



RESTAURANT

Starters

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| Oven Baked Cobb Loaf | \$ 9.00 |
| Fresh Crusty Cobb served with your choice of butter
Garlic, Herb & Garlic or Chilli.
<i>(Vegetarian option)</i> | |
| Traditional Bruschetta | \$10.00 |
| Lightly Toasted Vienna Bread Slices, Topped with
our very own tomato blend.
<i>(Vegetarian option)</i> | |
| Pizza Bread | \$12.00 |
| A thin crispy base topped with pesto, ham and
mediterranean vegetables.
<i>(Vegetarian option)</i> | |
| Cheese Board | \$15.00 |
| A selection of cheeses served with crackers, nuts and
dried fruit. Available for one or two share.
<i>(Vegetarian option)</i> | |

Entrées

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| Harbour Sails Spring Rolls | \$10.50 |
| Made Fresh by our chefs, using our own recipe. Filled
with Chicken, lettuce, and camembert cheese, With a side
of home made chilli plum dipping sauce. | |
| Savoury Croquettes | \$8.50 |
| A creamy blend of mashed potato, bacon, cheese and
spring onions, encased in golden crumbs, served with
hollandaise sauce and salad garnish. | |



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Soup of the Day **\$10.00**

Ask one of our friendly wait staff for the daily choice of home made soup served hot with crusty bread slices.

Satay Chicken Skewers **\$10.00**

Tender Chicken Pieces, skewered and marinated in our chef's own peanut satay sauce. Served on a bed of steamed coconut rice.

SELECTIONS FROM THE SEA

Citrus Seeded Calamari **E: \$13 M: \$25**

Tender strips of calamari coated in a tangy blend of citrus zest, sesame and poppy seeds, served with a salad garnish and creamy lime dipping sauce.

Can be served as entrée or Main sized meal.

**Recommended with the Clifford Bay Sauvignon Blanc (NZ) \$34.95*

Choice of Prawns **E: \$16 M: \$26**

Tender cooked prawns finished in a sauce of your choice, Entrée or Main size. Choice of Creamy Garlic, Sweet Galliano or Tomato and Chilli. Served on a bed of steamed rice.

**Recommended with the West Cape Howe Semillon Sauvignon Blanc (WA) \$29.90*

Oysters **Natural: ½ Doz \$15 Dozen \$28**
Topped: ½ Doz \$18 Dozen \$33

Large N.Z oysters finished to your liking. Natural, Kilpatrick or Mornay. Or as a medley of the 3. Available in serves of 6 or 12.

**Recommended with Margaret River Shades Sauvignon Blanc Semillon (WA) \$29.90*



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Sails Fish of the Day **\$25**

Grilled in your choice of Lemon Butter or Thai Style Dressing, or, encased in our golden citrus crumb, served with a fresh garden salad and thick cut chips.

**Recommended with the Bladen Sauvignon Blanc (NZ) \$5.30 glass \$28.90 Bottle*

Seafood Medley Pasta **E: \$18 M: \$27**

A combination of tender cooked seafood, tossed through angel hair pasta and white wine dill cream sauce. Available as Entrée or Main size.

**Recommended with Grant Burge Thorn Riesling (SA) \$7.90 Glass \$34.90 Bottle*

FROM THE GRILL & MAIN COURSES

Brass Bells Prime Rib on the Bone **\$28**

Our signature steak. Thick cut fillet on the bone for maximum flavor, char-grilled to your liking served with garlic roast potato's and seasonal vegetables. Topped with a sauce of your choice, Mushroom, Pepper, Dianne or Chilli.

**Recommended with Pitchfork Margaret River Shiraz \$29.90 Bottle*

Traditional Fillet Mignon **\$30**

300g Eye Fillet, wrapped in bacon and char-grilled to your liking. Served on a bed of creamy mashed potato, steamed greens and mushroom sauce.

**Recommended with Grant Burge Benchmark Shiraz Cabernet \$5.90 Glass*

Marinated Crumbed Rump **\$22**

Rump steak marinated in our chefs own blend. Crumbed and cooked till golden. Served with a loaded jacket potato and cob of corn.

**Recommended with Grant Burge Hillcot Merlot \$34.90 Bottle*



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- Tandori Lamb Rack** **\$29**
Marinated in traditional tandori spices, then oven baked till medium-well. Served on a bed of Kumara mash and wilted spinach with a side of traditional Indian Raita.
**Recommended with Charles Sturt Cabernet Merlot \$23.90 Bottle*
- Pina Colada Chicken** **\$26**
Chicken breast stuffed with bacon, cheese and avocado, oven baked and topped with a coconut cream and pineapple sauce. Your choice of fresh garden salad or steamed seasonal vegetables.
**Recommended with Grant Burge Thorn Riesling \$7.90 Glass \$34.90 Bottle*
- Maple Mustard Pork Loin** **\$27**
Pan fried pork loin fillets, sitting on a mix of mashed potato and sweet potato finished with a maple syrup and mustard glaze. Your choice of salad or vegetables.
**Recommended with Clifford Bay Sauvignon Blanc \$34.95 Bottle*
- Mediterranean Risotto** **\$20**
A selection of vegetables tossed through a rich tomato & garlic sauce and arborio rice. Topped off with shaved parmesan. Keep as a vegetarian choice or add your choice of chicken or prawns.
**Recommended with Devils Lair Fifth Leg Rose \$30.90 Bottle*



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Traditional Irish Stew

\$22

A warming mix of tender beef pieces, Guinness, and vegetables, slow cooked and served with crusty bread slices.

**Recommended with Juniper Crossing Cabernet Merlot \$7.90 Glass \$30.90 Bottle*

Smokey BBQ Beef Wellington

\$26

A twist on a classic favorite. Smokey BBQ marinated beef steak, wrapped in a golden puff pastry case with mushrooms, onions and bacon. Served with roast potatoes and seasonal vegetables.

**Recommended with Grant Burge Shiraz \$5.90 Glass \$19.90 Bottle*

Salads and Sides

Caesar Salad

\$13

Crisp lettuce, bacon, parmesan, croutons, egg and anchovies tossed through our tangy home-made Caesar dressing. Served traditionally or with your choice of chicken or prawns.

Add \$5 for Chicken or Prawns

**Add a side Fresh Garden Salad or Steamed Seasonal Vegetables
extra to any meal: \$6.50**

Add an extra side of Chips to any meal: \$5.00

**Add a Creamy Garlic Seafood Sauce to any of our Steak dishes:
\$6.50**



DESSERTS

Sweet Spring Rolls	\$10
Tasty mix of banana, coconut and chocolate wrapped and fried till golden served with a caramel sauce and a scoop of vanilla ice-cream	
Raspberry and White Chocolate Cheesecake	\$9
Home-made using our chef's favourite recipe, served with fresh whipped cream.	
Apple Strudel	\$8
Traditional, home-style strudel, oven baked and served with vanilla ice-cream	
Trifle for One	\$8
Classic style trifle layered in a martini glass topped with Chantilly cream and nuts.	
Mini Pavlova	\$10
Topped with fresh fruit and whipped cream.	
Cheese Board	\$15
A selection of cheeses served with crackers, nuts and dried fruit. Can be served for one or many.	

To finish your meal and compliment your dessert, may we recommend a glass of Grant Burge Thorn Riesling or a nip of Port or Cognac.

We also have a range of Liqueur Coffee's and Cocktails, as well as a selection of Coffee's and Tea.

Thank you for dining with us at the Brass Bell Restaurant.