

taroona lounge bar **DINNER MENU**

ENTREES

- Soup of the day** served with warm house made bread 10
- Garlic Woodfired Pizza** 11
- Herb, Cheese & Pesto Woodfired Pizza** 13
- Dill & Parmesan Crumbed Calamari** served with a salsa of peppers, olives, celery, dill, capers and a dollop of lemon aioli 15/24
- Chicken Caesar salad with a twist** – chicken tenderloins coated in the chefs Moroccan spices, tossed with cos lettuce, pepperoni, crispy lebanese flat bread, croutons, egg, and parmesan 18/22

SIDES

- Potato Chips** 6.5
- Seasonal Chef's Salad** 7
- Mixed Vegetables** 7.5
- Potato Wedges** served with sweet chilli and sour cream 9.5

CHILDREN

- Chicken Nuggets** and chips 9
- Fish Bites** and chips 9
- Napolitano Pasta** 10

MAINS

- Spicy Prawn Singapore Curry**, cooked in a fragrant broth of coconut milk, lemon grass, ginger & coriander served with noodles & Asian greens 28
- Chicken Breast** with a pocket of herb pesto, sun dried tomatoes and fetta cheese, drizzled with a red wine jus and served with woodfired ratatouille vegetables and chorizo 28
- Rack of Lamb wood roasted** with garlic and rosemary served with chick peas, beans, herbs and potato salad 28
- Char Grilled Scotch Fillet** with your choice of chefs salad and chips or vegetables sauce – mushroom, pepper or jus 32
- Tempura battered market fish** with the chef's seasonal salad and chips with a tartare sauce 20
- Vegetarian Penne pasta** tossed through ratatouille, baby spinach, roasted pumpkin, herbs and olives topped with Parmesan cheese 18
- Venison** rolled in cracked black peppercorns, served with warm mushroom confit, potato salad, roquette, red wine jus and horseradish cream 28
- Seafood paella** – blue eye, mussels, tiger prawns and chorizo served with smoked paprika, lemon scented Arborio 40