

# HORIZONS RESTAURANT & BAR

**CASUAL DINING MENU 5.30PM - 9.00PM**  
**ORDER AT RESTAURANT DESK**

**GARLIC & HERB BAGUETTE / \$8.50**

**TOASTED ROTI BREAD / \$16.90**

w minted labna, cashew & lemon myrtle dukkah\*, avocado oil & roasted heirloom tomatoes

## SALADS

**CAESAR SALAD # / \$18.90**

Crisp baby cos, croutons, bacon, parmesan, egg, anchovies.#

**CAESAR SALAD W CHICKEN # / \$22.90**

**HONEY ROASTED PUMPKIN & TRI COLOURED QUINOA SALAD / \$19.90**

w baby beets, sultana, cherry tomato, feta, beansprouts, rocket maple mustard vinaigrette #+

## BURGERS

**SPINACH AND CHEESE GOZLEME / \$18.90**

w potato wedges & Greek style salad

**PERI PERI CHICKEN BURGER / \$21.50**

topped w lettuce, tomato, cucumber, cheese, guacamole & sweet chilli sauce w fries

**WAGYU BEEF BURGER / \$22.90**

topped w bacon, lettuce, tomato, cucumber, Colby jack cheddar cheese, beetroot & caramelised onion relish w fries

## SLIGHTLY BIGGER

**BEER BATTERED BARRAMUNDI / \$26.50**

w green salad, chips, tartare sauce & fresh lemon

**LAMB MASAMAN CURRY (MILD) # / \$26.50**

w green beans, baby spinach, crisp pappadum & scented rice

**250G SCOTCH FILLET # / \$36.50**

w fries, greek salad & red wine jus

## SIDE KICKS

### **BOWL OF FRIES / \$8.50**

w tomato sauce

### **BOWL OF WEDGES / \$9.50**

w sweet chilli & sour cream

### **GARDEN SALAD / \$8.50**

w white balsamic vinaigrette

### **STEAMED SEASONAL VEGETABLES / \$8.50**

w olive oil & sea salt

## KIDS MEALS..... \$9.50

**BEEF LASAGNA W SALAD & FRIES**

**CRUMBED WHITING W SALAD & FRIES**

**CHICKEN DINOSAUR NUGGETS W FRIES**

**MINI CHEESEBURGER W FRIES**

## KIDS DESSERTS.....\$5.00

**PROFITEROLES W CHOCOLATE SAUCE**

**FROG IN A POND ( JELLY WITH A CHOCOLATE FROG)**

**VANILLA ICE CREAM W TOPPING**

**FRESH FRUIT SALAD & ICE CREAM**

## SOMETHING SWEET .....

### **COOKIES & CREAM CHEESECAKE / \$11.50**

w chocolate fudge sauce & cream

### **MINI PAVLOVA / \$11.50**

w chantilly cream, fruit salad and berry coulis

### **FLOURLESS CHOCOLATE BROWNIE #\* / \$14.50**

w raspberry sorbet, dulce de leche & chantilly cream \*

### **RASPBERRY & WHITE CHOCOLATE BRULEE # / \$14.50**

w macadamia biscotti \*

### **OPAL 3 CHEESE PLATE - WOOKEE HOLE CAVE MATURED CHEDDAR, NIMBIN VALLEY WHITE COW**

### **BRIE, MEREDITH CHEVRE BLACK ASH / \$25.00**

w fresh fruit & dried medley of fruits & nuts, guava paste, activated charcoal & sesame crackers

**PUBLIC HOLIDAYS - A SURCHARGE OF 15% APPLIES TO ALL FOOD**

**# GLUTEN FREE ON REQUEST \* MAY CONTAIN NUTS**