



AVAILABLE FROM 6 TO 8:30PM MONDAY TO SATURDAY – BAR OPEN FROM 5PM

## STARTERS

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

## ENTRÉE

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

## MAINS

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

## FROM THE GRILL

<b>Chicken Breast</b> Lightly seasoned free-range chicken breast	\$26
<b>Scotch Fillet</b> 300g grass fed 21-day wet aged Angus scotch fillet	\$36
<b>The Tomahawk</b> 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



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## 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**



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