

Accents Restaurant

Starters

Garlic Bread - crunchy, freshly cloved warm bread	\$ 4.50
Herb Bread - with a mix of delicate, savoury herbs	\$ 4.50
Tomato & Sweet Basil Bruschetta	\$ 5.50
Soup of the Day	\$ 6.50

Entrées

Nachos - served with sour cream, guacamole & salsa fresca.	\$ 10.00
Homemade Spring Rolls - with a trio of dipping sauces & garden salad.	\$ 10.00
Thai Coconut Laksa - a flavoursome dish with beautiful flavours of Asia, with glass noodles and prawns.	\$ 12.50
Pasta Carbonara (<i>cream based</i>) or Vegetarian (<i>tomato based</i>)	\$ 12.50
Beef & Mushroom Vol-au-Vent - with a deep red wine sauce.	\$ 13.50
Char Grilled Baby Octopus - rested on salad greens & kiwi fruit, together with grape & ginger balsamic vinaigrette.	\$ 14.50
Oysters - Natural or Kilpatrick - Barbeque - topped with barbeque sauce, bacon, onion & chives.	\$14.50 half dozen \$ 22.00 dozen
Warm Chicken & Mango Salad - with a honey & mustard mayonnaise.	\$ 14.50
Scallops in Bacon - served with lemon rice.	\$ 15.50

Children's Meals

Homemade Chicken Nuggets & Chips	\$ 7.50
Mini Pizza & Chips	\$ 7.50
Basket of Chips	\$ 5.00
Bowl of Vegetables	\$ 5.00

Daily Specials also available.
Please ask your food attendant.
Surcharge applies on public holidays

Mains

(all served with seasonal vegetables)

Scallops Ragout - plump scallops in a mildly spiced sauce, with pastry & served with a lemon wild rice pilaf.	\$24.50
Salmon & Trevalla Bake - with lemon & ginger, served with minted potatoes.	\$26.50
Ocean Platter for Two - comprising of scallops, battered fish, chilli calamari rings, battered prawns, oysters, mussels, smoked salmon & cold octopus. Accompanied by tartare & piquant dipping sauces, fresh fruit & golden chipped potatoes.	\$45.00
Beef or Seafood Stir Fry	\$22.00
Tuscan Chicken - crumbed, plump chicken pieces infused with Tuscan herbs & spices, with a tomato confit & olive and mushroom cous cous.	\$22.50
Chicken Breast - tender chicken breast in a creamy bacon & mushroom champagne sauce, with crunchy wholemeal bread wedges.	\$24.50
Braised Lamb Shanks - served on rosemary & thyme mash, with a minted red wine sauce.	\$24.50
Penne Carbonara - with bacon, mushroom & cracked pepper.	\$17.50
Fevillette of Vegetables - sautéed seasonal vegetables in a creamy garlic & basil sauce.	\$17.50
Vegetarian Basket - with a nutty satay sauce, topped with ribbons of pumpkin and boiled egg.	\$17.50
Scotch Fillet	\$25.50
Eye Fillet	\$26.50
Fillet Mignon	\$28.50

All steaks served with your choice of sauce:

Pepper, Mushroom, Satay, Garlic, Homemade Gravy

Sweet & Sour Beef Kebabs - served with rice.	\$22.50
Cajun Beef - blackened spiced beef strips served with polenta & spicy Creole sauce.	\$24.50
Additional Sides: Vegetables \$ 4.00 Chips \$ 3.00	

Desserts

Bowl of Ice Cream - various toppings available (please ask attendant)	\$ 5.00
Artist Plate - a milk chocolate board with assorted sorbets.	\$ 7.50
Raspberry Cheesecake - with fruit sauce & King Island cream.	\$ 7.50
Toffee & Passionfruit Meringue Tower - served with cream & ice cream.	\$ 7.50
Homemade Apple Pie - with cinnamon lavender custard & ice cream.	\$ 7.50
Choc Chip Brownies - served with mint & chocolate ice cream, with a coffee & Kahlua anglaise.	\$ 7.50
Cheese Platter Selection - Platter of award winning cheeses from our own Tasmanian selection, with seasonal fruits & nuts.	\$14.00