



## Function - A La Carte Menu

### Soup

- Delicious Homemade Soup of the Day ..... \$ 9.50
- ◆ Served with Bread

### Breads

#### Trio of Dip

- ◆ ◆ Olive and Sun-dried Tomato Tapenade,
- ◆ ◆ Macadamia and Basil Pesto,
- ◆ ◆ Creamed Cheese with Chives and mild Chilli,
- served with four slices of Italian Ciabatta Bread ..... \$ 14.50

#### Homemade Garlic Bread ..... \$ 5.50

- ◆ Garlic Butter on fresh French Stick, grilled to golden brown

#### Bruschetta ..... \$ 10.50

- ◆ 4 slices of Italian Ciabatta Bread served with Tomatoes, Olive Oil, Basil, and Garlic as topping

### Pasta

	Small	Large
Traditional Spaghetti .....	\$ 14.50	\$ 18.50

#### Choice of two Sauces:

- \* **Bolognese:** Homemade Meat Sauce
- ◆ \* **Napolitana:** Tomato Sauce with Basil and Garlic

Ravioli "Boscaiola" .....	\$ 18.50	\$ 22.50
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- ◆ Ravioli with Ricotta and Spinach filling, with a Mushroom Cream Sauce, and crushed local Macadamia Nuts

Ravioli "Napoli" .....	\$ 18.50	\$ 22.50
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- ◆ Ravioli with Ricotta and Spinach filling, topped with a Napolitana Sauce

*All Pasta dishes are sprinkled with Parmesan Cheese*

#### Chilli Lovers - complement your meal with

- Homemade mild or hot Chilli Sauce served on a side dish ..... \$ 1.50



Gluten free Pasta available with Sauces marked with this Symbol\*

## Entrée

- Local Organic Mungalli Creek Fetta Cheese (140 gm).....\$ 10.50**  
 ♦ Bowl of Fetta Cheese marinated in Olive Oil, Oregano, Rosemary, Thyme, and Bay Leaves served with Italian Bread
- |                                    |                |                 |
|------------------------------------|----------------|-----------------|
|                                    | <b>Small</b>   | <b>Large</b>    |
| <b>Tableland Garden Salad.....</b> | <b>\$ 9.50</b> | <b>\$ 13.50</b> |
- ♦ \* Assorted crisp local Lettuce, Tomatoes, Cucumber, Capsicum, Carrot, Avocado (seasonal), and Egg with Italian/Balsamic or French Dressing
- Nick's Caesar Salad "Venezia".....\$ 17.50**  
 ♦ \* Cos Lettuce, Egg, crispy Bacon (or without Bacon), Parmesan shavings, served with our tasty French Dressing and topped with Croutons and Anchovies
- Caesar Salad topped with Tasmanian Smoked Salmon.....\$ 21.50
- Mountaineers Meat Platter.....\$ 22.50**  
 Bündnerfleisch (air dried Beef), Coppa "Valtellina Style" dried Pork, Salami, Swiss style Cheese, pickled Onions, Gherkins and Rye Bread
- Calamari Fritti "Neptune".....\$ 20.50**  
 Home crumbed Squid Rings seasoned with Garlic and Herbs, served with Nick's Tartare Sauce, mild Chilli Sauce, and Lime
- Crocodile Fillets "Johnstone River".....\$ 23.50**  
 North Queensland Crocodile fillets freshly crumbed, seasoned with Garlic, and native Herbs, served with Tartare Sauce, Mango Chutney, and fresh Lime

Local quality produce is used in our meals wherever possible  
 Please inform our friendly staff of any dietary requirements when ordering your meal!

**We accept Cash, major Credit Cards and we have Eftpos facility**

***One bill per table or equally slit bills is acceptable***

***Splitting each item from the bill for customers from one table will incur a surcharge of \$3 per person***

***Public Holiday incurs a 15% surcharge.***



# Main Meals

*All main meals served with Tableland Seasonal Vegetables*

**Roast of the Day** ..... \$ 27.50

Succulent tender Roast served with condiments. The service taking care of your table to inform you with the roast of the day.

**Tasty Pork Spare Ribs** ..... \$ 28.50

Succulent tender Pork Spare Ribs marinated in Nick's Special Sauce, grilled and sprinkled with Sesame Seeds

**Yodeller's Delight** ..... \$ 27.50

Smoked Pork Loin, homemade Sauerkraut and Frankfurter Sausage with hot or mild Mustard

**Veal Schnitzel "Mt. Quincan"** ..... \$ 30.50

Crumbed tender Veal, pan-fried in Butter, served with Gravy and Lemon

**Jackaroo's Sirloin Steak (280 gm)** ..... \$ 32.50

Prime tender grilled pasture fed Beef

**Choose from one of these two Sauces:**

- Mushroom in light Cream Sauce
- \* • Garlic Brandy Butter

**Wild Barramundi "Karumba"** ..... \$ 33.50

\* Estuary Barramundi fillet pan-fried and served with a Grenobloise Sauce (Capers, Lemon Wedges, and white Wine)

# Side Dish

**Basket of Chips (per serve)** ..... \$ 6.50

◇ \* Cooked in pure Vegetable Oil

◇ **Vegetarian Meals**  
 \* **Gluten free Meals or Sauces**