

DINNER

AT THE INLET HOTEL

BREADS

Garlic bread 8.5

Spanish onion, parsley & garlic butter on toasted Turkish bread

Pesto bread 10.5

Semi dried tomato pesto, roasted peppers, rocket & parmesan on toasted Turkish bread

Bruschetta 12.5

Olive & rosemary sour dough topped w/ melted mozzarella, tomato, red onion, Kalamata olives, basil & balsamic vinaigrette

AN ENTREE TO SHARE [serves 2+]

Antipasto board [GF available] 25

A share plate composed of prosciutto, sliced pork belly, balsamic mushrooms, salami, stuffed green olives, Kalamata olives, artichokes, semi dried tomatoes & skewers of pancetta & bocconcini, accompanied by roast vegetable salad, toasted sour dough bread & seasonal dip

Seafood board 49

A share plate composed of hot & cold king prawns, natural oysters, kilpatrick oysters, smoked salmon, caviar, a Morten Bay bug, soft shell crab & half shell scallops stuffed w/ corn mash, basil & buttered bread crumbs accompanied by chilli lime aioli



ENTREES

Soft shell crab 16

Soft shell crab fried in crispy batter served w/ coconut chilli sauce & topped with cucumber salad

Tomato pancetta fettuccini 12

Saffron fettuccini tossed through chorizo tomato sauce, crispy pancetta, basil & rocket

Baked Scallops [GF] 14

3 half shell scallops on corn mash w/ basil pesto crust

Crocodile wontons 20

6 wontons filled with crocodile, corn & coriander, served w/ sweet chilli soy sauce

SEAFOOD

Flathead fillets 27

Flathead fillets either *grilled in breadcrumbs* or *fried in a crispy beer batter* served w/ tartare, lemon & your choice of *chips & salad* or *vegetables*

Penang prawns [available GF] 30

Australian tiger prawns cooked in Penang curry w/ pumpkin, lime leaf & chilli, served w/ coconut rice & toasted sourdough bread

Szechuan calamari [GF] 27.5

2 calamari steaks dusted in szechuan pepper & mixed herbs served on our cous cous, spinach & fetta salad

Seafood platter 95

A two tiered platter including half shell scallops topped with corn mash, basil & buttered bread crumbs, hot skewered king prawns, crumbed calamari rings, cooked king prawns served cold, natural oysters, kilpatrick oysters, a Morten Bay bug, smoked salmon roses, caviar & soft shell crab

Inlet tower 105

A three tiered tower including a seafood platter plus a wheel of oysters [4 x natural, 4 x kilpatrick & 4 x tempura]



MAINS

Chicken schnitzel 25

Crumbed breast fillet accompanied by your choice of *chips & salad* or *vegetables*, topped w/ your choice of sauce

- Red wine gravy
- Roasted mushroom gravy
- Peppercorn
- House made BBQ
- Wine merchant butter

Chicken parmigiana 26

A chicken schnitzel topped w/ champagne ham, Napoli & melted cheese accompanied by your choice of *chips & salad* or *vegetables*

Vegetable combo [V] 24

A trio of veggie delights including an eggplant fritter on fragrant cous cous, a goats cheese stuffed zucchini flower on chickpea tabbouleh & a baked quinoa cake on corn puree

Crispy skin pork belly [GF] 28

Slices of crispy pork belly served on fragrant corn puree w/ a side of Asian slaw & house made BBQ sauce

275g Porterhouse [GF] 32

Porterhouse grilled to your liking, accompanied by your choice of *chips & salad* or *vegetables* & topped w/ your choice of sauce

- Red wine gravy
- Roasted mushroom gravy
- Peppercorn
- House made BBQ
- Wine merchant butter

Inlet surf & turf [GF] 37

Porterhouse grilled to your liking, topped w/ two skewered Australian prawns & creamy garlic sauce, accompanied by your choice of *chips & salad* or *vegetables*

SIDES

Bowl of wedges w/ sweet chilli & sour cream 8.5

Beer battered chips w/ tomato sauce 7.5

Plate of seasonal vegetables [GF] 9

Cous cous & fetta salad w/ roast capsicum, pinenuts & spinach [V] 8.5

Greek salad w/ olives, fetta, cucumber & tomato [V][GF] 8.5

