

# *The Queenscliff Hotel*

## *Courtyard Café*

**Soup of the day** \$10.00

**Oysters** natural or dressed with salsa ½ doz 17.00 1 doz 32.00

**Tasting Plate**, shaved salami and prosciutto, marinated olives, Meredith goats fetta, semi dried tomatoes served with house made rolls 19.50

**Local Portarlington Mussels** steamed with chilli, garlic, chardonnay, saffron, tomato & parsley 16.00/19.00

**Twice Cooked Goats Cheese Souffle** with fresh parmesan cream & roquette 16.00

**House Made Gnocchi** tossed in a creamy sweet basil sauce with fresh parmesan 17.00/21.00

### **House Made Pasta**

**Bolognese**, traditional meat sauce with red wine and tomato topped with shaved parmesan 17.00/21.00

**Marinara**, local seafood tossed with olive oil, onion, garlic and parsley in a classic napoli sauce 20.00/24.00

**Risotto** of the day 17.00/21.00

**Traditional Caesar Salad**, baby cos leaves tossed with bacon, croutons, shaved parmesan and anchovies with our own dressing topped with a softly poached egg 18.00

**Fish of the day**, please ask one of our waiters for todays selection, Market price

**Chicken and leek pie**, creamy filling with green peas topped with flakey, golden puff pastry 18.00

**Char Grilled Cajun Chicken Breast Garden Salad** with avocado, topped with mango mayonnaise & toasted almonds 21.00

**Fish and chips**, crisp battered whiting fillets and chips, with tartare sauce 28.00

**Warm Salad of Roasted Pumpkin**, caramelised onion, chickpeas, sun dried tomato, pine nuts with leafy greens & a creamy blue cheese dressing 18.00

**Prime Eye Fillet** grilled to your liking with seasonal vegetables, chat potatoes and beef jus 31.00

**Prime Porter House** grilled to your liking with garden salad, chips & beef jus 29.00

### **-Sides-**

Potato chips 8.00 Steamed seasonal vegetables 8.00 Roquette and parmesan salad 8.00

Marinated Olives 8.00 Garden Salad 8.00

# *Desserts*

## *Menu*

*\$13.00*

**Vanilla Crème Caramel** infused with star anise cardamon with cinnamon anglaise

**Apple strudel** with caramel sauce& vanilla ice-cream

**Lime & Raspberry tart** with raspberry coulis and double cream

**Rhubarb, Apple and Cointreau crumble** with a buttery topping of coconut and almonds  
with vanilla ice-cream and double cream

**Flourless Chocolate & Almond** cake with melting ganache & double cream

### **Selection of Australian cheeses**

With fig & sesame roll, honeyed pecans and lavosh bread      20.00