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Dinner Menu

Monday to Saturday 5:30 - 9pm

Sunday 5:30pm - 8:30pm

Entrees

	\$6.00
Bowl of Chips	
Soup of the Day	\$7.50
Herb Bread	\$7.50
Garlic Bread	\$7.50
Herb, Cheese and Bacon Bread	\$8.50
Bowl of Wedges	\$9.50
Italian Bruschetta	\$11.00
Nachos	\$13.00

Fried Calamari served with Homemade Tartare Sauce		\$15.00
		\$15.50
Smoked Bacon and Camembert Cheese with Chilli Plum Sauce		\$11.00
Oysters natural	½ dozen	\$22.00
	dozen	\$12.00
Oysters Kilpatrick	½ dozen	\$24.00
	dozen	

Pasta & Risotto

Chicken and Mushroom Risotto (gf)		\$19.50
<i>Fresh chicken breast pieces, pan fried together with mushroom and onion tossed in a cream sauce topped with fresh parmesan</i>		
Fettuccini Astor		\$19.50
<i>Smoked salmon, chicken, fresh asparagus and baby spinach in a creamy sauce</i>		
Fettuccini Carbonara		\$18.50
<i>Pan fried bacon and mushroom tossed in a cream based sauce and finished with fresh parmesan</i>		
Vegetarian Risotto (gf)		\$17.50
<i>Fresh seasonal vegetables simmered in homemade vegetable stock with a splash of wine topped with fresh parmesan</i>		

Spaghetti Bolognaise

Fresh beef mince simmered in our tasty napolitana with fresh

\$16.00

herbs

Burgers

Barra Burger

Tempura barramundi fillet topped with fresh lettuce, tomato, beetroot, cheese and homemade tartare sauce

\$15.00

Hamburger with the Lot

A homemade juicy burger topped with crisp lettuce, tomato, onion, cheese, pineapple, beetroot, bacon, egg and tomato relish

\$15.00

Vegetarian Burger

A vegetable patty with crisp lettuce, tomato, beetroot and Spanish onion served on Turkish bread and topped with our aioli and served with chips

\$15.50

Steak Sandwich

Grilled steak, lettuce, tomato, cheese, onion, beetroot, bacon and egg with tomato sauce and served with chips

\$14.00

Chicken Schnitzel Sandwich

Chicken breast schnitzel, lettuce, tomato, onion, cheese, beetroot, bacon and egg with mayonnaise and tomato sauce served with chips

\$14.00

Seafood

Seafood Platter <i>Crumbed scallops. Crumbed prawns, calamari rings and battered flathead tails served with tartare sauce and a lemon wedge</i>	\$27.00
Atlantic Salmon <i>Atlantic salmon cooked medium, topped with a lemon hollandaise sauce</i>	\$25.00
Garlic Prawns <i>Large tiger prawns pan-fried with onion and garlic, finished with white wine sauce and a dash of cream served with steamed white rice and salad</i>	\$23.50
Salt & Pepper Squid Salad <i>Salt and pepper squid friend and served on a bed of seasonal salad greens with sweet soy sauce</i>	\$19.50
Fish of the Day (Please ask staff) <i>Fresh beef mince simmered in our tasty napolitana with fresh</i>	\$18.00

herbs

Chicken

Chicken Breast with Creamy Garlic Prawns <i>Fresh chicken breast fillet, pan fried and topped with a creamy garlic prawn sauce</i>	\$25.00
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Chicken Parmigiana <i>Our premium full breast chicken schnitzel topped with champagne ham, napolitana sauce and melted cheese</i>	\$21.00
Chicken Kiev <i>Fried crumbed chicken breast filled with garlic and cheese served with chips and salad or vegetables</i>	\$19.00
Chicken Schnitzel <i>Premium chicken breast crumbed and served with chips and salad or vegetables</i>	\$18.50
Asian Chicken Salad (gf) <i>Chicken breast with crisp mix salad and Asian vinaigrette on a bed of crisp noodles</i>	\$18.50

Beef & Lamb

Beef & Reef 300g <i>Scotch fillet steak topped with our special creamy seafood sauce</i>	\$33.50
Scotch Fillet 300g <i>Premium quality beef with a ribbon of marbling that melts during cooking, leaving the steak tender and full of succulent juices</i>	\$28.00
Mixed Grill <i>A 200g porterhouse steak, pork chop, sausages, bacon, onion, tomato and a fried egg.</i>	\$28.00
Porterhouse 400g <i>With a finer texture, this is one of the best steaks for a larger cut.</i>	\$26.00

Veal Oscar		\$24.00
<i>Tender crumbed veal fillets topped with asparagus, prawns and hollandaise sauce.</i>		
Crumbed Lamb Cutlets	3 cutlets	\$21.50
	2 cutlets	\$18.50
<i>Crumbed lamb cutlets cooked and finished with beautifully steamed seasonal vegetables and gravy</i>		
Roast of the Day (Please ask staff)		\$15.00