

# CANECUTTERS KITCHEN

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## ENTREES

<b>Garlic and Herb Bread</b>	<b>6.5</b>		
Toasted bread topped with Herb & roasted Garlic infused Butter			
<b>Cheesy Mustard Bread</b>	<b>6.5</b>		
Slices of toasted Sourdough with house Cheese & Mustard Butter			
<b>Chilli Cheese &amp; Bacon Bread</b>	<b>8.5</b>		
Slices of toasted Sourdough with Chilli, Cheese & Bacon			
<b>Bruschetta</b>	<b>9</b>		
Canecutters house favourite, toasted Bread topped with a traditional Tomato, Spanish Onion, fresh Basil, shaved parmesan & Balsamic Glaze.			
<b>Soup of The Day</b>	<b>10</b>		
Served with Charred Sour Dough			
<b>Duck Spring Roll</b>	<b>16</b>		
House made Duck spring roll with an Asian inspired dipping sauce			
<b>Crumbed Camembert</b>	<b>16</b>		
Fingers of crumbed Camembert served with Red Onion Jam			
<b>Scallop Mignon</b>	<b>E – 18</b> <b>M – 26</b>		
Plump Ocean Scallops wrapped in Prosciutto and seared till golden, served with a sweet Red Pepper sauce and Rocket salad			
<b>Bundaberg Rum and Ginger Marinated Prawns</b>	<b>16</b>		
Fresh Prawns marinated in our famous local Rum and fresh Ginger, pan fried and served atop aromatic Rice with fresh Herbs			
<b>Chilli Lime Squid</b>	<b>14.5</b>		
Strips of diamond scored Squid tossed in Chilli infused Rice Flour and flash fried, served with a Chilli Lime Aioli and fresh garnish salad			
<b>Oysters - New Zealand Kia Ora</b>			
Natural	3 for <b>10</b>	½ doz for <b>16</b>	doz for <b>28</b>
Kilpatrick	3 for <b>12</b>	½ doz for <b>20</b>	doz for <b>35</b>



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## MAINS

<b>Duck Salad</b>	<b>24</b>
Confit Duck Maryland, with orange segments, baby green leaves, dried cranberries, salad onion and toasted walnuts	
<b>Fish of the Day</b>	<b>29</b>
Ask for today's selection, sourced fresh from local suppliers	
<b>Chicken Roulade</b>	<b>29</b>
Plump Chicken Breast rolled and filled with a Mousse of Sundried Tomato, Fetta, Toasted Pine nuts and Baby Spinach, sliced over a bed of Creamy Basil Risotto with a Sweet Red Pepper Sauce	
<b>Lamb Shank</b>	<b>26</b>
Braised Lamb Shank with Fluffy Mash and steamed Vegetables drizzled with a Red Wine and Rosemary Jus	
<b>Lamb Rump</b>	<b>29</b>
Sous-vide 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	
<b>Confit Duck Leg</b>	<b>28</b>
Tender Duck Maryland slowly braised in its own Fats and Juices until it melts on your fork, served atop a Potato Galette and Vegetables with an Orange and Rosemary infused Wine Jus	
<b>Seafood Risotto or Fettuccini</b>	<b>29</b>
Creamy Garlic <i>or</i> Sweet Tomato with Spinach, Juicy Sea Scallops, Calamari and fresh Local Queensland Prawns and Fish	
<b>Hot Pot Beef Pie</b>	<b>27</b>
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	
<b>Chicken Boscaiola with Fettuccini</b>	<b>26.5</b>
Pasta coated with a Creamy Bacon, Mushroom and White Wine sauce topped with Shaved Parmesan	
<b>Pork Honey Macadamia Sausages</b>	<b>26.5</b>
Locally made Pork sausages with Mash potato seasonal vegetables and a mild chilli tomato relish & Rich Brown Gravy	



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## Premium MSA Steaks Rested from the Char Grill

<b>King Pork Cutlet</b>	<b>28</b>
<b>Rump 350g</b>	<b>29</b>
<b>T-bone 400g</b>	<b>30</b>
<b>Rib 300g</b>	<b>32</b>
<b>Eye Fillet Grilled <u>or</u> Wellington</b> (wrapped in flaky pastry with Mushroom Duxelle)	<b>35</b>
<b>Eye Fillet - Carpet Bag</b> (stuffed with Juicy Oysters and wrapped in Bacon)	<b>39.5</b>

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

### Choice of Toppers

Crunchy Onion Rings, Crispy Calamari	<b>7</b>
Creamy Garlic Prawns (5), Fresh Crumbed Prawns (5)	<b>9.5</b>

### Extra Sauces

Red wine Jus, Pepper, Dianne, Mushroom, Creamy Garlic, Kilpatrick Jus, Gravy	<b>2.5</b>
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### Extra Sides

Beer Battered Steak Fries, Fresh Garden Salad, Steamed Buttered Fresh Vegetables, Creamy Mash Potato, Galette Potato	<b>6 each</b>
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## Kids meals

**10**

Grilled Steak - served with Chips and Salad or Vegetables  
Fish or Chicken (crumbed or grilled) - served with Chips and Salad or Vegetables  
Creamy Cheese and Bacon Fettuccini



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## Risotto

- Mushroom and Macadamia
- Vegetable
- Basil Pesto and Sundried Tomato – Olive Oil or Cream sauce

26

## Salads

- Garden Salad
- Caesar Salad
- Roast Pumpkin with Spinach, Fetta, Pine Nut and Parmesan

E – 14  
M – 18

## Curry

- Cauliflower and Cashew Nut with Coriander
- Seasonal Vegetable in Coconut Curry sauce and Jasmine Rice with fresh Herbs

25

## Stir fry

- Vegetable with Rice Noodles, Cashews and Chilli Honey glaze
- Fresh Seasonal Vegetables, Hokkien Noodles and Honey, Soy & Garlic dressing topped with Toasted Macadamias

25

## Pasta

- Creamy Basil and Sundried Tomato - Olive Oil or Cream sauce
- Roast Pumpkin, Spinach, Pine Nut, with either Creamy Cheese sauce or Garlic and Olive Oil dressing

25

**Add Prawns for 9.5 or Add Chicken for 6.5**

**Please be specific on ordering as to the use of dairy products and any other additions/dietary requirements or requests.**



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## DESSERTS

\$9ea

### **Baked Cheesecake**

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

### **Broken Brulee - Gluten free**

Layers of Creamy Baked Egg Custard, set and topped with shards of Toffee and served with homemade Shortbread pieces

### **Bundy Fool - Gluten free**

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

### **Waff-Nuts**

A waffle piled with Vanilla Ice Cream, Butterscotch sauce, Toasted Macadamias, Chocolate, Cream and Garnish

### **Brownies**

Hot Sticky Chocolatey Goey Brownies loaded with Bundy Royal Liqueur served with Vanilla Ice Cream

### **Apple Crumble**

Tasty apple with a yummy crumble served with Vanilla Ice Cream

**Fresh Barista Coffees from \$3.50**

**Add your favourite nip \$5.50/\$7.50**

