

BREADS

Roasted Garlic Damper \$8.0

Toasted Foccaccia \$9.5
With Caramelised Onion & Feta

OYSTERS

Natural Pacific oysters with lemon
6 \$24.00 12 \$35.0

Kilpatrick Pacific Oysters w/ Bacon & Worcestershire
6 \$26.00 12 \$38.0

Bloody Mary Shots (3) \$15.00

Fiery Oyster Shots w/ Vodka, Tomato Juice, Worcestershire, Jalepeno & Tobasco. (18yo+ only)

ENTRÉE

Grilled Haloumi Bruschetta \$15.0

Cherry Tomato, red onion, basil,
honey balsamic reduction & toasted crumb

Lemon Pepper Calamari \$16.5

Dusted in Salt & Pepper Seasoning s/w
House made Lime Aioli

Sticky Chicken Wings \$16.0

Served w/ Shallot and Chilli Dressing

Explorers Pork Belly (GF) \$18.0

Twice Cooked w/ Prosciutto Crumb,
Apple Chips, Water Cress, Pineapple & Chilli Salsa

Duck Confit Pancakes \$17.0

Pulled Duck with Cucumber, Red Onion,
Red Cabbage Shallot and Hoisin

Panko Prawn Tacos \$18.0

Asian Style Slaw with Avocado, Coriander,
Jalapeno & Spicy Yoghurt Sauce

MAIN COURSE

Crispy Skin Barramundi \$33.0

Served on Banana Leaf w/ Lime, Chilli, Lemon Grass and Coriander Dressing, Coconut Rice & Mango, Red Onion and Coriander Salsa

Pork Two Ways \$35.0

Pork Loin wrapped in Prosciutto and Seared Pork Belly w/ Prune Puree, Roasted Golden Beetroot & Baby Fennel finished w/ Red Wine Jus

Chicken Supreme \$32.0

Stuffed w/ Chorizo, Semi Dried Tomato, Baby Spinach s/w Vegetable Terrine & Grilled Heirloom Carrots finished w/ Port Jus

Asian Style Glazed Salmon \$32.0

Marinated and baked in Asian inspired Soy, Lime and Chilli Sauce. S/w Asian Slaw & Homemade, Sea Salt & Sumac Seasoned Potato Wedges

Plum Sesame Crumbed Lamb Cutlets \$35.0

Sweet and Sticky Glazed Lamb Cutlets w/ Pumpkin & Potato Gratin, Radish, Baby Carrots & Snow Peas

Chargrilled Haloumi Salad \$19.0

Red Onion, Cherry Tomato, Baby Spinach Roast Pumpkin, toasted crumb and basil

Pappardelle Pasta \$25.0

Chorizo, Red Onion, Baby Spinach & Semi Dried Tomatoes finished in a Rich Napoli Sauce

**Our Dishes at Explorers Inn Restaurant Have Been Crafted
Around Select Ingredients from Our Kitchen Garden Capturing
The True Essence of Their Flavour. Please Enjoy Our Selection.**

FROM THE GRILL

250g Eye Fillet \$39.0

300g Rib Fillet \$38.0

400g Rump \$36.0

Served with your choice of sauce:

Mushroom, Pepper, Dianne, Red Wine Jus

Explorers' Surf and Turf Sauce Add \$10.0

Prawns & Calamari finished in a White Wine Cream Sauce

All Steaks Served w/ Garden Salad & Chips OR
Baked Potato w/ Bacon, Sour Cream & Chives & Seasonal Vegetables

SIDES

Potato Mash \$5.0 Chips \$6.0

Seasonal Vegetables \$6.0 Garden salad \$6.0

Baked Potato W/ Sour Cream, Bacon & Chives \$6.0

EXPLORERS FAVOURITES

Chicken Parmigiana \$26.0

Served w/ Garden Salad and Chips

Bangers & Mash \$25.0

Local Gourmet Sausages, Mash, Peas
& Onion Gravy

Explorers Fish and Chips \$26.0

Crispy Battered Fish of the Day w/ Salad,
Chips & Aioli

Explorers Pork Ribs \$32.0

Served with Coleslaw and Chips

Explorers Beef Burger \$24.0

Open Burger w/Homemade Beef Pattie,
Caramelised Onion, Bacon, Egg, Lettuce,
Tomato, Beetroot

DESSERTS

Banana Spring Rolls \$12.0

With Coconut Custard, Caramel Popcorn & Chocolate Rum Sauce

Nutella Mousse \$12.0

With Roasted Hazelnuts, Chocolate Crumb, Raspberry Sorbet & White Chocolate Shards

Poached Red Pear \$12.0

With Chocolate Disk, Macadamia Crumb & Double Cream

Raspberry Champagne Jelly \$12.0

With Fresh Berries, Figs, Roasted Slivered Almond & Mascarpone

Affogato \$8.0

Vanilla Bean Ice Cream w/ Short Black Coffee

COFFEES

Flat White \$4.0 Cappuccino \$4.0

Caffe Latte \$4.0 Long Black \$4.0

Espresso \$3.5 Hot Chocolate \$5.0

Add Mug \$0.5 Add Flavour Shot \$0.5

• Hazelnut • Caramel • Vanilla • Chocolate • Irish Cream

LIQUEUR COFFEES \$10.0

Irish Mexican Jamaican Explorers Special