



Lunch Menu

Executive Chef - Adam Smith

Sous Chef - James Martin

* denotes gluten free dishes

Bread

Warm Loaf of the Day Garlic and herb butter	\$7.50
Grilled Bruschetta Roma tomato, basil, red onion, balsamic, olive oil	\$8.50
Toasted Turkish Bread Layered with hommus and fresh grated parmesan, garlic confit	\$9.50

Something Light

Soup of the day Crusty ciabatta bread	\$9.50
* Caesar Salad traditional with poached egg, anchovy dressing (anchovies optional)	\$10.50
With chicken	\$14.50
Salt and Pepper Calamari Wild rocket, red onion, and fire roasted capsicum salad	\$12.50
All Day Big Breakfast Bacon, chipolata sausages, fried eggs, tomato, mushrooms, hash brown, with toast	12.90
Gourmet Pizza of the day Served with salad garnish	\$13.50
Spaghetti Red onion, garlic, chilli, prosciutto, fetta, baby spinach, extra virgin olive oil	\$14.00
Turkish Bread Open Steak Sandwhich Balsamic caramalised onion, lettuce chiffonade, tomato, seeded mustard mayonnaise, shoestring fries	\$14.50
Fresh Sand Crab and Avocado Salad Crab meat, baby green salad, avocado, tiny capers	\$15.50
Fish of the Day See lunch specials board	\$16.00
Fresh Sand Crab Spring Rolls Malibu and lime dipping sauce	\$16.50
Crisp Tempura Battered Local King Prawns Daikon and cilantro salad, soy and japanese mayonnaise dipping sauce	\$17.00

Entrée

*Natural Oysters White wine vinegar, lemon infused olive oil	½ doz \$13.50 doz \$25.50
*Kilpatrick Oysters Sauteed bacon, worchestershire, tabasco	½ doz \$14.50 doz \$27.50
Crab Mornay Oysters Baked with smoked salmon crust	½ doz \$15.50 doz \$28.50
*Porcini Mushroom Risotto Seared beef fillet, rocket, parmesan	\$13.50
Double Herb Crumbed Baby Lamb Cutlets With tomato relish, fried polenta	\$14.50
*Sizzling Local Garlic King Prawns Lemon and chive risotto	Entrée \$19.50 Main \$32.50

Domains Signature Fettuccine Marina	Entrée	\$20.50
Handmade tomato and basil fettuccine, bug and crab meat, prawns, scallops, mussels, fish, calamari, baby octopus, garlic, shredded basil	Main	\$34.50
<i>Served with your choice of white wine and olive base or tomato napoli</i>		

Main

Penne Pasta		\$18.50
Pan fried garlic chicken, pinenuts, sun-dried tomato, white wine cream		
*Chicken Breast		\$19.50
Prosciutto wrapped bocconcini, fetta and thyme filled, beetroot fettuccini, snow peas, salsaverde with sundried tomato, pan juices		
* Tender Eye Fillet 200 gram (<i>stanbroke pastoral co diamantina gold 100 day grain fed</i>)		\$21.50
Horseradish and eschalot crushed chats, asparagus spears, balsamic onion jus		
*Bobby Veal Shank		\$22.50
Slow braised in red wine, vegetables and roma tomato concasse, fresh italian herb roasted celeric		
Fresh Sand Crab Spring Rolls		\$25.50
With Domani's avocado and tomato salsa salad		
*Double Roasted Duck		\$29.50
Baked potato and sweet potato rounds, baby spinach, blueberry jus		
Grilled Morton Bay Bugs		\$32.50
Mixed leaf salad, chilli lime dressing		
Premium Fish of the day		m.p.
See daily specials		

Side Dishes

*Seasonal Vegetables		\$7.50
*Petite Caesar Salad, Chilli Lime Dressing		\$7.50
*Mixed Garden Salad		\$7.50
*Rocket, Red Onion & Parmesan Salad		\$7.50
Shoestring Fries, Tomato Mayonnaise		\$7.50

G.S.T. inclusive - 15% surcharge applies on public holidays

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