

entrees & light meals

freshly shucked natural oysters	½ doz 15.0	doz 29.0
kilpatrick oysters with bacon	½ doz 20.0	doz 38.0
fresh crusty bread with evoo and balsamic vinegar		4.0
garlic bread 3 slices		5.5
turkish bread served with chef's trio of dips		12.9
bruschetta fresh roma tomatoes, red onion and crumbled danish feta, finished with basil and a balsamic glaze		13.5
moroccan calamari side garden salad and mint dipping sauce		16.9
twice cooked pork belly fresh apple slaw and an asian bbq sauce		16.9
seared scallops 6 scallops with a mango, lime and apple salsa		19.5
steak sandwich <i>lunch time only</i> scotch fillet, caramelised onions, roquette, tomato, aioli, mozzarella cheese and tomato relish, served with chips		19.9
taste plate for 2 prawn skewers, grilled italian sausage, olives, smoked salmon, mini brie with blueberry compote, served with turkish bread and dips		29.9

salads

smoked salmon salad roquette, red onion, capsicum and baby capers, drizzled with a honey mustard dressing		27.9
duck breast salad blood orange, swiss chard, vermicelli, bean shoots, red onion, capsicum and a spicy plum dressing		29.9
reef and roast beef salad grilled king prawns, roquette, carrot, red onion and cherry tomatoes, finished with a creamy garlic sauce		29.9
caesar salad baby cos, crispy bacon, parmesan cheese, anchovies, boiled egg and croutons		19.5
	with chicken	25.5

pasta & rice

chef's rigatoni seared pork fillet, mushrooms, red capsicum and roquette in a ginger and mustard cream sauce		25.5
beef ravioli with sautéed bacon and mushrooms in a creamy napolitano sauce		24.5
chicken and lemon linguini capers and sun-dried tomatoes, tossed through a basil pesto aioli		25.9
prawn and citrus risotto seared prawns, asparagus, citrus segments and shaved parmesan		26.9



panorama
restaurant and bar

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mains

lemon thyme chicken breast on a grilled mediterranean vegetable stack with roquette, raita and parsnip chips	32.9
fish'n'chips tempura shark bay whiting served with garden salad, chips and tartare sauce	26.9
smoked pork rib seeded mustard mash, braised cabbage and honey carrots, finished with a bulmers apple cider sauce	33.9
chicken parmigiana topped with napolitano sauce and cheese, served with chips and salad	25.9
fish of the day see daily specials	mp
crispy skin salmon lemon, thyme and crab potato cake with asparagus, sautéed mushrooms and spring onions, topped with a salsa verde mayo	34.9
lamb back-strap on a warm salad of kipfler potatoes, dates, spring onions, mushrooms and danish feta, with balsamic tomatoes, broccolini and a port wine cream sauce	38.9
seafood platter for 2 see daily specials	mp

grill

rib eye steak served with chips, garden salad and your choice of mushroom or pepper jus	40.9
harvey fillet roasted baby potatoes, shallots and broccoli finished with a tomato concasse	41.0
surf and turf 400g rib eye with grilled king prawns, potato mash and a garlic cream sauce	43.9

vegetarian

baked field mushrooms in a mustard and garlic oil, with a salad of spinach, fennel and cherry tomatoes and capsicum coulis	18.9
roast sweet potato salad wild roquette, spanish onion, roasted almonds, feta and a balsamic dressing	22.9
roquette & pear salad pine nuts, parmesan, capsicum and red onion in a lemon vinaigrette	18.9
vegetable ribbon pappardelle carrots, zucchini, sun-dried tomatoes, basil, macadamia nuts and danish feta	21.9
pea risotto sautéed field mushrooms, asparagus and shaved parmesan	23.5

sides

chips with aioli	8.0
garden salad tomatoes, carrot, cucumber, red onion and red capsicum	6.9
steamed veggies a selection of seasonal greens tossed in a garlic butter	9.9
potato mash	7.5

kids

12 and under (comes with a soft drink and a scoop of vanilla ice-cream)	13.9
fish'n'chips, homemade spaghetti bolognese, nuggets'n'chips or ham'n' cheese pizza	