

## **GREGORY'S RESTAURANT DINNER MENU**

### **Starters**

Sundried Tomato and Parmesan Cob or Grilled Garlic Bread Slices - \$7.50 each

House Made Chick Pea Tortilla and Assorted Dips - \$10.50 each (GF. LF)

Antipasto Board □ Meats, Cheese, Olives, Charred Veg with Tortilla and Dip - \$19.50 each (GF. LF)

### **Oysters Gregory**

Grilled and Topped with Lobster, Mornay Sauce and Mozzarella Cheese

Half Doz \$24.00 Dozen \$39.50 Each \$4.50

### **Natural Oysters**

Half Doz \$18.50 Dozen \$33.50 Each \$3.50

### **Oysters Kilpatrick**

Half Doz \$22.00 Dozen \$38.50 Each \$4.00

### **Entrees**

#### **Soup of the day**

Served with a Warm Bread Roll

\$12.00

#### **Apple Brandy Pate**

House Made Chicken Liver Paté with Warm Tortilla (GF. LF)

\$16.90

#### **Chicken and Prawn Crepe**

Sliced Chicken and King Prawns in Creamy Garlic Sauce wrapped in a Light Crepe, topped with Parmesan cheese

E. \$18.00 M. \$29.90

#### **King Prawns**

Served in Creamy Garlic Sauce and Rice Or House Made Rich Chilli Sauce and Rice (GF)

E. \$18.00 M. \$29.90

#### **Thai Style Ginger Beef**

Thinly sliced Marinated Rump Steak with Julienne Veg, Ginger and Garlic topped with Crispy Noodles

E. \$16.90 M. \$29.90

#### **Sea Scallops and Bugs**

Sautéed with Garlic, Dill, Shallots in a Creamy Galliano Sauce with Spiced Rice Served with Rocket and Honey Mustard Salad(GF)

E. \$22.90 M. \$44.00

#### **Cajun Beef**

Sliced Rib Fillet tossed with Rocket, Avocado, Spanish Onion and Cherry Tomato Salad, with Garlic Aioli (GF. LF)

E. \$16.90 M. \$29.90

#### **Salt and Pepper Calamari**

Quick Fried then tossed with Pepper, Garlic and Lemon

E. \$15.90 M. \$29.50

### **Main Meals**

### **Outback Bangers and Mash**

Spicy and flavoursome Crocodile Lime and Chilli, Emu and Pepper Berry sausages served with Fluffy Mashed Potato, Caramelized Onions and Rich Gravy  
\$34.90

### **Settlers Bush Grill**

Kangaroo Rump, Crocodile and Emu Sausages, Bacon and Quarter Spiced Chicken with Curly Fries and your choice of sauce  
\$40.90

### **Caesar Salad**

Cos Lettuce, Bacon, Parmesan, Croutons, Boiled egg with anchovies and Caesar dressing with your choice of King Prawns or Chicken Breast  
\$36.50

### **Portuguese Chicken**

Half boneless Flame Grilled Spicy Chicken with Baked Potato and Sour Cream, House Made mixed Salsa  
\$36.50

### **Seafood Harvest**

Basket of Crumbed Fish, King Prawns, Bug Meat, Tempura Mussels and Scallops with Fresh Whole Prawns and Beer Battered Fries  
\$48.50

### **QLD Snapper Fillet**

Pan-Fried Fresh Fillet served with Tossed Salad, Beer Battered Fries and Lemon Butter (LF)  
\$32.90

### **Atlantic salmon**

Seared Salmon Fillet on a Sweet and Chat Potato Melody with Asparagus, Broccolini and Topped with Hollandaise (G.F, L.F)  
\$38.90

### **Western Australian Lobster**

Your choice of Mornay, Chilli, Newburg, Thermidor or American, served with Rice, Beer Battered Fries and Salad  
Half \$65.90 Full \$120.00

### **Grills**

Served with your choice of Vegetables or Salad with Chips or Potato  
Sauces: Dianne, Pepper, Mushroom, Chilli, Béarnaise and Creamy Garlic (All G.F except chips)

Pan Fried Roo Rump \$32.00

500g Prime T-bone \$38.00

300g Rib Eye Cutlet \$40.00

250g Tenderloin \$42.00

600g Pasture Fed Rump \$38.00

300g Pasture Fed Rump \$28.00

300g Chicken Breast \$32.00

### **Surf and Turf Topping Sauce**

Surf and Turf Sauce with King Prawns and Scallops  
\$10.50

### **Side Dishes**

Stir Fry Vegetables \$9.00

Steamed Garden Vegetables \$9.00

Side Chips \$5.00  
Greek Salad \$9.00  
Side Caesar \$9.00  
Tossed Salad \$8.00

DF----- Dairy Free  
LF-----Low Fat  
GF-----Gluten Free  
V -----Vegetarian

### **Sweet Delights**

#### **Strawberry Crepe**

Fresh Strawberries in a Sweet Creamy Sauce wrapped in a Light Crepe with Vanilla Ice-Cream  
\$16.50

#### **Dropped My Cone**

Hubba Bubba and Choc Coconut Gelato with Waffle Cone, Chocolate Sauce, Ground Nuts (GF available)  
\$15.90

#### **Sticky Date Pudding**

Rich Sticky Pudding with Hot Caramel Sauce and Vanilla Ice-Cream  
\$12.90

#### **Raspberry Panna Cotta**

Sweet Light Dessert with Fresh Strawberries, Double Cream and Praline (GF)  
\$14.50

#### **Chocolate Mousse**

Creamy Rich Chocolate Mousse topped with Whipped Cream and Chocolate (GF)  
\$9.50

#### **Chocolate Mousse**

Creamy Chocolate Mousse Served with Whipped Cream (GF)  
\$9.00

#### **Connoisseurs Plate**

Selection of cheese, olives, nuts and crackers  
\$20

*All desserts are homemade by Gregory's Chefs*

#### **Please note:**

Gregory's does not accommodate separate billing -one bill per table please  
\$4.50 surcharge applies to all adult diners on public holidays  
No surcharge for children on public holidays