

Mexican Fiesta Night

Breads *Select from:*

- ☐ RUSTIC FRENCH
- ☐ MULTIGRAIN CRANBERRY

Condiments:

- ☐ soft butter
- ☐ olive oil & balsamic

Salad

chopped salad

grilled corn, poblano chillies, olives, tomato, onions, cheese and tortilla chips

grilled chicken fajita salad

heart of romaine, brown rice, capsicum, red onion, charred corn, queso fresco, avocado lime dressing

caesar salad

house made dressing, parmesan



Soup

chicken tortilla soup

tender chicken confit, crisp tortilla, fresh avocado and coriander

Entrees

three cheese quesadilla

cheddar, monterey jack, mozzarella, guacamole

tequila glazed grilled prawns

jalapeno puff, chilli mango sauce

loaded nachos "a veg version is also available"

Oaxaca lamb, beans, chilli con queso, pico de gallo, sour cream

ceviche

marinated seafood, lime juice, onion, coriander



"Please inform your server if you have any food allergies"

"The Public Health Authority has determined that eating uncooked, or partially cooked Poultry, Meat, Eggs, or Seafood may present a health risk to the Consumer, particularly those who may be more vulnerable."

pescado a la veracruzana

arroz rojo, broccoli, tomatoes, capers, olives

dos enchiladas

"a veg version is also available"

slow braised chicken, tomatillo enchilada sauce, mozzarella and jack cheese melt

adobo spiced pork ribs

cumin chips, green beans

**carne asada ranchera**

marinated grilled steak, Mexican rice, salsa, fried jalapeno

pumpkin, beet & black bean tostadas

cotija and Monterey jack cheese

vegetarian burrito bowl

rice, grilled fajita vegetable, red beans chilli, guacamole, tortilla chips

Sauces

chimichurri

bearnaise

peppercorn sauce

Always Available**grilled barramundi**

steamed broccoli, skillet potatoes

chicken schnitzel

served with chips

**grilled sirloin steak***

peppercorn sauce, steamed broccoli, skillet potatoes

Steakhouse Selection

Great seafood and premium aged beef, seasoned and broiled to your exact specification.

A surcharge of \$38.00 applies to each main

surf & turf *

lobster tail and grilled filet mignon

grilled filet mignon*

grain fed, 250 grams for the true gourmet

grilled lamb chops *

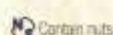
double cut lamb chops

**HOT SEA FOOD PLATTER (FOR 2)**

crab cake, BBQ prawns, fried fish, calamari, served with chips and lemon

**BONSAI SUSHI SHIP * (FOR 2)**

Tempura roll, Bang Bang Bonsai roll, 6 pcs assorted sushi (tuna, salmon, prawn), side salad



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Dessert

salted caramel tres leches cake

Mexican sponge cake, three milk, whipped cream

arroz con leche

Mexican rice pudding, cooked in cinnamon almond milk
-lower calories, no added sugar-



carnival melting chocolate cake

fresh tropical fruit salad

selection of ice creams & sorbets

cheese plate



Coffee and Tea

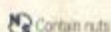
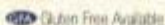
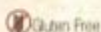
short black \$3.00

long black \$3.50

cappuccino \$4.00

flat white \$5.00

hot tea \$3.50



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