



## STARTERS

<b>Garlic Bread</b>	\$7
<b>Herb, Garlic and Cheese Bread</b>	\$8

## ENTRÉES

<b>Soup of the Day</b> ask your server for the special	\$13
<b>Mini Irish Shepherd's Pie</b> Slow cooked beef in Guinness topped with an Irish potato Mash	\$14
<b>Stuffed Mushroom</b> Stuffed with seasonal vegetables and drizzled with pesto and semi-dried tomato dressing	\$16
<b>Cajun Chicken Skewers</b> on a bed of steamed rice with a piri piri aioli	\$17
<b>Sautéed Spicy Prawns</b> on a bed of baby spinach drizzled with a red pepper coulis	\$18

## MAINS

<b>Vegetarian Linguini Pasta</b> tossed in home-made Napoli sauce with parmesan	\$25
<b>Baked Barramundi Fillet</b> with sautéed scallops on an Asian vegetable stir fry	\$29
<b>Baked Pork Cutlet</b> on celeriac puree and sautéed cabbage with an oregano jus	\$30
<b>Confit Duck Breast</b> served on mashed potato, steamed baby bok choy with a chilli plum jus	\$30
<b>Chargrilled Rib Eye Steak</b> topped with asparagus, prawns and hollandaise sauce served on roasted vegetables drizzled with a red wine jus	\$35
<b>Chargrilled Eye Fillet</b> with a mushroom and prosciutto mousse served on sweet potato puree, confit heirloom cherry tomatoes and shiraz jus	\$39
<b>Chargrilled Lamb Loin</b> with potato gratin, vegetables and a rosemary jus	\$40
<b>Additional Sauces</b> pepper, red wine jus, mushroom, creamy garlic or gravy	

## DESSERTS

<b>Homemade Apple Crumble</b> with cream	\$12
<b>Warm Home Baked Chocolate Gateaux</b> with a whiskey and coconut sauce	\$12
<b>Pancake Stack</b> with orange and strawberry sauce	\$14
<b>Cheese and Fruit Platter</b> can be made to suit 1 serve or 2 serves	\$15/\$25



SOUTHERN CROSS  
MOTEL GROUP

THE BOWEN INN MOTEL