



HERE AT PLANTATIONS BAR & GRILL OUR MENU IS BUILT USING SEASONAL PRODUCE WITH PREMIUM QUALITY. WHEREVER POSSIBLE WE USE OUR OWN GARDEN-FRESH HERBS AND VEGETABLES FROM OUR ON-SITE GARDEN.

## SHARE PLATES

<b>GARLIC BREAD HOUSEMADE, 4 PCS</b>	<b>6</b>
<b>GARLIC BRUSCHETTA (V)</b> Tomato salsa, basil, feta, balsamic glaze	<b>11</b>
<hr/>	
<b>FRESHLY SHUCKED OYSTERS</b>	
Natural (GF)	Six <b>15.9</b> / Twelve <b>29.9</b>
Kilpatrick – with bacon & our own spicy sauce	Six <b>17.9</b> / Twelve <b>31.9</b>
<hr/>	
<b>CALAMARI</b>	<b>12</b>
Crispy fried salt & peppered, house tartare	
<hr/>	
<b>ARANCINI (V)</b>	<b>13</b>
Forest mushroom & parmesan, truffled aioli, black salt	
<hr/>	
<b>LOADED FRIES</b>	<b>14</b>
Pulled pork, mozzarella, chipotle mayo, apple chutney	
<hr/>	
<b>SOFT TACOS (2) CHOOSE ANY FROM...</b>	<b>14.5</b>
Chicken, avocado, red pepper & corn salsa, chipotle mayo	
Shredded Beef, Asian slaw, peri peri & Japanese mayo	
James squire battered fish, slaw, tartare pickled cucumber	
<hr/>	
<b>MUSHROOM &amp; GOATS CHEESE BABY FILOS (V)</b>	<b>16</b>
Spinach and pine nut pesto, blue cheese sauce	
<hr/>	
<b>BUFFALO CHICKEN WINGS (GF)</b>	<b>14.9</b>
Traditional buffalo or smokey BBQ	
Blue cheese dipping sauce	
<hr/>	
<b>BRIOCHE SLIDERS (3)</b>	<b>15</b>
Pulled pork and rainbow slaw	
or	
Chicken, lettuce, tomato, maple bacon, tomato relish, mayonnaise	
<hr/>	
<b>QUESADILLAS (V)</b>	<b>13</b>
Cajun Chicken, red onion, capsicum, mozzarella, sour cream & garlic	
<hr/>	
<b>TEMPURA BATTERED PUMPKIN FLOWERS (V)</b>	<b>16.9</b>
filled with corn kernels, ricotta, chilli, coriander and fresh lemon zest with Romesco sauce	





## FLAME GRILLED

OUR STEAKS ARE SERVED WITH A CHOICE OF 2 SIDES AND 1 SAUCE

**RUMP** 300g grain-fed (GF) **22**

**RIB FILLET** 300g. Tasmanian 120 day grain-fed Angus (GF) **32**

### SLOW COOKED MOROCCAN LAMB

Finished on our flame grill with a chickpea pumpkin & zucchini couscous, zucchini ribbons **28**

### STEAK TOPPERS

SEAFOOD TOPPER:  
prawns / calamari / fish /  
garlic cream 11

BATTERED ONION RINGS 6

BBQ PORK RIBS  
w /spicy Texan BBQ sauce 11

## FROM OUR SPIT

### FRIDAY & SATURDAY NIGHTS

Whole pigs will be slowly charring away. Served with roasted potato, pumpkin, greens and gravy, or garlic cream potato bake, slaw and gravy. Includes crackling and apple sauce 21



## GOURMET PIZZAS

**PULLED PORK** (GFO) **19.9**  
Smokey BBQ sauce, chorizo, mozzarella & apple chutney

**POTATO** (GFO) **19.9**  
Crème fraiche, Sliced potato, caramelized onion & pancetta

**ROAST CHICKEN** (GFO) **19.9**  
Maple bacon, jalapeno, pineapple, BBQ base

**PULLED SMOKED BEEF** (GFO) **22**  
Pepperoni, maple bacon, chorizo, mushroom, onion, BBQ base, swirl of Chipotle mayo





## PLATES FOR ONE

<b>SEAFOOD &amp; CHORIZO JAMBALAYA</b>	<b>29</b>
Calamari, prawns, fish & Chorizo, tossed through a new Orleans style rice	
<b>PLANTATIONS TROPICAL COCONUT CHICKEN CURRY</b>	<b>18.5</b>
Served with rice fruit chutney, yogurt & flatbread	
<b>MANGO CHICKEN</b>	<b>26.5</b>
Breast of chicken stuffed with a sweet chilli, macadamia & mango served on a sweet potato puree, orange caramel & wilted spinach.	
<b>COCONUT PRAWN SALAD</b>	<b>26</b>
Crispy Asian slaw, coriander, macadamia nut & a palm sugar dressing	
<b>PLANTATIONS SEAFOOD PLATE</b>	<b>29.9</b>
Crumbed scallops, coconut prawns, battered fish, salt & pepper calamari, chips, garden salad and condiments.	
<b>PLANTATIONS SMOKEY BBQ RIBS (GFO)</b>	<b>31.9</b>
BBQ Hickory smoked pork ribs, Plantations slaw and chips	
<b>JAMES SQUIRE BATTERED FISH &amp; CHIPS</b>	<b>18.9</b>
James Squire battered or panko crumbed, garden salad, chips and Bungalow tartare	
<b>CHICKEN PARMIGIANA</b>	<b>19.9</b>
Topped with Napoli sauce, ham & cheese, garden salad & chips	
<b>TEXAN PARMIGIANA</b>	<b>19.9</b>
Topped with Smokey BBQ sauce, candied bacon & cheese, garden salad & chips	
<b>CHICKEN SCHNITZEL</b>	<b>17.9</b>
Panko crumbed, garden salad and chips	
<b>SALT AND PEPPER CALAMARI</b>	<b>15.9</b>
Garden salad & chips, tartare and lemon	
<b>MARKET FISH OF THE DAY</b> – See chalkboard for today’s creation	Market Price
<b>ROAST OF THE DAY</b> See chalkboard for today’s choice	<b>17</b>





**SALADS**

**CAESAR (GFO)**

Cos, candied bacon, sourdough croutons, parmesan, egg **16.9**  
 ADD spit roasted chicken or salt and pepper calamari 6

**POMEGRANATE & FETA SALAD (V)**

Wild rice, quinoa, red onion & Feta with a pomegranate dressing **16.9**  
 ADD spit roasted chicken, salt and pepper calamari or Moroccan Lamb 6

**SIDES**

<b>PARMESAN &amp; CHIPOTLE CORN COB (V)</b>	6	<b>VEG OF THE DAY (GFV)</b>	6
<b>SEA SALT CHIPS (V)</b>	5	<b>GARDEN SALAD (GFV)</b>	6
<b>POTATO BAKE (V)</b>	6	With balsamic honey	
<b>SWEET POTATO CHIPS (V)</b>	5	<b>COLESLAW (GFV)</b>	5
<b>MAC &amp; CHEESE W/ CANDIED BACON</b>	6	<b>SAUCES &amp; BUTTERS</b>	3ea
		Peppercorn, mushroom, port jus, garlic cream, jalapeno butter, gravy	



**CHEF'S TABLE FEAST**

**CHOICE OF TWO MEATS**

Slow cooked leg of lamb, crackling pork, smokey BBQ beef or spice rubbed spit roasted chicken.  
 Sides, sauces and breads. Your choice of cake or individual desserts.  
 (must give 48 hours notice. Minimum 10 people)

PRICE ON APPLICATION

