

CANECUTTERS KITCHEN

Dinner

Entrees:

Garlic and Herb Bread	6		
Toasted bread topped with Herb & roasted Garlic infused Butter.			
Cheesy Mustard Bread	6		
Slices of toasted Sourdough with house Cheese & Mustard Butter.			
Bruschetta	9		
Canecutters house favourite, toasted Bread topped with a traditional Tomato, Spanish Onion, fresh Basil, crumbled Feta mix & Balsamic Glaze.			
Soup of The Day	10		
Served with Crusty Bread.			
Duck Spring Roll	12		
House made Duck spring roll with an Asian inspired dipping sauce.			
Crumbed Camembert	12		
Wedges of crumbed Tasmanian Camembert served with Red Onion Jam			
Scallop Mignon	16		
Plump Tasmanian Scallops wrapped in Prosciutto and seared till golden, served with a sweet Red Pepper sauce and Rocket salad			
Bundaberg Rum and local Ginger marinated Prawn Brochettes	14		
Fresh local Prawns threaded onto a petite skewer and marinated in our famous local Rum and fresh Ginger, pan fried and served atop aromatic Rice with fresh Herbs			
Chilli Lime Squid	16		
Strips of diamond scored Squid tossed in Chilli infused Rice Flour and flash fried, served with a Chilli Lime Aioli and fresh salad			
Prawn and Avocado Cocktail	17.5		
Fresh local Prawns set atop a Prawn and Avocado salsa with house dressing and garnish salad			
Oysters - New Zealand Kia Ora			
Natural	3 for 8	½ doz for 14	doz for 26
Kilpatrick	3 for 10	½ doz for 18	doz for 33



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Mains:

Fish of the Day

29

Ask for today's selection, sourced fresh from local suppliers
Sauvignon Blanc is always good with seafood

Chicken Roulade

28

Plump Chicken Breast rolled and filled with a Mousse of Sundried Tomato, Fetta, Toasted Peanuts and Baby Spinach, sliced over a bed of Creamy Risotto with Basil Crème Sauce

Lamb Rump

28

Tender Lamb Rump, studded with Fresh Garlic slivers and Delicate Rosemary tips, pan roasted to med rare and sliced over Fluffy Mash and steamed Greens, drizzled with a Local Fig Balsamic Reduction
Pairs well with Wynn's Cabernet Sauvignon

Confit Duck Leg

27

Tender Duck Maryland slowly braised in its own Fats and Juices until it melts on your fork, served atop a Potato Galette and Green Beans with an Orange and Rosemary infused Wine Jus

Seafood Risotto

29

Creamy Garlic and Spinach Risotto topped with Juicy Sea Scallops, Calamari and fresh Local Queensland Prawns
Suggested accompaniment would be a Squealing Pig Sauvignon Blanc

Vegetable and Macadamia Stir-fry

25

Fresh Seasonal Vegetables, Egg Noodles and Local Hummock Honey, Soy & Garlic dressing topped with Toasted Macadamias.

Hot Pot Beef Pie

27

Chunks of Tender Braised Beef in a Red Wine and Mushroom Casserole sauce topped with Flaky Puff Pastry and a side of Mash and Vegetables
Matches well with Saltram 1859 Shiraz

Chicken Boscaiola with Fettuccini

22.5

Pasta coated with a Creamy Bacon, Mushroom and White Wine sauce topped with Shaved Parmesan
Magnified by The Stag Chardonnay



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Premium MSA Steaks Rested from the Char Grill

Rump 350g	27
T-bone 400g	30
Rib 300g	32
Wellington (eye fillet)	30

Served with Beer Battered Chips & Fresh Garden Salad or Potato of the day & Lightly Steamed Vegetables with Your Choice of Sauce

Choice of Toppers 6.5

Crunchy Onion Rings, Creamy Garlic Prawns, Crispy Calamari, Tempura Prawns

Extra Sauces 2.5

Red wine Jus, Pepper, Dianne, Mushroom, Creamy Garlic, Gravy

Extra Sides 5 each

Beer Battered Steak Fries, Fresh Garden Salad, Steamed Buttered Fresh Vegetables, Creamy Mash Potato, Galette Potato

Kids meals 10

Steak, Fish or Chicken
All served with Chips and Salad or Vegetables
Creamy Cheese and Bacon Fettuccini



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Desserts:

Baked Cheesecake

8.5

House made Baked Vanilla Cheesecake with a hint of Fresh Lemon and served with Balsamic Strawberries and Vanilla Ice Cream

Broken Brulee

10

Chef's twist on a classic, ask for today's flavour combination
Layers of Creamy Baked Egg Custard, set and topped with shards of Toffee and served with homemade Shortbread pieces

Bundy Fool

12

Smashed Meringue with dollops of 'Bundaberg Banana and Toffee Liqueur' Infused Mascarpone, Dried Banana Chips and fragments of Crunchy Praline, drizzled with Banoffee Syrup

Full selection of Coffees available

