

A L L D A Y D I N I N G

Breads

GARLIC + PARMESAN BREAD \$5.90
TRIO OF DIPS
w/ toasted turkish bread, ideal to share \$9.90

Starters

GOLDEN CRUMBED CALAMARI
w/ lemon + homemade tartare sauce \$12.90

CREAMY GARLIC KING PRAWNS
cooked w/ white wine, parsley + spring onions,
served w/ steamed fragrant rice \$14.90 | \$23.90

TASMANIAN SMOKED SALMON
on toasted sour dough w/ horse radish cream,
baby caper + spanish onion \$13.90

PRAWN CUTLETS
served on a mango, coriander + chilli salsa w/ lime \$13.90 | \$21.90

ROCKMELON, PROSCUITTO AND KING PRAWN SALAD
w/ citrus dressing \$15.90

GRILLED MARINATED GOATS CHEESE
w/ roasted red peppers, rocket + pesto dressing \$12.90

Salads

CLASSIC CAESAR SALAD
coz lettuce, bacon, parmesan, croutons,
soft boiled egg, anchovy + garlic dressing \$14.90
► add roasted chicken breast \$17.90

BEETROOT SALAD
house pickled beetroot w/ pumpkin, goat's cheese,
pine nuts, tomato, mescaline + herb vinaigrette \$15.90

MACADAMIA CRUSTED CHICKEN FILLETS
on mesclun salad w/ roasted red peppers,
sun dried tomatoes, cucumber + marinated artichokes
w/ a lemon + black pepper mayonnaise \$17.90

BBQ SQUID + KING PRAWN SALAD
mixed baby leaves, cucumber, avocado, mango + chilli dressing \$19.90

Gourmet Turkish

(lunch only)

GRILLED CHICKEN BREAST
w/ avocado, tomato, crispy bacon,
mixed leave + aioli, served w/ fries \$15.90

CHARGRILLED EYE FILLET STEAK
w/ red onion jam, tomato, roast pumpkin
+ beetroot relish, served w/ fries \$17.90

Main Courses

GOLDEN FRIED CALAMARI
served w/ chips, garden salad + tartare sauce \$19.90

QUEENS WHARF KITCHEN FISH + CHIPS
served w/ golden fries, dressed garden salad + tartare sauce
► beer battered **white snapper fillets** \$21.90

OR
► beer battered **flat head fillets** \$23.90

CHICKEN BREAST SCHNITZEL
served w/ chips + garden salad \$19.90
► add creamy mushroom sauce or gravy \$3.00

LOCAL CRUMBED FORSTER WHITING FILLETS
served w/ fries, dressed garden salad + citrus mayonnaise \$22.90

THAI RED SEAFOOD CURRY
fresh fish, squid rings, prawns + mussels
simmered in an aromatic coconut curry sauce
served w/ steamed jasmine rice + thai herbs, \$24.90

MUSHROOM TAGLIATELLE
panfried field mushrooms, garlic, white wine, cream,
fresh herbs + parmesan cheese tossed w/ fresh tagliatelle \$18.90
► w/ roasted chicken breast \$21.90

KING PRAWN SPAGHETTI
king prawns cooked w/ olive oil, chilli,
garlic, white wine, basil + parsley \$24.90

CRISPY SOFT SHELL CRAB
asian style cucumber + thai herb salad,
soy + sesame dressing, wasabi mayonnaise \$24.90

PAN FRIED ATLANTIC SALMON FILLET
served on steamed new potatoes,
summer salad and mustard dressing \$28.90

GRILLED PRIME EYE FILLET STEAK
crispy chat potatoes, buttered english spinach,
caramelized eschallots + red wine jus \$31.90

QUEENS WHARF KITCHEN SEAFOOD PLATTER
golden crumbed calamari, prawn cutlets, fresh oysters,
fresh king prawns, beer battered blue eye cod fillets,
crumbed forster whiting fillets, crispy soft shell crab
+ tasmanian smoked salmon served w/ fresh garden salad,
french fries, tartare sauce + citrus mayonnaise
► \$44.00 for one
► \$85.00 for two

Sides

CHIPS w/ aioli \$6.50

WEDGES w/ sour cream + sweet chilli \$7.90

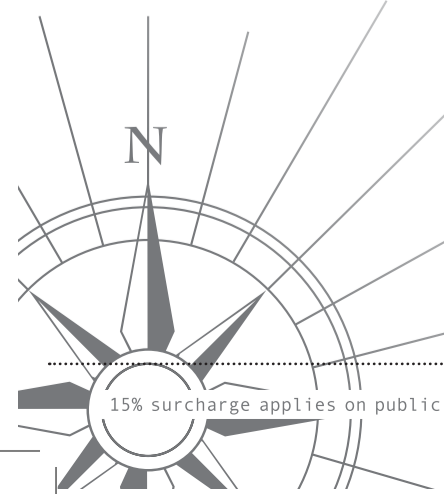
CRISP CHAT POTATOES w/ sour cream + sweet chilli \$7.00

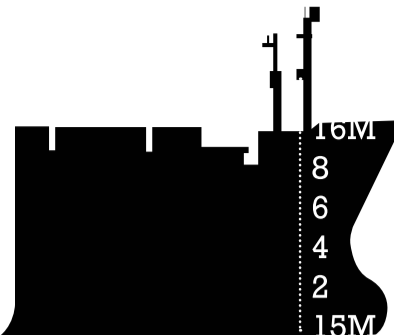
Children's Meals

All kids meals \$7.50

BONELESS BATTERED
FISH + CHIPS
served w/ side salad
PRAWN CUTLETS
w/ chips + salad

SPAGHETTI
w/ tomato + basil sauce
+ parmesan cheese
HAND MADE CHICKEN
BREAST NUGGETS
w/ chips + salad





A L L D A Y D I N I N G

Hot Drinks

COFFEES

cappuccino - flat white - latte - long black **\$3.90**
 macchiato - long macchiato - espresso **\$3.50**
 hot chocolate - mocha - chai latte **\$4.00**

SYRUPS

caramel - hazelnut - vanilla **\$0.60**

TEAS

english breakfast - earl grey - peppermint
 chamomile - green - chai **\$3.90**

Cold Drinks

FRAPPES

fresh fruits + juice crushed w/ ice (dairy free) **\$6.20**
 ▶ berry + banana + apple
 ▶ orange + pineapple + mango pulp

JUICES

freshly squeezed orange juice **\$5.50**
 bottled orange - apple - pineapple **\$4.50**

SMOOTHIES \$6.20

▶ banana + honey
 ▶ mixed berry + vanilla

MILKSHAKES

chocolate - caramel - vanilla - strawberry **\$4.90**

ICED CHOCOLATE

thick chocolate + milk + ice cream + cream **\$6.00**

ICED COFFEE

double espresso shot + vanilla + ice cream + milk + cream **\$6.00**

ICED MOCHA

espresso shot + thick chocolate + ice cream + milk + cream **\$6.00**

BOTTLED SOFT DRINK

coke - diet coke - coke zero - sprite - lift - dry ginger **\$3.70**
 lemon, lime + bitters - ginger beer **\$3.80**

MINERAL WATER

raspberry - lemon lime - mandarin **\$4.50**
 natural **\$5.00**

Spirits

PREMIUM \$7.50

johnny walker scotch - jim beam bourbon - smirnoff vodka
 gordon's gin - bundaberg rum - bacardi white rum
 jamesons irish whiskey - sierra tequila

LIQUEURS \$7.50

frangelico - midori - kaluha - baileys - cointreau

White Wine

glass : 1/2 carafe : carafe

MORRIS DRY WHITE **\$4.50 \$9.00 \$14.90**

JAMES ESTATE SEMILLON SAUVIGNON BLANC 2009
 dry and crisp with citrus aromas and tropical notes **\$5.50 : \$22.90**

BAY OF STONES SAUVIGNON BLANC 2010
 lime and tropical fruit with a fresh acidic finish **\$5.90 : \$24.90**

BAY OF STONES CHARDONNAY 2010
 fragrant and fresh with spicy oak and lemon blossom **\$6.20 : \$24.90**

TYRRELLS "MOORES CREEK" PINOT GRIGIO
 pear, melon and lilac notes with a long vibrant finish **\$6.80 : \$27.90**

BAY OF STONES CHARDONNAY PINOT NOIR SPARKLING
 refreshing citrus aromas with red currant character
 and a soft clean finish **\$6.00 : \$26.00**

Red Wine

glass : 1/2 carafe : carafe

MORRIS DRY RED **\$4.50 \$9.00 \$14.90**

HABITAT CABERNET MERLOT 2009
 soft and well rounded with subtle oak **\$5.50 : \$22.90**

LONE FIG SHIRAZ 2010
 juicy red berry fruit with mellow spice and oak **\$5.90 : \$23.90**

THE VINES SHIRAZ CABERNET MERLOT **\$24.50**
 plum and blackberry aromas balanced by black pepper and spice.

FAT TREE SHIRAZ CABERNET 2008
 full of juicy red and black fruit
 and soft silky tannins **\$6.50 : \$25.90**

RASCALS PRAYER CABERNET SAUVIGNON **\$27.90**
 mulberry and plum fruit flavours with a firm dry finish.

TYRRELLS "MOORES CREEK" PINOT NOIR
 cherry and strawberry aroma with
 savoury oak and smooth tannins **\$6.90 : \$28.90**

Beer

COOPERS on tap **\$5.50**

JAMES BOAGS PREMIUM LIGHT **\$5.30**

TOOHEYS NEW **\$5.80**

TOOHEYS EXTRA DRY **\$6.20**

PURE BLONDE **\$6.50**

JAMES SQUIRES PORTER **\$6.70**

JAMES SQUIRES GOLDEN ALE **\$6.70**

JAMES BOAGS PREMIUM **\$7.00**

CORONA W/ LIME **\$7.30**

FAT YAK **\$7.30**

8
6
4
2
14M
8
6
4
2
13M

