

BREADS & STARTERS

GARLIC BREAD \$9.50

CHEESY GARLIC BREAD \$10.50

CHEESY BACON GARLIC BREAD \$11.00

BRUSCHETTA \$18.50

Toasted sourdough, tomato, onion, basil, fetta, balsamic glaze

FRESH OYSTERS AUS

Natural

Yuzu Ponzu

Kilpatrick

\$4.00EA

\$4.50EA

\$4.60EA

SNACKS & SHARING

PEKING DUCK SPRINGROLLS \$17.50

w nahm jim dipping sauce

CITRUS PEPPER CALAMARI \$19.50

w sriracha chilli aioli

AUS/IMP

PUMPKIN & PARMESAN ARANCINI

w garlic sage aioli

\$18.50

CHICKEN WINGS - ½ KILO \$20.50

Sweet teriyaki or Franks hot sauce or Lemon pepper
ADD RANCH \$4 ADD BLUE CHEESE SAUCE \$4

GREEK MEZZE PLATE \$34.50

2x Chargrilled skewers of spiced ground lamb
2 x Chargrilled marinated chicken skewers,
hommus, tzatziki, marinated olives, eggplant
w greek salad & toasted flat bread.

HORIZONS

RESTAURANT & BAR

DINNER MENU

AVAILABLE 5.30PM - 8.30PM

ORDER AT RESTAURANT DESK

BURGERS

OPAL BEEF & BACON \$29.00

w bacon, beetroot, cos lettuce, tomato, cheese & caramelised onion relish w fries

BARRAMUNDI AUS/IMP \$28.50

Beer battered barramundi, pickled spanish onion, slaw & jalapeno lime mayo w fries

HOT HONEY CHICKEN \$28.50

Southern fried chicken coated in spiced honey w slaw, cider pickled spanish onions & honey dill mayo w fries

HICKORY PULLED PORK \$28.50

Slow cooked pork, slaw, cheese, pickles, American bourbon BBQ sauce w fries

RIB EYE STEAK SANDWICH \$29.90

w caramelised onions, provolone cheese, tomato, beetroot, cos lettuce & chipotle mayo w fries

V: VEGETARIAN, VG: VEGAN, GF: GLUTEN FREE, DF: DAIRY FREE.

MAIN COURSES

FISH & CHIPS AUS/IMP \$34.50

Beer battered barramundi, garden salad, tartare & lemon

VEGETARIAN FRITTATA \$28.50

Roast pumpkin, spinach, fetta, sundried tomato, caramelised onion & pesto w garden salad & chips

CHICKEN PARMIGIANA \$34.50

Panko crumbed chicken fillet topped w ham, napoli sauce & mozzarella

SEAFOOD BASKET FOR ONE \$36.50

Beer battered barramundi, battered prawns, citrus pepper calamari & crumbed scallops, garden salad, fries, tartare, fresh lemon

AUS/IMP

PULLED PORK NACHOS \$32.50

w hand cut corn chips, melted cheese, jalapones, tomato salsa, sour cream, guacomole

CATCH OF THE DAY MP/AUS

OVEN ROASTED CHICKEN BREAST \$41.50

filled w ricotta & spinach on sweet potato mash & sundried tomato hollandaise

CIDER ROASTED PORK CUTLET \$42.00

on colcannon mash, roasted apple & fennel, mustard butter

300G RIVERINA SCOTCH FILLET MB2 \$54.00

w herb potato rosti, beetroot chutney, sticky jus

KING PRAWN & CHORIZO LINGUINI \$42.50

AUS/IMP

w cherry tomato, chilli, red onion, garlic, baby spinach

SUMAC ROOT VEGETABLE PARCEL \$32.50

w yoghurt sauce & garden salad

SALADS

GREEK \$27.00

Cherry tomato, cucumber, red onion, capsicum, kalamata olives, feta, cos lettuce, oregano lemon vinaigrette

ASIAN POKE \$29.90

Baby cos, slaw, aged basmati rice, wakame, pickled ginger, cucumber, kewpie mayo, avocado, furikake, ponzu dressing

CAESAR \$28.00

Crisp cos, croutons, crispy bacon, parmesan, boiled egg, anchovies, caesar dressing

ADD

Grilled chicken \$8.00

Citrus pepper Calamari \$8.00

Grilled prawns \$12.00

Marinated minced lamb skewer \$9.00

SIDES

BOWL OF CHIPS S: \$8.50 L: \$12.50

w tomato sauce

BOWL OF POTATO WEDGES S: \$10.50

w sweet chilli & sour cream L: \$14.50

STEAMED SEASONAL VEGETABLES \$10.00

GARDEN SALAD \$10.00

w seeded mustard vinaigrette

POTATO MASH \$10.00

w confit garlic & chive

HORIZONS

RESTAURANT & BAR

DINNER MENU

AVAILABLE 5.30PM - 8.30PM

ORDER AT RESTAURANT DESK

KIDS MEALS - \$15.00

PASTA NEAPOLITAN

Spaghetti w roasted tomato napoli sauce & cheese

CHICKEN NUGGETS

w fries & tomato sauce

FISH & CHIPS

Battered fish w chips & tomato sauce

CHEESEBURGER

Beef patty w cheese & tomato sauce w fries

KIDS DESSERTS - \$6.50

CHOCOLATE CAKE

w vanilla ice cream

VANILLA ICE CREAM

w chocolate, caramel or strawberry topping & sprinkles

FROG IN A POND

Bowl of jelly w chocolate freddo frog

DESSERTS - \$14.50

PISTACHIO & HONEY CREME BRULEE

w pistachio biscotti

STICKY DATE PUDDING

w butterscotch sauce & vanilla ice cream

LIMONCELLO & CORINDI BLUEBERRY TIRAMISU

WHITE CHOCOLATE & SALTED CARAMEL BAKED CHEESECAKE

w chantily cream

OPAL CHEESEPLATE

Ash cloth Cheddar, artisan French Brie & vintage blue cheese w fresh fruit, dried fruits & nuts, housemade fig paste, wafer crackers

FOR 1: \$25.00 FOR 2: \$35.50

ESPRESSO COFFEE & TEA

Available at bar