

CANECUTTERS KITCHEN

ENTREES

Garlic and Herb Bread			\$7
Toasted bread topped with Herb & roasted Garlic infused Butter			
Cheesy Mustard Bread			\$7
Slices of toasted Sourdough with house Cheese & Mustard Butter			
Chilli Cheese & Bacon Bread			\$9
Slices of toasted Sourdough with Chilli, Cheese & Bacon			
Bruschetta			\$9
Canecutters house favourite, toasted Bread topped with a traditional Tomato, Spanish Onion, fresh Basil, shaved parmesan & Balsamic Glaze.			
Soup of The Day			\$12
Served with Charred Sour Dough			
Duck Spring Roll			\$16
House made Duck spring roll with an Asian inspired dipping sauce			
Crumbed Camembert			\$16
Fingers of crumbed Camembert served with Red Onion Jam			
Scallop Mignon			E – \$18
Plump Ocean Scallops wrapped in Prosciutto and seared till golden, served with a sweet Red Pepper sauce and Rocket salad			
			M – \$29
Bundaberg Rum and Ginger Marinated Prawns			\$18
Fresh Prawns 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 garnish salad			
Oysters - New Zealand Kia Ora			
Natural	½ doz for \$17	doz for \$29	
Kilpatrick	½ doz for \$21	doz for \$36	



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MAINS

Duck Salad	\$26
Confit Duck Maryland, with orange segments, baby green leaves, dried cranberries, salad onion and toasted walnuts	
Fish of the Day	\$29
Ask for today's selection, sourced fresh from local suppliers	
Chicken Roulade	\$29
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	
Lamb Shank	\$29
Braised Lamb Shank with Fluffy Mash and steamed Vegetables drizzled with a Red Wine and Rosemary Jus	
Lamb Rump	\$31
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	
Confit Duck Leg	\$31
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	
Seafood Risotto or Fettuccini	\$31
Creamy Garlic <i>or</i> Sweet Tomato with Spinach, Juicy Sea Scallops, Calamari and fresh Local Queensland Prawns and Fish	
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	
Chicken Boscaiola with Fettuccini	\$28
Pasta coated with a Creamy Bacon, Mushroom and White Wine sauce topped with Shaved Parmesan	
Pork Honey Macadamia Sausages	\$27
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

King Pork Cutlet	\$30
Rump 350g	\$31
T-bone 400g	\$32
Rib 300g	\$34
Eye Fillet Grilled <u>or</u> Wellington (wrapped in flaky pastry with Mushroom Duxelle)	\$37
Eye Fillet - Carpet Bag (stuffed with Juicy Oysters and wrapped in Bacon)	\$43

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	\$7
Creamy Garlic Prawns (5), Fresh Crumbed Prawns (5)	\$9

Sides

Beer Battered Steak Fries, Fresh Garden Salad, Steamed Buttered Fresh Vegetables, Creamy Mash Potato, Galette Potato	\$6 each
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Kids Meals

\$11

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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Vegetarian

Risotto

\$27

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

Salads

E – \$17

M – \$19

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

Curry

\$26

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

Stir fry

\$26

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

Pasta

\$27

- 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

Add Prawns for \$11 or Add Chicken for \$8

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

