

HORIZONS RESTAURANT & BAR

DINNER MENU

BREADS

Garlic & herb baguette

8.50

Mezze Plate

— *w prosciutto wrapped asparagus, beetroot & fetta dip, grilled chorizo & grilled flatbread* —

17.50

STARTERS

Soup of the Day

— *w crusty bread* —

13.50

Smoked ham hock, mozzarella & sage croquette

— *w purple basil & mustard remoulade* —

16.50

Duck & plum spring rolls

— *w tamarind and chilli dipping sauce* —

17.50

King prawns risotto

— *w heirloom tomatoes, preserved lemon, fresh dill & bisque butter* —

17.80

Housemade gnocchi

— *tossed w spiced chorizo and wild porcini mushrooms* —

16.80

Moroccan style chickpea & grilled vegetable filo pastry

— *w cumin yoghurt* —

16.20



MAINS

Pan seared kangaroo loin
— *w sage potato rosti, wilted greens, trellis tomatoes & wild pepperberry jus* —
36.80

200g Beef fillet #
— *w truffled sweet potato mash, prosciutto wrapped asparagus, roasted field mushrooms & horseradish red wine reduction* —
39.50

Milly hill lamb loin marinated in smoked sumac
— *w roasted winter vegetable & beetroot risotto, preserved lemon & garlic chive yoghurt* —
38.50

Sticky bourbon glazed ribs# *
— *w cauliflower mozzarella stuffed potatoes, spiced corn cobettes* —
37.50

Crispy skinned five spiced chicken breast #
— *w soba noodle, white miso broth, asian vegetables & pak choy* —
37.50

Catch of the Day
Market Price

SIDES

Bowl of fries — <i>w tomato sauce</i>	8.50
Bowl of wedges — <i>w sweet chilli & sour cream</i>	9.50
Garden salad — <i>w white balsamic vinaigrette</i>	8.50
Steamed seasonal vegetables — <i>w olive oil & sea salt</i>	8.50

"ONE CANNOT THINK WELL, LOVE WELL, SLEEP WELL, UNLESS ONE HAS FIRST DINED WELL"-
VIRGINIA WOLFE

HORIZONS RESTAURANT & BAR

DESSERTS

- White chocolate & raspberry brulee # — *w pistachio biscotti* * 13.50
- Sticky date & toffee pudding — *w butterscotch caramel sauce & vanilla bean ice cream* ... 13.50
- Pear & sour cherry crumble — *w cinnamon anglaise* 13.50
- Nutella doughnut balls * *w coconut banana fritter bites* — *w chocolate fudge sauce &* .. 13.50
salted caramel ice cream
- Opal 3 cheese plate -Shadow of Blue, Byron bay semi hard cheese & Gippsland 25.00
brie — w fresh fruit & dried medley of fruits & nuts, guava paste, activated charcoal &
sesame crackers

AFTERS

- Coffees: All \$4.00
- Espresso, latte, Long black, Flat white, Cappuccino, Macchiato
- Hot Chocolate \$4.50

LIQUEUR COFFEES ALL \$12.00

- Irish — *Jamiesons Irish whisky*
- Jamaican — *Tia maria*
- Roman — *Galliano*
- Parisienne — *Brandy*
- Caribbean — *Malibu*
- Mexican — *Kahlua*
- Dutch — *Butterscotch schnapps*
- Royal — *Grand marnier*

PORTS, LIQUEURS & MORE...

- Heggies Botrytis Riesling \$13.50 glass