



Welcome to Natalie's Restaurant



Open 7 days
Breakfast, Lunch and Dinner



Conference and Function Rooms available
from 4 people to 120 people
Birthday Parties, Wedding Receptions or
All Day Training Sessions.
Ask us how we can help you.

Group Accommodation
Packages available
Prices starting from as little as
\$125 including breakfast.



Coffee and Tea available
from 7am till 11pm
7 days



Lunch Menu

Pie of the Day 10.00

Ask our staff for today's pie of the day cooked in a shortcrust pastry base topped with puff pastry served with beer battered chips

Salad Focaccia (V) 12.00

Lightly toasted Focaccia filled with lettuce, tomato, onion, cucumber, carrot, beetroot and mayonnaise served with beer battered chips

B.L.T 12.00

Lightly toasted Turkish bread filled with crispy bacon, lettuce, tomato and mayonnaise served with beer battered chips

Add chicken 3.00

Chicken and Avocado Sandwich 13.00

Lightly toasted Turkish bread topped with grilled chicken, fresh avocado, Swiss cheese, aioli and mixed lettuce served with beer battered chips

Chicken Caesar Wrap 13.00

Lightly toasted tortilla filled with chicken, cos lettuce, crispy bacon, croutons, poached egg, parmesan cheese and Caesar dressing served with beer battered chips

Roast Of The Day (GF upon request) 14.00

Ask our staff for today's roast, served with roasted scallop potatoes and seasonal vegetables

Fettuccine Bolognese 14.00

Traditional Slow cooked beef bolognese tossed with fettuccine pasta topped with fresh parmesan cheese

Beef Burger 14.00

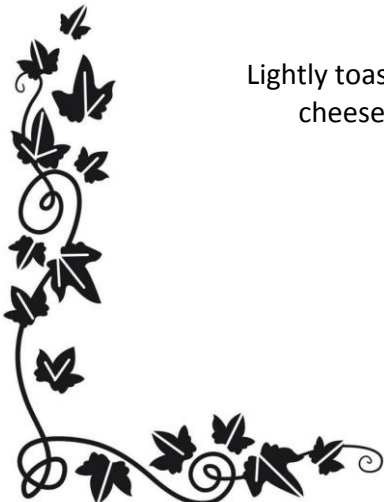
Lightly toasted burger bun filled with beef Pattie, lettuce, tomato, onion, cheese and BBQ sauce served with beer battered chips

Lamb Wrap 16.00

Lightly toasted tortilla bread filled with lamb tenderloin, lettuce, tomato, onion and tzatziki sauce served with beer battered chips

Steak Sandwich 18.00

Lightly toasted Turkish bread filled with grilled porterhouse steak, beetroot, onion, cheese, lettuce, tomato and tomato relish served with beer battered chips



(V) Vegetarian

(GF) Gluten Free

Entrees

Warm Crusty Ciabatta Rolls with Butter (2)	2.00
Garlic Bread or Herb Bread (V)	5.00
Add melted mozzarella cheese	Add cheese 1.50
Pan Fried Prawns (GF)	E 15.00 M 27.00
Pan fried tiger prawns cutlets served on a bed of coconut rice and a roquette, parmesan cheese and balsamic salad. Cooked in either: Garlic, white wine and cream sauce OR Chilli and tomato spiced sauce	
Duck Spring Rolls	10.00
Jumbo Homemade spring rolls filled with tender duck marinated in hoisin sauce with rice noodles and vegetables served with sweet chilli sauce and Asian garnish	
Lemon Pepper Calamari	E 14.00 M 26.00
Lightly dusted calamari in lemon pepper served with a fresh garden salad, beer battered chips, lemon wedge and homemade tartare sauce	
Yum Cha Plate to share (2 of each)	15.00
Homemade vegetable samosa, duck spring roll, pork dumpling and Asian spiced infused prawn filo served with a sweet soy dipping sauce	

Salads

Caesar Salad	14.00
Mixture of Baby cos lettuce tossed with fresh crispy bacon, herb croutons, parmesan cheese and homemade Caesar dressing topped with a poached egg and anchovies	
Add Chicken	3.00
Add Smoked Salmon	5.00
Greek Salad (V) (GF)	14.00
Mixed salad leaves tossed with tomatoes, cucumber, Spanish onion, Kalamata olives, diced feta cheese and a balsamic vinaigrette	
Add Chicken	3.00
Add Smoked Salmon	5.00
Add Lamb tenderloin	6.00
Grilled Calamari Salad (GF)	19.00
Grilled marinated calamari in sweet chilli, lime and coriander served on a bed of roquette leaves, semi dried tomato, cucumber, red onion tossed with a lemon caper dressing	

From The Pan

Ravioli Bolognese	19.00
Traditional Slow cooked beef bolognese tossed with beef ravioli topped with fresh parmesan cheese	
Risotto Primavera (V) (GF)	18.00
Roasted capsicum, eggplant, zucchini, mushrooms tossed with Arborio rice, spinach and Napoli sauce topped with fresh parmesan cheese	
Add chicken	4.00
Seafood Marinara	26.00
Fettuccine tossed with chilli, garlic, tiger prawns, scallops, calamari, mussels, fish, fresh tomato and fresh herbs comes with your choice of sauce, tomato, olive oil or white wine cream	
Pork Stir-fry	24.00
Marinated pork belly tossed with hokkien noodles, carrot, bok choy, broccoli, spring onion, coriander, bean shoots, zucchini cooked in a spiced hoisin sauce	
Add prawns	5.00
Vegetarian	20.00

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Mains

Veal Scaloppini	28.00
Tender veal back strap, lightly floured and pan fried with bacon and mushroom cooked in creamy sauce served on a bed of creamy garlic and chive mashed potato	
Chicken Parmigiana	22.50
The old time favourite, crumbed chicken breast fillet topped with homemade Napoli sauce, sliced Virginia ham and mozzarella, served with chips and a fresh garden salad	
Chicken Wellington	27.00
Puff pastry filled with chicken breast, avocado and camembert cheese served with creamy scallop potato and seasonal vegetables served with hollandaise sauce	
Lamb Tenderloins (GF)	28.00
Marinated and grilled lamb tenderloins served on a bed of pumpkin puree and broccolini topped with a garlic and rosemary jus	
Barramundi Fillet (GF)	24.00
Barramundi lightly coated in lemon pepper and grilled served with a mixture of roasted beetroot, cherry tomato, onion, feta cheese, rocket leaves, balsamic reduction and a lemon wedge	

Grill Menu

Porterhouse Striploin (GF)	28.00
Juicy 300g striploin steak, cooked to perfection, and served with a choice of sides and sauce	
Fillet Mignon (Grain fed for 42 Days +) (GF)	32.00
Tender 200g Eye Fillet steak wrapped in a rasher of bacon and cooked to your choosing. Served with a choice of sides and sauce	
Mixed Grill (GF)	35.00
Grilled porterhouse steak, lamb tenderloin, pork chipolata, chicken tenderloin, bacon, fried egg and roasted tomato served with beer battered fries, fresh garden salad and tomato relish	

Add Garlic or Grilled Prawns (3) \$5

Served with your choice of sauce:

Rich Gravy, Tangy Tomato Relish, Spicy Peppercorn Sauce,
Garlic Butter, Mushroom Sauce or Seeded Mustard

Served with your choice of two of the following sides:

Chunky Beer Battered Chips, Seasonal Vegetables, Creamy Garlic & Chive Mashed Potato
Spicy Potato Wedges, Creamy Scallop Potatoes or Fresh Garden Salad

Add an additional side if you choose for only \$5.00



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Desserts

9.50

Fruit Salad (GF)

Mixture of Fresh pineapple, watermelon, rock melon, honey dew and fresh strawberries

White Chocolate Crème Brûlée (GF)

Rich white chocolate Brûlée with a caramelized mixed berry compote, Chantilly cream with strawberry

Lemon Meringue

Sweet crusted pastry filled with lemon curd, topped with meringue served with Chantilly cream and strawberry

Homemade Sticky Date Pudding (GF)

Rich gluten free sticky date pudding served warm with butterscotch sauce and vanilla ice cream and strawberry

Chocolate Fudge Sundae

Chocolate brownie topped with chocolate fudge sauce, ice cream, Chantilly cream, crushed nuts, chocolate wafer and strawberry

Natalie's Affagato

10.00

Scoop of Ice cream

Shot of Coffee

Shot of Liqueur of your choice

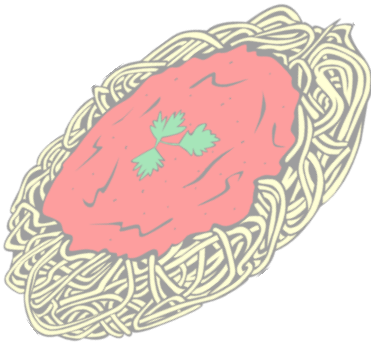
Kahlua, Baileys or Frangelico

Served in individual glasses for you to layer as you choose



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Kids Menu

9.00

Kids meal and soft drink

Battered fish and chips served with salad, lemon and tartare sauce

Lemon pepper calamari with chips, salad, lemon and tartare sauce

Fettuccine or Ravioli bolognese with shaved parmesan cheese

Cheese burger with chips and tomato sauce

Chicken schnitzel served with chips and salad

Chicken breast nuggets served with chips and salad

KIDS DESSERTS

5.00

Sticky date pudding served with butterscotch sauce and ice cream

Vanilla Ice cream with chocolate, strawberry or vanilla topping and sprinkles

Chocolate Fudge Sundae Chocolate brownie topped with chocolate fudge sauce, ice cream, Chantilly cream, crushed nuts, chocolate wafer and strawberry



SOFT DRINKS

Coca Cola, Diet Coke, Sprite, Lift or Raspberry

*** Please Note -These are Kids meals for Kids up to the age of 14 only**

Ask our friendly wait staff for colouring pages and pencils



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