

# LUNCH

AT THE INLET HOTEL

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## 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 and 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

## 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] 10.5



# FOODS

## Chicken schnitzel 25

Crumbed breast fillet accompanied by chips & salad & topped with red wine gravy

## Chicken parmigiana 26

A chicken schnitzel topped w/ champagne ham, Napoli & melted cheese accompanied by chips & salad

## Flathead ent 20 main 27

Flathead fillets either *fried in a crispy beer batter* or *grilled in bread crumbs* served w/ tartare, lemon, chips & salad

## Szechuan calamari salad [GF] 27.5

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

## Chicken salad [GF] 17

Rocket, quinoa, asparagus, beetroot, red onion, pumpkin, cherry tomatoes, dill sour cream  
+ SUBSTITUTE Halloumi fritters [V]

# FOODS IN BREAD

## Lamb Souvlaki [GF available] 13

Lamb shoulder, lettuce, tomato, red onion & tzatziki served in a wrap

## Steak sandwich 15.5

Steak, egg, bacon, aioli, lettuce, tomato, caramelised onion & tomato relish in toasted sourdough w/ beer battered chips

## Mushroom burger [V] 15.5

Crumbed mushroom, cheese, lettuce, tomato, onion, aioli, sour cream & relish in a toasted brioche bun w/ beer battered chips

## BBQ beef burger 15.5

Pulled beef, Asian slaw & aioli in a toasted brioche bun w/ beer battered chips

## Sourdough toastie 8.5

w/ ham, tomato, mozzarella & caramelised onion

# DESSERTS \$10

Sticky date pudding w/ toffee sauce, vanilla bean ice cream & hazelnut crumble

Rocky road dropped ice cream waffle cone filled w/ marshmallows, cherries, nuts, chocolate & vanilla bean ice cream

Lemon curd tart house made sweet pastry filled w/ lemon curd, topped with Persian fairy floss accompanied by vanilla bean ice cream

Churros dusted in cinnamon sugar & stuffed w/ lemon curd, Nutella ganache & berry jam, served w/ vanilla bean ice cream

Layered mousse [GF available] drunken berry jelly, chocolate & Kahlua mousse & white chocolate mousse topped w/ Chantilly cream, hazelnut crumble & toffee

