

# Explorers Restaurant

## Room Service Menu

Dial 6752 3377

### Breads

- Garlic Bread \$9.00
- Turkish Bread Char-Grilled *with honey mustard, parmesan herb and sundried tomato* \$10.00
- Smoked Salmon Bruschetta with fresh tomato, onion, basil, lemon olive oil drizzle \$11.50

### Fresh Tasmanian Oysters

- **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 Key lime Baked** *filled with Garlic lime butter, topped with panko and parmesan* Half \$20.00  
Full \$33.00

### Entrees

- **Pork Belly Bites** *crispy fried pork belly served on a steaming bed of rice & honey, soy and chilli sauce* \$14.00
- **Fried Camembert cheese** with cranberry sauce and pesto croute \$13.50
- **King Prawns Cocktail** *fresh king prawns, avocado salsa and cocktail sauce* \$17.50
- **Baked Mushrooms** *filled with haloumi and bacon finished with balsamic reduction.* \$13.00
- **Lemon pepper squid** *with salad garnish and lime aioli* \$14.50
- **Fillet Mignon kebabs** *bite sized pieces of eye fillet steak wrapped in bacon, grilled with béarnaise sauce.* \$16.00

### Junior Explorers Menu \$19.00

*(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

## Main Courses

- **Pork Belly rashers**- oven baked, basted in a house -made sweet and sticky BBQ sauce, served with Potato wedges and sour cream, charred corn and avocado salad \$31.50
- **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
- **Atlantic salmon-grilled**, served with chunky fries, pancetta wrapped asparagus and lemon hollandaise sauce \$29.50
- **Beer battered Snapper**-Snapper fillets served with jumbo fries, fresh garden salad with home -made tartar sauce \$26.50
- **Asparagus roasted pumpkin**-mushroom and char grilled peppers, tossed through linguini pasta, pesto, olive oil and parmesan \$25.50
- **Garlic prawn linguini**-pan fried king prawns in garlic cream sauce, spinach and fresh tomato with parmesan \$31.00
- **Chicken pesto pasta-chicken with bacon**, mushrooms, onion, garlic sautéed in olive oil, finished with white wine, cream and parmesan \$28.50
- **Ship to shore-rib fillet steak**, grilled to your liking, topped with prawns and scallops in a creamy garlic sauce garnished with panko-crumbed calamari, resting on creamy mash \$42.00

## Steaks \$39.00

- 550 gram Rump Steak - 400 gram Scotch Fillet Steak- 450 gram T-bone steak

*All steaks served with steamed vegetables or fresh garden salad & your choice of potato dish and sauce*

## Potato Dishes

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

## 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

## Desserts \$16.00

*All desserts served with fresh whipped cream and ice-cream*

- **Chocolate Ooze** Chocolate cake filled with chocolate ganache sauce, served warm to release with ooze
- **Lemon meringue tart** - sweet tart base filled a sweet and tangy creamy lemon curd and frothy soft meringue
- **Sticky date pudding** drizzled with warm butterscotch sauce and served with macerated strawberries and whipped cream
- **Rum and Raisin Ice cream** house made ice cream nestled in a brandy snap basket with mixed berries and butter-toasted peanuts
- **Chocolate and Vanilla cheesecake**-layers of baked chocolate and vanilla cheesecake topped with caramel, on a biscuit base..