



# Cattlemen's Grill

## Breads

**T**raditional Garlic and Parmesan Garlic Pizza Bread  
With Basil Jus  
\$9.50

**T**urkish Bread with Semi Dried Tomato Tapenade, Avocado and Sour  
Cream and Balsamic with local Extra Virgin Olive Oil  
\$9.50

**H**ome Made Olive Bread with Herb Mascarpone  
\$10.50

## Tapas

**A**rc en ciel Trout with Garlic Butter and Fried Sage \$12.50

**S**ardines with Spiced Mandarin and Toasted Bread \$11.50

**P**rosciutto, Salami, Chorizo and Duck Rillettes Plate \$14.50

**M**arinated Olives \$8.50

**A**rtichoke and Green Chilli Salad \$8.50

**E**ggplant and Sweet Potato Crisps \$9.50

## Entrées

**O**ysters Natural or with Chervil Jelly, Crème Fraîche and Salmon Roe  
1/2 doz \$ 17.90 1 doz \$28.90

**P**owerhouse Oysters with Grilled Bacon, Worcestershire and  
Barbeque Sauce  
1/2 doz \$21.90 1 doz \$32.90

**P**rawn Cocktail with Crisp Bread, Citrus Salad and Marie Rose Sauce  
\$19.90

**P**owerhouse Thai Beef Salad with an Asian Glass Noodle Salad,  
Roasted Cashews and Saeng Wah Sauce  
Small \$18.90 Large \$28.90

**S**moked Chicken and Asian Wombok Salad with Kaffir Lime Dressing  
\$18.90

**P**asta Orecchiette with Capsicum Peperonata  
Small \$17.90 Large \$26.90

**S**low Cooked Pork Belly on Parsnip Puree with Parsley Coulis  
and Porcini Foam  
\$20.90

**T**empura Bug with Nori, Pickled Ginger, Wakame Seaweed  
and Wasabi Mayonnaise  
\$22.90

**P**owerhouse Caesar Salad, Grilled Cos Lettuce with Balsamic Lardons,  
Garlic Croutons, Parmesan and Poached Egg finished with  
Home Made Caesar Dressing  
\$19.90



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## Mains

180g Ebor Beef Fillet Pepper Steak served with Rustic Chips and Diane Sauce  
\$32.90

250g Ebor Beef Rump served with Pate, Mushroom Sauce and Puff Pastry Disk  
\$34.90

Powerhouse 500g Ebor Beef Rib on the Bone served with Micro Salad  
and Red Wine Sauce  
\$44.90

Seared Atlantic Salmon on a Beetroot Risotto and a  
Lemon Myrtle Butter Sauce  
\$32.90

Pan Sealed Chicken Breast with a Tartlet of French Peas and Corn Sauce  
\$29.90

Lamb Rack with Potato Croquette, Red Onion Jam, Broad Beans  
and Minted Jus  
\$36.90

Pork Medallion on Sweet Potato with Glazed Apple, Crackling and Jus  
\$34.90

Venison Loin with Pumpkin Timbale, Raspberry  
and Bittersweet Chocolate Sauce  
\$36.90

Snapper Fillet with Grilled Prawns, Bok Choy and Bisque Sauce  
\$33.90

Pea Pancake with Bean Salad and Grilled Haloumi  
\$28.90

## Sides

Sweet Potato, Fetta and Corn Salad with Honey Dressing

Guyra Sebago Potato Mash

Steamed Vegetable Panache

Chunky Chips

Garden Salad with House Dressing

Greek Salad with Traditional Dressing

Small \$7.50    Large \$12.50

One Account Per Table Please