



AVAILABLE FROM 6 TO 8:30PM MONDAY TO SATURDAY

STARTERS

Garlic bread	\$7
Herb and cheese bread	\$7

ENTRÉE

Prawn Twisters Marinated prawns wrapped in spring roll pastry w/ lime and coriander aioli and Asian slaw	\$13
Chicken Yakatori Peri Peri glazed chicken skewers served on fried glass noodles w/ char grilled lime and an avocado and tequila salsa	\$16
Pepper Crusted Kangaroo Seared kangaroo fillet with roast baby beetroot, butternut pumpkin, toasted macadamias and rocket finished with an aged balsamic dressing	\$16
Pork Belly and Scallops Crispy pork belly and seared scallops with prosciutto, carrot puree and a lemon emulsion	\$19
Surveyors Antipasto for Two Cured meats, marinated roasted vegetables, warm olives, Persian fetta and toasted Turkish bread	\$26

MAINS

Chicken Boscaiola Bacon, mushroom and chicken breast, pan seared in a garlic cream sauce served on pappardelle	\$30
Lamb Shanks Two 6 hour slow cooked Tuscan style lamb shanks served on creamy mash and braised root vegetables	\$32
Crackled Pork Belly Twice cooked pork belly on smashed chats with a sticky plum glaze and a pear, prosciutto and parmesan salad	\$33
Baked Barramundi Lemon and herb crusted barramundi with a duet of basil and sundried tomato pestos and baked risotto	\$32
Vegetable and Crispy Wontons Chargrilled seasonal vegetables layered with crispy wontons on a warm fire roasted tomato and red pepper coulis	\$26
Bowen Duet Beef and chicken mignons on buttered mash with carrot puree and king prawns in a chardonnay garlic cream	\$38

FROM THE GRILL

Chicken Breast Lightly seasoned free-range chicken breast	\$26
Scotch Fillet 300g grass fed 21-day wet aged Angus scotch fillet	\$36
The Tomahawk 500g grass fed 21-day wet aged Angus rib-eye	\$46

All items from the grill are served with thick cut chips and fresh garden salad or smashed chats and seasonal vegetables with your choice of sauce

Sauces Pepper, red wine jus, mushroom, creamy garlic or gravy



SOUTHERN CROSS
MOTEL GROUP

THE BOWEN INN MOTEL

DESSERTS

- Crème Brulee** Vanilla bean crème brulee with almond biscotti **\$12**
- Chocolate Pudding** Steamed double chocolate pudding with a warm chocolate sauce and vanilla bean ice cream **\$12**
- Poached Pears** Port poached pears with macadamia crumble, double cream and a sticky port reduction **\$12**
- Sticky Date Pudding** Warm sticky date pudding served with butterscotch sauce and vanilla bean ice-cream **\$12**

