



Welcome to Natalie's Restaurant



Summer 2014-2015 Menu



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

Open 7 days
Breakfast, Lunch and Dinner



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

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.



Lunch Menu

Pie of the Day 13.00

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 Wrap (V) 13.00

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

Bacon Wrap 12.00

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

Add chicken 3.00

Chicken and Avocado Sandwich 14.00

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

Tandoori Chicken Burger 14.00

Tandoori chicken breast served in toasted burger bun with, mixed leaves, tomato and mint yoghurt served with beer battered chips

Roast Of The Day (GF upon request) 15.00

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

Beef Burger 14.00

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

Lemon Pepper Calamari 15.00

Lightly dusted calamari in lemon pepper served with a fresh garden salad, lemon wedge and homemade tartare sauce

Fish and Chips 17.50

Beer battered flathead tails served with beer battered chips, fresh garden salad, lemon wedge and homemade tartare sauce

Entrees

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| Warm Crusty Bread Rolls with Butter (2) | 2.00 |
| Garlic Bread or Herb Bread (V) | 5.00 |
| Add melted mozzarella cheese | Add cheese 1.50 |
| Prawn & Scallop Vol au vent | 15.00 |
| Prawns and scallops pan fried in garlic, chives & cream served in a pastry shell with rocket, parmesan, tomato, balsamic salad | |
| Panko Prawns | 12.00 |
| Prawn cutlets crumbed in Japanese bread crumbs and lightly fried served with mixed leaves and wasabi mayo | |
| Falafel Balls (V) (GF) | 7.50 |
| Homemade Middle Eastern flavoured falafel balls lightly fried served with mixed leaves and minted yoghurt sauce | |
| Arancini Balls (V) | 7.50 |
| Homemade Arancini balls filled with fresh herbs, fresh tomato, pine nuts, feta and tossed in breadcrumbs with a spiced tomato sauce | |

Salads

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| Moroccan Lamb Salad | 20.00 |
| Lamb tenderloins lightly dusted in Moroccan spices cooked medium-rare served on a bed of couscous with roast pumpkin, chickpeas, spinach and lemon dressing served with minted yoghurt sauce | |
| Prawn Salad | 19.00 |
| Rocket leaves tossed with coriander, ginger and lime dressing, tomato, cucumber, red onion, roasted peppers, semi dried tomato and fresh mango topped with 6 grilled Prawn cutlets | |
| Warm Chicken Salad (GF) | 16.00 |
| Grilled chicken pieces with mixed leaves, cherry tomato, cucumber, red onion and carrot tossed in honey mustard dressing | |
| Roast Vegetable Salad (V) | 17.00 |
| Pan fried Tofu mixed with roast vegetables including potato, sweet potato, asparagus, pine nuts and spinach coated with a lemon dressing | |

From The Pan

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| Tortellini Carbonara | 18.00 |
| Spinach and Ricotta Tortellini tossed with bacon, mushrooms and egg cooked in a cream sauce topped with fresh parmesan cheese | |
| Roasted Vegetable Risoni (V) | 16.00 |
| Risoni cooked in a tomato stock with roasted capsicum, pumpkin, zucchini, mushrooms, red onion and spinach topped with fresh parmesan cheese | |
| Asparagus and Mushroom Risotto (V) (GF) | 17.00 |
| Arborio rice with fresh asparagus, mushrooms and fresh herbs cooked in creamy stock topped with fresh parmesan cheese | |
| Chicken Fettuccine | 19.00 |
| Smoked chicken pieces, mushrooms, fresh herbs and cherry tomato tossed with fettuccine cooked in a white wine cream sauce topped with fresh parmesan cheese | |
| Paella (GF) | 24.00 |
| A Mixture of Chicken, chorizo sausage and mussels tossed with saffron spiced rice with chilli, spring onion, capsicum, fresh tomato and peas | |
| Gnocchi Calabrese | 18.00 |
| Gnocchi tossed with chorizo sausage, capsicum, mushrooms, olives, red onion cooked in spicy Napoli sauce topped with fresh parmesan cheese | |

Mains

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| 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 | |
| Veal Oscar (GF) | 28.00 |
| Pan fried veal back strap with fresh herbs, prawn cutlets and avocado cooked in a white wine cream sauce served on creamy mashed potato | |
| Chicken Mignon | 25.00 |
| Oven roasted chicken breast wrapped in bacon and filled with gruyere cheese, semi dried tomato and spinach served with roasted chat potatoes and broccolini topped with mushroom gravy | |
| Barramundi Fillet (GF) | 25.00 |
| Grilled Barramundi fillet served on a bed of sweet potato puree and asparagus topped with grilled avocado and hollandaise sauce | |
| Smokey BBQ Pork Ribs (GF) | 25.00 |
| Slowly braised Pork ribs in a Smokey BBQ sauce served with a fresh garden salad and Cajun spiced wedges | |

(V) Vegetarian

(GF) Gluten Free

Grill Menu

Porterhouse Striploin (GF) 28.00

Juicy 300g striploin steak, cooked to your liking, and served with a choice of sides and sauce

Rump Steak 24.00

Tender 300g rump steak, cooked to your liking, and served with a choice of sides and sauce

Pork Cutlet 26.00

Tasty 350g pork loin cutlet, served with a choice of sides and sauce

Please let staff know of the degree you would like your steak cooked:

(Blue, Rare, Medium Rare, Medium, Medium Well, Well Done)

Add Garlic or Grilled Prawns (3) \$5

Served with your choice of sauce:

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

Served with your choice of two of the following sides:

Chunky Beer Battered Chips, Seasonal Vegetables, Creamy Mashed Potato
Spicy Potato Wedges, Roasted chat potato or Fresh Garden Salad

Please allow 30 minutes for Well Done steaks

Desserts

9.50

Fruit Salad (GF)

Mixture of Fresh pineapple, watermelon, rock melon, honey dew and fresh strawberries topped with vanilla ice cream

New York Cheesecake

Traditionally baked smooth and creamy cheesecake served with berry compote, 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 Mud Cake

Classic chocolate mud cake topped with rich chocolate ganache and shavings with Chantilly cream and strawberry

Lemon Tart

A golden shortbread base filled with rich lemon curd and topped with lemon butter, glazed with Chantilly cream and strawberry

Natalie's Affogato

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

Kids Menu

9.00

Kid's meals include a soft drink

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

Tortellini Carbonara with 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

Chocolate mud cake with cream

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

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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