

# Rawsons à la carte Menu

Starters	MEMBER	Main	MEMBER
<b>Charcuterie board (for 2)</b> house smoked beef, jamon serrano, salami, marinated olives, white anchovies, pita (df)	<b>20.9</b>	<b>Crispy skinned barramundi</b> baby corn, cauliflower florets, crispy kaffir lime leaves, grill zucchini, green curry sauce	<b>28.5</b>
<b>Edamame</b> Nori sea salt or spicy (v) (df) (gf)	<b>7.9</b>	<b>Baked salmon Wellington</b> creamy mash, baby spinach, ricotta, red pesto sauce	<b>28.5</b>
<b>Marinated olives</b> lemon, poblano chilli, thyme, (v) (df) (gf)	<b>8.9</b>	<b>Prawn tagliatelle</b> tiger prawns, fresh herbs, white wine butter sauce	<b>24.9</b>
<b>Coffin Bay oysters</b> Kilpatrick or chilli ginger or bonito dashi (df)	<b>3.5ea</b>	<b>Marinated chicken breast</b> sesame, ginger, green beans, hazelnuts, honey soy dressing	<b>27.9</b>
<b>Baked garlic bread</b> infused garlic oil (v)	<b>9.5</b>	<b>Beer battered flathead fillets</b> crispy sidewinders, house tartare sauce (df)	<b>19.5</b>
<b>Garlic pizza (v)</b>	<b>11.9</b>	<b>Seafood bouillabaisse</b> seafood selection, Mediterranean stew, saffron, fennel fronds	<b>28.9</b>
<b>Entrée</b>		<b>Crumbed chicken schnitzel 300g</b> sidewinder chips, house salad, lime aioli <i>make it a parmigiana</i>	<b>19.5</b> <b>+3</b>
<b>Sashimi plate</b> Huon salmon, Hiramasa kingfish, kelp noodles, lime caviar, wasabi, soy dipping sauce	<b>19.9</b>	<b>Roast of the day</b> seasonal vegetables, trimmings, gravy (gf)	<b>19.5</b>
<b>Char-grilled prawns</b> mango and avocado salsa	<b>19.9</b>	<b>Lamb kleftiko (for 2)</b> slow roasted lamb shoulder, lemon basted potatoes, zucchini, baby carrots, truss tomatoes, tzatziki, fresh pita	<b>47</b>
<b>Salt &amp; pepper crumbed calamari</b> saffron aioli, citrus wedge (df)	<b>16.9</b>	<b>Salads</b>	
<b>Scampi miso soup</b> scampi tofu, wakame, dashi	<b>14.5</b>	<b>Traditional Greek salad</b> fresh tomato, cucumber, Spanish onions, feta cheese, fresh oregano, kalamata olives, dressing	<b>15.5</b>
<b>Seared Tasmanian scallops</b> pea and mint puree, jamon serrano crumb, hollandaise	<b>19.9</b>	<b>Caesar salad</b> cos hearts, bacon, croutons, parmesan, white anchovies Caesar dressing	<b>15.5</b>
<b>Lamb loin risotto</b> Oberon lamb, mushroom and spinach risotto, red wine jus (gf)	<b>18.9</b>		
<b>Huaiyang meat balls</b> braised meat balls, brown soy sauce	<b>12.5</b>		
<b>Today's dim sum</b> check today's specials	<b>14.5</b>		



**The AustralAsian** Eastern Surf, Western turf **35**  
62°C Kilcoy Estate rump 250g, XO buttered Western Australian scampi  
served on a bed of wok tossed edamame and snow peas, port wine jus

**TASTE VOTE WIN**

NON MEMBERS WILL INCUR A 5% SURCHARGE



vegetarian (v) gluten free (gf) dairy free (df)



## Asian

	MEMBER		MEMBER
<b>Baked salmon teriyaki</b>	<b>27.5</b>	<b>Deconstructed duck pancakes</b>	<b>24.5</b>
stir fried broccolini, black sesame, jasmine rice, teriyaki sauce		spiced cucumber salad, spring onion, wheat pancakes, hoi sin sauce	
<b>Garlic king prawns</b>	<b>19.5</b>	<b>XO pippies</b>	<b>35.9</b>
prawns, garlic, parsley, lemon, rice (gf) (df)		pippies, shallots, fresh coriander, shallots, XO sauce	
<b>Crab fried rice</b>	SMALL <b>15.5</b>	<b>Crispy Asian salad</b>	<b>15.5</b>
blue swimmer crab, fried rice	LARGE <b>25.5</b>	fresh cabbage, snow peas, carrot, shallots, coriander, basil, parsley, crispy wontons	
<b>Nasi goreng</b>	<b>18.5</b>	<i>add chicken or halloumi</i>	<b>+3</b>
traditional Indonesian fried rice, prawns, chicken satay, pork, peanut sauce (gf) (df)		<i>add prawns</i>	<b>+4</b>
<b>Chicken chow mein</b>	<b>18.5</b>	<b>Whole market fish (for 2)</b>	<b>MP</b>
chow mein noodles, chicken strips, carrot, cabbage, sesame seeds, stock, stir fry sauce		ginger, shallots, coriander, soy, honey, basmati rice	

## Pizza (10 inch)

	MEMBER
<b>Peking duck</b>	<b>19.9</b>
Peking duck, roasted peppers, chillied cucumber, hoi sin sauce	
<b>Chilli prawn</b>	<b>19.9</b>
chilli marinated prawns, capsicum, mozzarella, napolitana base	
<b>Gourmet meat</b>	<b>19.9</b>
pepperoni, smoked ham, prosciutto, smoked beef, roast red peppers, mozzarella	

## Sides

<b>Chinese broccoli (Gai Lan)</b>	<b>10.5</b>
crispy garlic, oyster sauce	
<b>Steamed rice</b>	<b>7.5</b>
<b>Creamy mash potato</b>	<b>9.5</b>
<b>Twisted potato sidewinders (v)</b>	<b>9.5</b>
<b>Greek on the side</b>	<b>9.5</b>
fresh tomato, cucumber, Spanish onions, fetta cheese, fresh oregano, kalamata olives, dressing	

## Grill

	MEMBER
<b>Petit special cut rump 200g</b>	<b>25.5</b>
marinated Kilcoy 100-day grain fed marble score 2+ (gf) (df)	
<b>Signature smoked rump cap 250g</b>	<b>27.9</b>
58°C slow cooked (medium or cooked through) Kilcoy 100-day grain fed marble score 2+ (gf) (df)	
<b>Ebony Black Angus beef tenderloin 180g</b>	<b>33.9</b>
100-day grain fed, marble score 2+ (gf) (df)	
<b>Kilcoy Blue Diamond rib eye 350g</b>	<b>41.9</b>
grass fed, marble score 5-6+ (gf) (df)	
<b>Dry-age sirloin 300g</b>	<b>37</b>
Ebony Black Angus 100-day grain fed marble score 2+ (gf) (df)	
<b>Dry-age scotch fillet 300g</b>	<b>41.9</b>
Kilcoy Blue Diamond 100-day grain fed marble score 5-6+ (gf) (df)	
<b>American style 1/2 rack pork ribs</b>	<b>33.9</b>
<i>whole rack</i>	<b>+10</b>

All grill & dry age steaks are served with salad, sidewinder chips and a sauce of your choice.

## Sauces

port wine jus, bearnaise, peppercorn, mushroom

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