

Sides

Bowl of Chips	\$7.00
Bowl of Wedges	\$9.00
Bowl of Cheese Fries	\$9.00
Bowl of Steam Vegies	\$8.00
Creamy Mash Potato	\$7.00
Bowl of Rosemary and Chat Potato	\$7.00
Sautéed Mushroom	\$9.00

Kids

Chicken Schnitzel & Chips	\$10.00
Fish & Chips	\$10.00
Spaghetti Bolognese	\$10.00
Chicken Nuggets & Chips	\$10.00
Minute Steak & Chips	\$10.00

(All Kids Dish comes with two scoop vanilla ice cream)

Drinks

Coffee	Regular large
Flat white	\$3.00 \$3.50
Chai Latte	\$3.00 \$3.50
Hot Chocolate	\$3.00 \$3.50
Mocha	\$3.00 \$3.50
Cappuccino	\$3.00 \$3.50

Tea	Regular large
English Breakfast / Green Tea	\$3.00

Juices	Regular large
Orange, Watermelon, pineapple, Carrot, Tomato	\$6.50 \$7.50

Soft Drinks	Regular large
Coke, Diet, Zero, Sprite	\$3.00
Mineral Water	\$3.00

OPERA
DINING

INCREDIBLY
DELICIOUS
MENU
BEST FAMILY
RESTAURANT

OPERA
DINING

Dinner

Starter

Garlic Bread	\$5.00
Herb Bread	\$5.00
Tomato Bruschetta spanish onion, basil, extra virgin	\$7.00
Selection of Homemade Dips	\$10.00
• beetroot and yogurt • roasted egg plant and parsley • carrot and saffron (served with toasted bread)	

Entree

Fresh Sydney Rock Oysters (Large)		
Natural		
½ dozen 1 dozen	\$15.00	\$28.00
Kilpatrick		
½ dozen 1 dozen	\$16.00	\$29.00
Mornay		
½ dozen 1 dozen	\$16.00	\$29.00
Beef Carpaccio		\$16.00
elegant slices of cured beef, celeriac, horseradish cream, shaved parmesan and extra virgin.		

Sizzling Garlic Prawn Hot Pot green prawn cutlet, garlic, brandy, cream and toasted bread		
Entree Main	\$15.00	\$28.00
Antipasto Plate		\$16.00
selection of cured meat, grilled eggplant, roasted capsicum, cheese and grissini		
Asparagus Prosciutto		\$15.00
asparagus wrapped with prosciutto, served with grilled haloumi and balsamic reduction		
Szechuan Seasoning Salt & Pepper Squid		
baby squid dusted with spices & semolina golden fried & served with salad and aioli		
Entree Main	\$14.00	\$22.00

Marinated Pork Fillet	\$15.00
fillet of pork marinated with lemon grass & sweet chilli served with savory rice	
Pea & Corn Fritters	\$14.00
served with mixed salad, smoked salmon & tomato relish	

MENU

RESTAURANT

Main - Meat

Slow Braised Lamb Shoulder	\$27.00
served with sicilian caponata & salsa verde	
Aged Beef Rib Eye (GF)	\$29.00
scotch fillet on the bones, cook to your liking, served with rosemary, chat potato, roasted tomato and red wine jus	
Chicken Involtini	\$26.00
chicken breast rolled with camembert cheese, roasted capsicum & baby spinach. served with mashed and honey mustard	
Veal Involtini	\$27.00
veal backstripe rolled with raisin, ricotta cheese, pinenut & wrap in prosciutto. served with mash & oven roasted tomato sauce	
Lamb Rump	\$27.00
lamb rump stuffed with walnut, brie cheese, spinach served on a gratin potato & rosemary mint jus	
Chicken Supreme	\$27.00
pan fried marinated chicken breast served with sautéed mushroom & buckwheat, bok choy, roasted tomato & sweet corn puree	
Fillet Mignon	\$32.00
fillet of beef wrapped with bacon, cook to your liking served with oven dried tomato, sautéed spinach mash potato & red wine jus	

Quality Dining

Main - Seafood

Fisherman Plate	\$35.00
mix seafood of prawns, calamari, scallops, barramundi, oyster, served with chips, tartare & cocktail sauce.	
Salmon Steak	\$27.00
crispy skin salmon steak (fillet) served with mash, bokchoy & harissa bearnaise sauce	
Tuna Steak	\$30.00
marinated yellowfin tuna, grilled, served with rosemary chat potato, grilled eggplant, endive, roasted sweet pepper & vinaigrette reduction	
Grilled Scampi	\$35.00
grilled with garlic, chilli, parsley butter served with endive, spanish onion, fennel & toasted almond salad	
Seafood Brodetto	\$27.00
seafood stew with prawns, scallops, mussel, barramundi, calamari, sautéed in onion, garlic, parsley, white wine & tomato puree seafood broth.	
Western Australia Lobster	
Classic Mornay Sauce	
Half Full	Market Price
Garlic Butter Sauce	
Half Full	Market Price

Dessert

Chocolate Avalanche	\$8.00
warm chocolate cake topped with walnut & chocolate ganache	
Sticky Date Pudding	\$8.00
served warm with butterscotch sauce	
Tiramisu	\$8.00
layers of savoiardi biscuits soaked in coffee & layered with mascarpone & brandy	
Mango Creme Brulee	\$8.00
custard base dessert with layer of hard caramel.	
Ricotta with Almond Pudding	\$8.00
served with fresh fruit & toasted almonds	

Main - Pasta / Salad / Risotto

Spaghetti Marinara	\$22.00
prawn, scallops, mussel, calamari with olive oil, garlic chilli, tomato & seafood broth	
Prawn Ravioli	\$26.00
house made ravioli filled with prawns, sautéed onion, garlic in a light creme sauce & toasted with baby spinach	
Chicken & Mushroom Risotto	\$22.00
with sautéed onion, porcini mushroom, chicken fillet, chicken broth & served parmesan	
Angel Hair Pasta	\$26.00
with ragu of house ground lamb shoulder, cooked in a red wine & braised veges with fresh baked ricotta & mint	
Linguine with Fried Zucchini	\$21.00
fried eschallots, garlic chilli, mint, eggplant & sweet pepper, shaved parmesan & fried breadcrumb & crisp prosciutto	
Garden Salad	\$10.00
mix lettuce leave, tomato, cucumber, olives, red onion & vinaigrette dressing	
Greek Salad	\$12.00
lettuce, tomato, cucumber, olives, red onion, feta cheese	
Cesar Salad	\$14.00
baby cos lettuce, crouton, crispy bacon, anchovy dressing & shaved parmesan	
Grilled Haloumi Salad with Roasted Capsicum & Zucchini	\$14.00
add prawn\$6.00 add chicken\$4.00 smoked salmon\$6.00 lamb\$6.00	