HORIZONS

LUNCH MENU OR BAR MENU

Available 11.30pm -2.30pm OR 5.30pm -8.30pm
Order at restaurant counter

Garlic, herb & cheese bread	$ 8.00
Grilled Turkish bread w marinated feta, walnut stuffed olives, balsamic vinegar & olive oil	$16.00
Caesar Salad #	$15.90
With grilled chicken #	$18.90
With smoked salmon #	$19.90
King prawn salad w mango, avocado, macadamia nuts *	$19.90
Beef burger topped w tomato relish, bacon, egg, beetroot, lettuce, tomato, Cheese & caramelised onion w chips	$18.50
Peri peri chicken breast burger w cucumber, tomato, Spanish onion, cheese, guacamole w chips	$18.00
Hokkien noodle stir-fry w tofu, combination vegetables & ginger soy sauce	$19.00
Northern style pork curry (mild) w jasmine rice & steamed asian greens #	$24.50
Beer battered barramundi w green salad, chips & tartare sauce	$24.50
300g Rump steak served **w** garden salad, chips & Dianne sauce	$31.50

Pizzas (all pizzas are 9inch plate size)

Margarita – garlic, tomato, mozzarella	$15.00
Roast pumpkin & capsicum, baby spinach, feta & basil pesto*	$16.90
Meat lovers – smoked ham, pepperoni, chorizo, mushrooms, BBQ sauce & mozzarella	$17.90
Garlic prawn, roasted capsicum, Spanish onion, chorizo, rocket	$18.90

(Gluten Free pizzas extra $3.00)

Sides

Bowl of Hot Chips	$ 7.50
Garden Salad	$ 8.00
Bowl of wedges w sweet chilli & sour cream	$ 9.50

- Gluten Free on Request * - May contain nuts

Or Try Our
OC LUNCH DEAL (only available 11.30pm -2.30pm)

= $23.50

Ask the wait team for a menu

15% Surcharge will be applied for Public Holidays

Opal Cove Resort

KIDS MEALS – $ 9.50

Battered fish with chips & salad
Pasta Napolitano (tomato sauce) with cheese
Crumbed Chicken Tenderloins with chips & salad
Cheeseburger & chips
Ham and cheese pizza

Kids Desserts - $5.00

Frog in a pond (Jelly cup with chocolate frog)
Chocolate cake with ice-cream
Vanilla Ice cream with topping
Fresh fruit salad with ice cream

Desserts All $13.90 each

Chocolate caramel sin cake

House made marsala infused tiramisu

Lemon & lime tart

All desserts served with berry compote & vanilla cream

Opals Cheese plate w nashi pear chutney, drunken sultanas, dried fruit, local nuts & quince paste, lavosh & water crackers
With your choice of three cheeses
Stilton Blue Vein - Genuine blue cheese with a strong crumbly open texture made in Britain
Maffra Cheddar – Aged rind cheddar cheese with a sharp finish from Gippsland, Victoria
Gippsland Brie - A beautifully creamy textured cheese from the Tarago River region, Victoria

One cheese	$15.00
Two cheese	$18.00
Three cheese	$21.00