



ROUNDHOUSE RESTAURANT



STARTERS

GARLIC BREAD	6
SOUP OF THE MOMENT <i>Warm house-made soup</i>	10
STUFFED MUSHROOMS <i>Mushrooms filled with capsicum, black rice, basil and cream cheese sitting in a prosciutto basket</i>	12
BARRUMUNDI SPRINGROLLS <i>mix of barramundi, cashews, green chilli, vegetables, herbs & garlic wrapped in pastry and deep fried</i>	12
CHICKEN, LEMON GARLIC & HOUSEMADE SPAGHETTI <i>Chicken pan-fried in butter, lemon & garlic, tossed with spaghetti, onion & capsicum</i>	14
BREE FILLED SOURDOUGH COB <i>Our own sourdough filled with brie, olive oil, rosemary & a touch of white wine, then baked</i>	10

DESSERT

DAILY HOUSE MADE DESSERT BOARD	10
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MAINS

MEXICAN BURRITO BOAT <i>Zucchini filled with corn, capsicum, rice, beans, onion & chilli topped with cheese & baked</i>	20
WHOLE BAKED SQUID <i>Squid tube stuffed with ricotta, parmesan, prawns and basil baked in a tomato sauce</i>	24
CHICKEN PRIMAVERA <i>Grilled chicken breast topped with onion, sun dried tomato, capsicum, herbs, courgettes & cream</i>	28
LAMB TAGINE <i>Whole lamb rump braised in a mix of fruits & spices, served on a spicy couscous</i>	30
BEEF BRACIOLE <i>Beef flattened & filled with onion, capers & pine nuts, rolled & baked in a red wine sauce</i>	26
GRILLED STEAK OF THE DAY <i>Please ask your waitress for the cut of the day and the price - cooked to your liking topped with a bernaise sauce</i>	

DRINKS

FULLY LICENSED BAR

Bookings Essential 6924 3255

Open Mon - Fri 6pm

Sat group bookings only