnip puree, rocket salad and citrus dressing

\$25.90

Pork Roulade (lg)

Pork fillet filled with truffle oil risotto and oven baked, plated with seeded mustard cream, buttered silverbeet and baby beetroots

\$22.90

Slow Roasted Rib Fillet (lg) *without chips and sauce*

Slow roasted for 20 hours and finished on the char, with chips, salad and choice of sauce

\$24.90

(v) = Vegetarian

(lg) = Low Gluten Content

(hc) = Healthy Choice Option