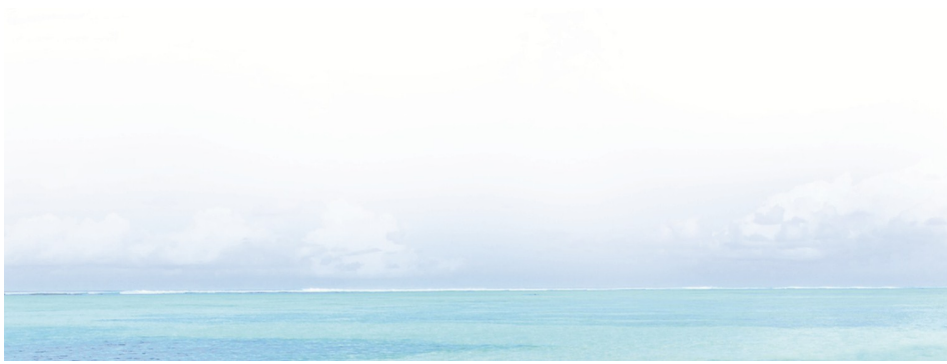




panorama  
restaurant and bar



## entrees & light meals

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

## salads

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



## mains

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

## pasta & rice

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



## grill

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

## vegetarian

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

## sides

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

## kids 12 and under

<b>fish'n'chips</b>	<b>homemade spaghetti bolognese</b>
<b>nuggets'n'chips</b>	<b>ham and cheese pizza</b>
comes with a soft drink and a scoop of vanilla ice-cream	



# cocktails

\$15 ea

## **berry cool**

midori and strawberry liqueur shaken with passion fruit pulp and topped with soda

## **caipiroska**

vodka and smashed fresh lime  
also available: strawberry caipiroska

## **cosmopolitan**

vodka and cointreau shaken with fresh lime and cranberry juice

## **flirtini**

smashed pineapple shaken with vodka and cointreau, topped with champagne and pineapple juice

## **mojito**

choice of white or dark rum, served with fresh lime and mint

## **strawberry mojito**

fresh strawberries, muddled with bacardi, fresh lime and mint

## **peachy champers**

peach schnapps and champagne with a splash of orange juice

## **toblerone**

baileys, frangelico and tia maria shaken with honey, chocolate and cream

## **long island iced tea**

gin, vodka, cointreau and bacardi, topped with pepsi and lemon juice.

## **rhode island iced tea**

topped with cranberry juice



# draught beers & cider

## local

beez neez	4.7%
carlton draught	4.6%
carlton dry	4.5%
carlton mid	3.5%
fatyak	4.7%
pure blonde	4.6%
redback original	4.7%
vb	4.9%

## imported

asahi 330ml	5.0%
bulmers cider	4.7%
bulmers pear cider	4.7%
carlsberg	4.8%
kilkenny	4.3%
kronenbourg	5.0%
stella	5.2%

# spirits & liqueurs

## bourbon

bakers bourbon  
bookers bourbon  
gentleman jack  
jim beam blk  
jim beam white

basil hayden  
cougar bourbon  
jack daniels  
jim beam small batch  
makers mark

## gin

bombay sapphire

south gin

## liqueurs

baileys  
drambuie  
frangelico

cointreau  
dom benedictine  
kahlua

## rum

bacardi  
captain morgan spiced rum

bundaberg  
mount gay

## scotch

chivas regal  
glenfiddich 12yo  
johnny walker blk  
tullamore dew

dimple 12yo  
jameson  
oban malt

## tequila

coyote  
jose cuervo

don juan escobar  
scorpion mescal

## vodka

42 below  
smirnoff

grey goose

