

DINNER

BREADS

Bruschetta three ways featuring sundried tomato, olive tapenade with goats cheese and pesto fetta served on crusty farmhouse bread (V) 9.9

Garlic bread (V) 6.5

STARTERS

Duck and rocket salad with goats cheese, hazelnuts and pomegranate vinaigrette (VO) 12.9

Coffin Bay oysters
Your choice of: 6 for 13.5
12 for 23.9

Natural
Kilpatrick or
Chilli, lime and coriander sauce

Cajun lamb cutlets with a cucumber salsa and lemon yoghurt 12.9

Green prawn cutlets cooked in garlic cream, with white wine, shallots and served with jasmine rice (gf) 12.9

Grilled mushroom and leek risotto cake with witlof and balsamic (v) (gf) 11.9

SIDES

Fresh garden salad with balsamic dressing 5

Steamed vegetable panache 5

Bowl of bad boy chips 5

Bowl of garlic mash 5

DINNER

MAINS

Huon Atlantic salmon steak with risoni primavera and lemon herb butter	24.9
Saffron braised chicken with pounded almond and garlic sauce, roast potatoes and green salad	24.9
Tagliatelle marinara with prawns, scallops, fish, mussels and calamari with golden shallots in a creamy napoli sauce with fresh pasta and shaved fresh parmesan (VO) <i>with roasted vegetables</i>	28.9
Lebanese flat bread topped with marinated vegetables and fetta sprinkled with chilli, baked and served with rocket salad (V)	18.9
Smoked salmon salad with capers, red onion and roasted capsicum, citrus vinaigrette and creme fraiche (gf) (hc)	23.5
King rib cutlet of pork chargrilled and served with roasted vegetables, sage butter and fennel (gf) (VO) <i>with mushrooms</i>	26.9
Market fresh fish of the day, please check the specials menu for today's preparation of fresh local produce from the sea	

STEAKS (gf) *Option available*

400gm t-bone steak	33.9
300gm wagyu marble 8 striploin	35.9
20 hour slow roasted grain fed rib fillet	29.9
350gm 1824 rump	33.9

Cooked to your liking and served with your choice of two sides from the following:

Bad boys chips, idaho potato, garlic mash, steamed vegetable medley or garden salad with balsamic dressing
Choice of sauces for steaks - mushroom, peppercorn, gravy, garlic cream, smokey bbq or Horseradish cream

LEGEND

(hc) = healthy choice (gf) = gluten friendly (V) = vegetarian (VO) = vegetarian option available

KOKODA
RESTAURANT