



# THE AVIATOR Lounge

Café • Restaurant

## Dinner Menu

### Entrées

<b>Garlic Bread</b> - Crusty bread toasted with roast garlic butter.	<b>\$ 6.50</b>
<b>Herb Bread</b> - Crusty bread toasted with fresh herbs & butter.	<b>\$ 6.50</b>
<b>Tomato Bruschetta</b> - Crusty French loaf topped with fresh tomato, Spanish onion and basil oil	<b>\$ 8.00</b>
<b>Grilled Turkish Bread</b> - Served with two dips and olives	<b>\$ 7.00</b>
<b>Damper Loaf</b> - House made loaf with tomato relish, smoked paprika butter and a chilli and chive butter.	<b>\$ 9.00</b>
<b>Mushroom Bruschetta</b> – sautéed field mushrooms on toasted Turkish topped with creamy fetta cheese and fresh herbs	<b>\$ 9.00</b>
<b>Soup of the Day</b> - served with toasted French stick. Ask your host for today's special	<b>\$ 7.00</b>
<b>Crispy Salt and Pepper Squid</b> - With mixed leaf salad, tomato salsa, lime dipping sauce	<b>\$15.00</b>
<b>Risotto Cakes</b> - Crumbed and fried rice cakes filled with a rich bolognaise sauce, Served with marinated tomatoes, wild rocket and shaved parmesan	<b>\$13.00</b>
<b>Beaufighter BBQ Beef Salad</b> – Char grilled beef fillet, golden chat potatoes, roast capsicum salsa, Black olives, creamy fetta, mixed leaves and dressed with aioli.	<b>\$15.00</b>
<b>Prawn &amp; Avocado Plate</b> – Poached tiger prawns w crisp iceberg lettuce, avocado, Cucumber, roast tomato dressing,	<b>\$16.00</b>
<b>Roast Chicken Salad</b> – Tender roasted Chicken breast with roast sweet potato, pinenuts, croutons, marinated artichokes, goats cheese w a honey mustard dressing	<b>\$14.00</b>

## Oysters

### Freshly shucked to order

<b>Natural</b>	<b>\$15.00 ½ doz</b>	<b>\$28.00 1 doz</b>
<b>Kilpatrick</b>	<b>\$16.00 ½ doz</b>	<b>\$30.00 1 doz</b>
<b>Mornay</b>	<b>\$16.00 ½ doz</b>	<b>\$30.00 1 doz</b>
<b>Combo</b>	<b>\$16.00 ½ doz</b>	<b>\$30.00 1 doz</b>
<b>Lime Ginger and Chilli</b>	<b>\$16.00 ½ doz</b>	<b>\$30.00 1 doz</b>

## Main Meals

### Pasta

<b>Linguine Marinara</b> – piping hot fettuccine with mussels, prawns, squid and barramundi. Served in a Napoli sauce with a hint of chilli.	<b>\$25.00</b>
<b>Veggo Gnocchi</b> - potato dumplings tossed with oven roasted cherry tomatoes, olive tapenade, lemon thyme, goat's cheese and rocket garnished with shaved parmesan	<b>\$18.00</b>
<b>Chicken and Leek Ravioli</b> – piping hot ravioli in a white wine cream sauce w sautéed field mushrooms and prosciutto with shaved parmesan	<b>\$20.00</b>
<b>Triple P Penne</b> - Penne tossed with garlic tiger prawns, roast pumpkin, pinenuts, fetta and rocket	<b>\$25.00</b>

### Meats

#### All mains served with seasonal green vegetables

<b>Lancaster Lamb Rack (4)</b> - Roasted lamb rack cooked to your liking on Duchess potato, tomato Concasse, snow peas, golden eschallots and thyme jus	<b>\$30.00</b>
<b>Mustard Crumbed Lamb Cutlets</b> - 3 cutlets crumbed in fresh breadcrumbs, parmesan and seeded mustard, pan fried till golden with sweet potato mash, confit leek puree and red wine jus	<b>\$30.00</b>
<b>Reef and Beef</b> - Grilled scotch fillet topped with tiger prawns and mussels, with creamy béarnaise sauce served on roasted baby potatoes.	<b>\$33.00</b>
<b>Mustang Medley</b> – 250gm Scotch Fillet cooked to your liking topped with a medley of seafood in a garlic mornay sauce. Served on mash potato.	<b>\$35.00</b>
<b>Falcon Fillet Mignon</b> – Eye Fillet wrapped in bacon on a golden baked potato cake with oven roasted tomatoes, field mushroom and topped with melted red leister cheese	<b>\$30.00</b>
<b>Vampire Veal Schnitzel</b> - Crumbed veal fillets pan fried, served with a creamy lemon and mushroom sauce with crushed chats and baby peas	<b>\$27.00</b>

**Spitfire Scotch** - 250g scotch fillet cooked to your liking and served with mash potato, seasonal vegetables and your choice of dianne, pepper, or mushroom sauce or red wine jus. **\$28.50**

**Veal Osso Bucco**- veal shank slowly braised in red wine, tomato and rosemary served on celeriac mash and garnished with gremolata **\$28.00**

**Red Barron Rib Eye Cutlet** - 300g on the bone with fries, crispy bacon, onion rings and béarnaise sauce. **\$30.00**

## Poultry

**Chicken Supreme** – Tender breast fillet filled with basil, pine nut and parmesan butter, lightly crumbed and fried, served on creamed potatoes with seasonal green vegetables **\$25.00**

**Chicken Coq au Vin** - Chicken Marylands tenderly braised in red wine, bacon and button mushrooms, Served on whipped mash with seasonal green vegetables **\$24.00**

**Neptune Chicken** – Chicken breast supreme, prawns, coriander, smoked salmon and garlic in a white wine cream served with salad and roast potatoes. **\$28.50**

## Aviator Lounge Seafood Platter

**Hot & Cold Seafood Platter** - A generous selection of market fresh fillets, tempura battered fish, salt and pepper squid, tempura soft shell crab, fresh poached prawns, beer battered tiger prawns, scallop, Sydney rock oysters, steamed black mussels and smoked salmon. Served with dipping sauces, fries and salad. **For One \$50.00**  
**For Two \$90.00**

## More Seafood

**Garlic Tiger Prawns** - Served in a creamy garlic sauce with saffron rice and salad **\$25.00**

**Mariner Mornay**- a selection of seafood, sautéed with white wine and herbs in a Mornay sauce; Topped with cheese and baked till golden/ Served with seasonal vegetables **\$32.00**

**Snapper Fillet** – pan fried, served w pumpkin and caper rosti, topped with poached scallops lemon hollandaise sauce and steamed asparagus spears **\$28.00**

**Beer Battered or Herb Crusted Barramundi Fillets** - Served with salad and chips, tartare sauce and fresh lemon **\$23.00**

## Extras

**Sides \$3.00**  
Mushrooms  
Garden Salad  
Chips  
Steamed Greens  
Mashed potatoes

**Sauces \$2.50**  
Dianne  
Béarnaise  
Red wine jus  
Mushroom  
Pepper

## **For The Kids**

*All children's meals come with a small soft drink and ice-cream with your choice of topping or sprinkles. (Available to children 12 and under)*

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| <b><i>Kids Nuggets</i></b> - Served with chips and BBQ or tomato sauce            | <b>\$15.00</b> |
| <b><i>Kids Roast</i></b> - A child's size serving of our roast of the day         | <b>\$15.00</b> |
| <b><i>Kids Fish</i></b> - Cocktail fish served with chips and tartare sauce       | <b>\$15.00</b> |
| <b><i>Kids Calamari</i></b> - Tender calamari rings served with chips.            | <b>\$15.00</b> |
| <b><i>Kids Schnitzel</i></b> - Tender chicken breast schnitzel served with chips. | <b>\$15.00</b> |

