

  
**CANECUTTERS**  
— KITCHEN —  
RESTAURANT & BAR  
**Spring Menu**

**STARTERS**

<b>Garlic Bread</b>	<b>\$16.0</b>
Stone baked sourdough topped with garlic, cheddar & mozzarella	
<b>Mediterranean Salad</b>	<b>\$18.0</b>
Cumin & coriander toasted chickpeas, local Heirloom tomatoes, Spanish onion, charred capsicum, baby leaves, fresh garden herbs, crumbled feta & olives	
<b>Pork Belly</b>	<b>\$20.0</b>
Succulent Pork Belly, apple slaw, hazelnut gremolata & brandy apple puree, topped with micro herbs & white balsamic reduction	
<b>Bundy Rum &amp; Ginger Prawns</b>	<b>\$19.0</b>
Skewers of rum & ginger marinated prawns & Mango, on a bed of micro salad	
<b>Lemon Myrtle Panko Chicken Tenders</b>	<b>\$18.0</b>
Served with a pickled cucumber & carrot ribbon salad	

**MAINS**

<b>Stuffed Portobello Mushrooms</b>	<b>\$29.0</b>
Fresh mushrooms stuffed with baby spinach, pine nuts, capsicum, tomato, & fresh herbs, roasted and served with a crisp garden salad and parmesan wafer	
<b>Wattle Seed Pork Tenderloin</b>	<b>\$32.0</b>
Pan Seared Pork Tenderloin with Wattle Seed cream sauce on a green bean & Spanish onion salad	
<b>Rack of Lamb</b>	<b>\$38.0</b>
Baby rack of lamb with a locally grown toasted macadamia and fresh herb crust, smashed chats with rosemary butter, baby greens and local fig balsamic drizzle	
<b>Thyme &amp; Sage Roasted Chicken Breast</b>	<b>\$30.0</b>
Served with roasted butternut & baby spinach risotto	



## FROM THE GRILL

**Steak** Cooked to your liking

Prices inclusive of your choice of two sides and one sauce

<b>Scotch Fillet</b>	<b>300g</b>	<b>\$40.0</b>
<b>Eye Fillet</b>	<b>280g</b>	<b>\$43.0</b>

## SIDES & SAUCES

### Sides \$9

Sweet potato fries  
Beer battered fries  
Smashed Rosemary Chats (GF, V)  
Garden Salad  
Baby vegetables in herbed olive oil (GF, V)

### Sauces \$3

Red wine jus  
Dianne  
Garlic  
Creamy Mushroom  
Fermented pepper cream

## LITTLE CANE CUTTERS

<b>Crumbed Fish with Chips</b>	<b>\$16.0</b> GF
<b>Spaghetti Neapolitan</b>	<b>\$16.0</b> Veg, V
<b>Chicken Bites</b>	<b>\$16.0</b> GF

## DESSERTS

<b>Cheese platter for two</b>	<b>\$30.0</b> Veg, GF
Selection of cheeses, local seasonal fruit, nuts, local chutney, crackers & Lavosh	
<b>Lemon Myrtle Panna Cotta</b>	<b>\$18.0</b> Veg, GF, V
Served with finger lime syrup & biscotti	
<b>Crème Brulee</b>	<b>\$16.0</b> GF Available
Served with fresh berries and biscotti	
<b>Chocolate Bread &amp; Butter Pudding</b>	<b>\$18.0</b>
Served with Bundy rum infused anglaise	

All desserts served with a choice of custard, cream, dairy free ice-cream or plant based ice-cream



SOUTHERN CROSS  
MOTEL GROUP

SUGAR COUNTRY  
MOTOR INN