



## STARTERS

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

## ENTRÉES

<b>Soup of the Day</b> ask you server for the special	\$13
<b>Stuffed Mushroom</b> stuffed with seasonal vegetables and drizzled with pesto and semi-dried tomato dressing (V)	\$15
<b>Fried Chicken Wings</b> served with a spicy BBQ dipping sauce	\$16
<b>Salt and Pepper squid</b> on a rocket, Spanish onion and parmesan salad.	\$16
<b>Thai beef salad</b> rare beef served with salad and a Thai dressing	\$17
<b>Pulled Pork Taco</b> with Asian slaw and a Lime aioli	\$18

## MAINS

<b>Pasta of the Day</b> ask you server for the special	\$23
<b>Vegetarian Lasagne</b> home-made Napoli sauce and bechamel with a garden salad (V)	\$25
<b>Baked Barramundi Fillet</b> with sautéed scallops on an Asian vegetable stir fry with a sweet and spicy Sauce	\$30
<b>Pork Belly</b> with a fennel and apple salad topped with roasted walnuts and a balsamic glaze	\$32
<b>Chicken Mignon</b> chicken breast stuffed with brie cheese & wrapped in bacon served with potato puree, kale and thyme jus	\$35
<b>Chargrilled Eye Fillet</b> topped with prawns and served with a sweet potato puree, green beans and a creamy garlic sauce	\$40
<b>Chargrilled Rib Eye</b> Mashed potato and seasonal vegetables with your choice of sauce Chips and Salad with your choice of sauce	\$38
<b>Sauces</b> pepper, red wine jus, mushroom, creamy garlic or Diane	

## DESSERTS

<b>Homemade Apple Crumble</b> with cream and ice cream	\$12
<b>Cheesecake</b> served with cream and coulis	\$12
<b>Sticky Date Pudding</b> with a butterscotch sauce	\$12
<b>Cheese and Fruit Platter</b> can be made to suit 1 serve or 2 serves	\$15/\$25

(V) Vegetarian



SOUTHERN CROSS  
MOTEL GROUP

THE BOWEN INN MOTEL