

LUNCH MENU

***Cape Wickham Burger* \$23**

Choice of Chicken or Beef.

Served with Lettuce, Tomato, Caramelized Onion, Cheddar with a Side of Beer Battered Chips.

***King Island Smoked Wallaby Salad* \$22**

Mixed Leaves, Cherry Tomatoes, Fetta, Spanish Onion, Toasted Walnuts, Light Mustard Vinaigrette.
(Grilled Chicken Option Available).

***BBQ Chicken & Bacon Pizza* \$20**

BBQ base, Red Onion, Cherry Tomatoes, Spinach, Chicken Breast, Rasher Bacon and a 3 Cheese Blend.

***Beer Battered Gummy Shark* \$24**

Locally Caught, Garden Salad, Chips and Tartare Sauce.

***Open Steak Sandwich* \$25**

K.I. Fillet, Lettuce, Tomato, Caramelized Onion, Choice of K.I. Cheddar or K.I. Blue Cheese Served on a Fresh Toasted Focaccia Bun with a Side of Beer Battered Chips.

***Salt & Pepper Squid* \$20**

Flash Fried, Garden Salad, Beer Battered Chips, Aioli and a Lemon Wedge.



SIDES & SNACKS MENU

Beer Battered Chips \$10

Chef's Garden Salad \$12

Toasted Sandwiches \$8

Our display cabinet has a selection of fresh sandwiches, pies, sausage rolls, and slices - based on availability

CHILDREN'S MENU

Battered Fish & Chips \$12

Grilled Chicken & Chips \$12



DINNER MENU

Starters

Warm Olives \$9

Mixed Olives, served with Grissini Sticks.

Flatbread \$11/13

Choice of Confit Garlic, Fresh Herbs & Parmesan
or
Prosciutto, Cherry Tomatoes, Red Onion, Parmesan & Fresh Rocket.

Smoked Eel Pate \$12

Locally caught and Smoked served with Olive Oil and Sea Salt Crostini.

Entrees

Confit Quail \$16

Served with Slow Cooked Chorizo and Lentils.

Crayfish Arancini \$21

Locally Caught and Served with a Lemon Saffron Aioli.

Duo of Lamb Cutlets \$18

Served with Pea Puree, Baby Roasted Potatoes, Balsamic Glaze (locally farmed lamb).

Stuffed Baby Squid \$16

Filled with Spiced Pork Mince, Chilli & Coriander Dressing and Toasted Almond Flakes.

Tempura Mushrooms \$16

Served with Rocket, Red Onion, Cherry Tomatoes, Parmesan and Aioli.



Mains

***King Island Eye Fillet* \$46**

Served with Truffle Potato Puree, Green Beans, Crisp Prosciutto and a Red Wine Jus.

***The 3 Legged Wallaby* \$38**

1. Smoked Round with Blackberry and Bourbon Glaze
2. Grilled Porterhouse with Native Spice Rub
3. Braised Shank with Sweet Potato Puree and Garlic Herb Crumb

***Fish of the Day* \$38**

Today's Selection of Locally Caught Fish served with Coconut Rice, Stir-Fried Bok Choy, Mango Salsa and Grilled Lime Cheek.

***Oven Roasted Chicken Breast* \$36**

Stuffed with Prosciutto and King Island Smoked Cheddar, Baby Roasted Potatoes, Asparagus House Jus.

***Bass Strait Linguine* \$39**

Locally Caught Crayfish and Scallops served with Red Onion, Capers, Wilted Spinach and a White Wine Garlic Cream Sauce.

***Cape Wickham Signature Surf & Turf* \$80**

Eye Fillet cooked to your liking, together with a half Crayfish Tail topped with house made Béarnaise Sauce served with Baby Roasted Potatoes and Green Beans.

King Island Crayfish P.O.A.

Advance Notice Required, Based on Availability.



DESSERT MENU

CAPE

WICKHAM

Chocolate Fondant **\$14**

Served with Vanilla Ice-Cream, Butterscotch Sauce and Glazed Strawberries.

Twice Cooked Pears **\$14**

Served with Espresso Mascarpone Cream and Toasted Almonds Flakes.

Cheese Platter **\$12 (1 person) / \$32 (4 people)**

Cape Wickham Brie, Surprise Bay Cheddar and Roaring Forties Blue served with Dried Fruit, Fresh Fruit, Apple Chutney, Quince Paste and Water Crackers.

KING ISLAND

