



## STARTERS

<b>Garlic Bread</b>	<b>\$7</b>
<b>Bruschetta</b> drizzled with Balsamic Glaze	<b>\$8</b>

## ENTRÉES

<b>Soup of the Day</b> ask your server for the special	<b>\$13</b>
<b>Mushroom &amp; Parmesan Arancini</b> finished with Lime Aioli	<b>\$16</b>
<b>Macadamia Crumbed Chicken</b> with Spicy Plum & Ginger Sauce	<b>\$17</b>
<b>Salt &amp; Pepper Squid</b> on a Rocket, Spanish Onion & Parmesan Salad	<b>\$16</b>
<b>Sambuca Prawns</b> tossed with Angel Hair Pasta & Creamy Chilli & Garlic Sauce	<b>\$18</b>
<b>Vegetable Strudel</b> Mediterranean style Vegetables baked in Filo Pastry finished with Tomato & Basil Coulis & Salad Greens	<b>\$15</b>

## MAINS

<b>Spicy Seafood Stir Fry</b> with Hokkien Noodles	<b>\$28</b>
<b>Greek Style Lamb Cutlets</b> Grilled & served with Tzatziki, Mash & Greek Salad	<b>\$32</b>
<b>Pan Fried Tasmanian Salmon</b> served on Green Vegetable Medley drizzled with Lemon & Dill Beurre Blanc	<b>\$32</b>
<b>Chicken Supreme</b> stuffed with Prosciutto, semidried tomato & spinach mousse on Potato Puree with Chef's Tarragon Jus	<b>\$32</b>
<b>Grilled Pork Cutlet</b> served on Kipfler Potatoes & Vegetables with Apple Ragout drizzled with Balsamic Glaze	<b>\$34</b>
<b>Char Grilled Eye Fillet</b> wrapped in Prosciutto with sautéed Field Mushrooms finished with Shiraz Jus	<b>\$38</b>
<b>Chargrilled Rib Fillet</b> served with Mashed Potato & Seasonal Vegetables or Chips & Salad with your Choice of Sauce	<b>\$36</b>
<b>Sauce</b> Pepper, Red Wine Jus, Mushroom, Creamy Garlic or Diane	

## DESSERTS

<b>Warm Apple Strudel</b> with Vanilla & Whiskey Sauce & Cream	<b>\$12</b>
<b>Cheesecake</b> served with Cream & Coulis	<b>\$12</b>
<b>Sticky Date Pudding</b> with a Butterscotch Sauce	<b>\$12</b>
<b>Cheese &amp; Fruit Platter</b> can be made to suit - 1 Serve or 2 Serves	<b>\$15/\$25</b>

(V) Vegetarian



SOUTHERN CROSS  
MOTEL GROUP

THE BOWEN INN MOTEL