

Burke and Wills Motor Inn

Room Service Menu

Dial 6752 3377

Breads

- **Garlic Bread** \$9.00
- **Turkish Bread Char-Grilled** *with honey mustard, parmesan herb and sundried tomato* \$10.50
- **Bruschetta** *with bacon, tomato, mozzarella cheese and herbs* \$11.50

Soup of the Day

- Served with buttered bread *(please ask our staff for todays special)* \$11.50

Entrees

- **Oysters Natural** *chilled Tasmanian Oysters garnished with lemon and chef Arthur's cocktail sauce* Half \$17.50
Full \$31.00
- **Oysters Kilpatrick** *classic grilled oysters topped with bacon and Worcestershire sauce* Half \$20.50
Full \$33.50
- **Oysters BBQ** *with garlic, paprika & parmesan butter* Half \$20.00
Full \$33.00

- **Massaman Lamb Curry** *A mild Curry, served on a bed of steamed Rice, with Mango Chutney, Sour Cream and Poppadum's* \$15.50
- **Arancini Balls** *Wild Mushrooms, Camembert Cheese and Thyme infused balls, with a Tomato jam dipping saucee* \$13.50
- **Crispy Fried Beef Sesame Strips** *Served on a petite garden salad, with a sticky asian sauce* \$14.50
- **Prawn & Sea Scallop Au gratin** *Cooked in a Mornay sauce, topped with a cheese mix and oven baked, with crusty Turkish bread and Olive oil drizzle* \$18.50
- **Panko Crumbed Calamari** *Flavour coated rings, served with a fresh garden salad, and a sweet & sour dipping* \$15.50

- **Pork Belly Bites** *Crispy fried pork belly served on a steaming bed of rice and honey soy, chilli sauce* \$14.00

Junior Explorers Menu \$16.00

(Includes bowl of ice-cream with topping of your choice or fresh fruit salad)

Fish, Salad and Chips
Sausages, Mash, Peas and Gravy

Steak, Salad and Chips
Chicken Nuggets, Salad and Chips

Side Dishes

Caesar Salad	\$16.00	Steamed Vegetables	\$9.00
Greek Salad	\$13.00	Jumbo Fries	\$8.00
Garden Salad	\$9.00	Potato Wedges with Sour Cream	\$9.00

Main Courses

- **Crumbed Lamb Cutlets** *with mashed potato and vegetables or chips and salad* \$27.50
- **Chicken Schnitzel** *with mashed potato and vegetables or chips and salad* \$25.50
- **Crumbed Steak** *with mashed potato and vegetables or chips and salad* \$26.50
- **Braised Lamb Shanks** *cooked in red wine & rosemary Jus, served with mashed potatoes, caramelized onion & minted peas* \$35.50
- **Snapper Fillets** *beer battered, served with jumbo fries, and a garden salad with a home-made Tartare sauce* \$26.50
- **Deep Sea Perch** *Pan-fried, resting on potato & dill rosti, green beans and a caper berry lemon beurre blanc* \$29.50
- **Duck Confit** *Oven roasted duck leg with lemon herb, chat potatoes, sautéed Spinach and a red current reduction* \$31.50
- **Greek Lamb Moussaka** *layers of juicy minced lamb, cooked in a tomato based sauce, sweet eggplants, potatoes and a creamy béchamel sauce, baked until golden and served with Greek salad* \$27.50
- **Fettuccini Pasta & Grilled Chicken** *chicken Breast strips, combined with chorizo Sausage, Sundried Tomatoes tossed through a creamy garlic sauce & white wine sauce, topped with parmesan cheese* \$28.50
- **Mediterranean Pasta** *field mushrooms, chargrilled peppers, zucchini, olives, cherry tomatoes, pan fried and tossed through a tomato coulis sauce, and fettuccini pasta topped with Danish feta Cheese* \$26.50
- **Ship to Shore** *rib fillet steak, grilled to your liking, topped with prawns, scallops in a creamy garlic sauce, garnished with butter milk salt & pepper calamari, resting on creamy potato mash* \$42.00

A choice of MSA Angus Steaks *grilled to order* **\$38.50**

- 500 gram Rump Steak
- 350 gram Scotch Fillet Steak
- 400 gram T-bone steak

All steaks served with choice of potato - steamed vegetables or fresh garden salad

Sauces

Peppercorn / Mushroom / Dianne / Traditional Gravy

Potato Dishes

Creamy Potato Mash/ Jumbo Fries / Steamed Pesto Butter / Chat Potatoes

Desserts \$16.00

All served with whipped Cream and Vanilla Ice Cream

- **Warm Chocolate Pudding** *Served with house-made chocolate fudge and mixed berries.*
- **Lemon & Lime, Coconut New York Baked Cheesecake** *Baked lemon cheesecake bursting with a lime fruit filling topped with shredded coconut, sitting on a gluten free biscuit base.*
- **Apple & Rhubarb Crumble Cake** *with Brandy Custard seasonal apples and rhubarb, sitting on a moist orange and almond base, topped with a fine crumble.*
- **Sticky Date Pudding** *Drizzled with a warm Butterscotch Sauce and served with macerated Strawberries and Whipped Cream*
- **Rum & Raisin Ice Cream** *House made Ice Cream nestled in a Brandy Snap Basket with Mixed Berries and Butter Toasted Peanuts*