



Dinner Menu

Red Stag Restaurant



* Gluten Free option available

Starters and Entrees

Breads and Spreads (for two)

A selection of warm artisan breads, hummus, sun-dried tomato pesto and basil pesto spreads. **\$14.00**

Garlic Bread

A toasted ciabatta topped with garlic and herb butter. **\$7.50**

Pumpkin Soup*

A hearty winter favourite served with a warmed pistolet. **\$13.00**

Seafood Chowder

A creamy chowder made from fresh terakihi, green lipped mussels and shrimps. Served with a warmed pistolet. **\$16.00**

Shrimp Cocktail

A traditional favourite with shrimps nestled on a bed of lettuce, tomato and topped with a tangy seafood dressing. **\$14.00**

Tempura Battered Chilli Prawns

With a hint of chilli, these prawns are delicious. Served on a bed of mesculin with a smoky chilli mayonnaise on the side and steak-cut fries. **\$14.00**

Cajun Wings

Four cajun-spiced (mild) chicken wings served with a buttermilk ranch dipping sauce. **\$14.00**

Vegetarian Mains

Brown Rice Salad (Vegan and Gluten Free)

Delicious warm or cold. Brown rice, capsicum, spring onions, seeds and raisins. (Contains soy) **\$18.00**

Mushroom Pasta

A herbed, mushroom cream sauce tossed through fresh parpadelle pasta, sprinkled with grated parmesan and parsley. **\$26.00**



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Mains

Roast Lamb

Seasoned slices of roast lamb served with broccoli, cauliflower and carrot with cheese sauce accompanied with duck fat roast potatoes. **\$30.00**

Pork Belly *

Slow cooked pork belly and crackling served with broccoli, cauliflower and carrot with cheese sauce accompanied with duck fat roast potatoes. **\$30.00**

Eye Fillet *

Medallions cooked to your liking, with your choice of garlic butter, cracked pepper, or mushroom sauce. Served with steak cut fries and a fresh garden salad. **\$34.00**

Prime Rib-Eye Steak *

250g steak cooked to your liking, with your choice of garlic butter, cracked pepper or mushroom sauce. Served with steak cut fries and a fresh garden salad. **\$32.00**

Regal King Salmon *

Pan-fried salmon fillet with a lemon and dill cream served on top of a potato rosti with a garden salad. **\$34.00**

Venison *

Venison medallions, generally cooked rare, served with a cranberry gravy, broccoli, cauliflower and carrot with cheese sauce accompanied by duck fat roast potatoes. **\$32.00**

Bacon and Mushroom Pasta

A herbed, bacon and mushroom cream sauce tossed through fresh parpadelle pasta, sprinkled with grated parmesan and parsley. **\$28.00**

Blue Cod and Fries

Two fillets of battered Blue Cod served with steak cut fries, buffalo ranch slaw, a wedge of lemon and tartare sauce. **\$28.00**

Desserts

Ice-Cream Sundae*

A scoop each of Salted Caramel and Cashew, Vanilla and Chocolate premium ice-cream, served with whipped cream and your choice of topping. **\$12.00**

Dutch Apple Crumble Pie

A sweet pastry case, filled with chunky spiced apple, topped with crumble. Served with a scoop of vanilla ice cream and whipped cream. **\$13.50**

Ginger Sticky Date Pudding

Sticky date and ginger pudding served with salted caramel sauce, served with vanilla ice-cream and whipped cream. **\$13.50**

Duo of Brownies *

One slice each of dark and white chocolate brownie, served warmed with vanilla ice cream and whipped cream **\$13.50**

Caramel Sin

Delicate chocolate cake filled with decadent caramel, topped with sinful caramel ganache whipped with cream cheese, caramel drizzle and butterscotch sprinkle. Served with whipped cream. **\$13.50**

*Thank you for joining us. We hope you enjoyed your visit.
Carla, Bruce and Bevan Gibson*