

Settlers House



Ensign Dale Restaurant

Gold Plate Finalists—Tourism Restaurant Country 2008

Starters

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| Settlers Starter Plate (serves 2) | \$21.00 |
| <i>Grilled Haloumi cheese and chorizo sausage, Tandori pork, Prawns wrapped in bacon and Garlic Aioli served with warm Turkish bread</i> | |
| Garlic Bread | \$7.00 |
| <i>Crisp York garlic bread served with a sour cream dip</i> | |
| Chef's Soup of the Day | \$7.00 |
| <i>Ask your waitperson for today's specialty served with fresh bread</i> | |
| Farcee Mushrooms | \$16.50 |
| <i>Filled with a trio of cheeses, camembert, blue costella and cream cheese coated in golden bread crumbs served with a blueberry and balsamic dip</i> | |
| Goats Cheese Filo | \$16.50 |
| <i>Filled with sautéed spinach, goats cheese and walnuts baked golden brown and accompanied with a plum and coriander salsa</i> | |

Seafood Starters

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| Sizzling Garlic and Chilli Prawns | \$18.50 |
| <i>Sizzling garlic and chilli prawns served with jasmine rice and fresh lemon</i> | |
| Settlers Chicken Caesar Salad | \$15.00 |
| <i>Traditional Caesar salad served with tender strips of marinated chicken</i> | |
| Ensign Prawns | \$18.50 |
| <i>Wrapped in bacon, shallow fried and served with a homemade spicy dipping sauce</i> | |

Side Dishes

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| Stir Fried Vegetables | \$5.50 |
| Garden Salad | \$5.50 |
| Chips | Basket \$7.50 |
| Wedges | Basket \$7.50 |

Side Sauces & Dips

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| Tomato Sauce, Sour Cream, Sweet Chilli, Garlic Aioli & Mayonnaise. | \$1.00 |
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Settlers House

Seafood Mains

Fish of the Day \$POA
Please ask your waiter for today's fish of the day

Seafood Symphony \$31.50
Snapper fillet, scallops and prawns in a garlic cream sauce, wrapped in filo, baked and served with a lemon hollandaise upon a butternut pumpkin and sundried tomato patty

Traditional Mains

Settlers Scotch Fillet—Ocean & Outback \$33.50
Cooked to your liking and served with a Morton bay bug tail garlic sauce

Sirloin Royale \$31.50
Cooked to your liking, topped with roasted belle peppers and caramelized onions, placed on a kumera mash potato pikelet and finished with a rich red onion jus

Mullins Lamb \$33.50
Roasted until medium and served on creamy sweet potato mash cake served minted jus

Tandori Pork \$30.00
Tender pork fillet medallions marinated in Tandori paste and natural yoghurt, pan fried and placed on a pear and raisin potato cake

Chicken Involtini \$30.00
Tender chicken breast filled with a pine nut cream cheese chardonnay mousse, wrapped in bacon & served with a Garlic cream sauce.

Roast of the Day \$25.00
Ask your waitperson for today's roast served with traditional roasted vegetables and a rich red wine jus

Duck \$32.50
Duck breast panfried and served with an orange and cointreau cream sauce on roasted vegetables

Vegetarian

Aubergine Stack \$18.50
Roasted eggplant, capsicum, sautéed English spinach and roasted corgette with a basil sundried tomato polenta cake topped with goats cheese and a spicy tomato chutney