

*Spinnakers Restaurant + Bar engineers its menu around local produce from all over NSW association with our wine list.*

*We are so lucky to live + work in a state that offers a diverse array of fresh produce, where the flavours do all the work, we just showcase.*

*Our restaurant is proud to be part of the 'The Journey of Macquarie region.*

*+ Our Chefs can cater for (GF) Flavour' Program, which is dedicated to sourcing local food + wine from the Greater Port meal options.*

## to start

Grilled baguette w/ garlic butter or pesto + cheese	8.0
Turkish pide, black olive tapenade, sundried tomato pesto, hummus	12.0
Bruschetta of grilled haloumi cheese, local tomato + basil	12.0
<i>Local Oysters</i>	
Natural w/ Nam Jim dressing	E   3.2
Kilpatrick or Mornay	

## entree

Coconut prawns, mango, Asian herbs, baby leaf, kecap manis + lime	21.0
Double baked tomato soufflé, local feta, cucumber, black olive dressing (V)	19.0
Paprika fried calamari, smoked paprika mayonnaise, orange + watercress	21.0
Smoked salmon roulade, crème fraiche, baby capers + dill, chilled prawns, spiced avocado, local oysters + sesame lavouche	23.0
Thai beef salad w/ coriander, mint, chilli, cucumber, tomato, bean sprouts + palm sugar	19.5
Chilled king prawns + avocado w/ semi dried tomato, sprouts + baby leaves w/ Andalusian mayo	21.0
Spaghetti carbonara, sautéed pancetta, garlic, shallots, eggs + pecorino	S   17.5    L   25.5

## mains

Ratatouille of zucchini + eggplant wrapped in filo pastry, steamed asparagus, roasted tomato dressing (V)	28.0
Char grilled sirloin of beef, gratin potato, broccolini, confit tomato w/ red wine jus + grilled prawn	36.0
Prosciutto + mango filled chicken breast w/ rosti potato, snow pea, baby tomato + mango salsa, cabernet syrup	32.0
Middle Eastern lamb loin, falafel, beans, hummus, watercress + red onion	36.0
Fish of the Day Pan fried, kipfler potato, asparagus + lemon beurre blanc	
Beer battered fish + chips w/ house salad, lemon + lime wedges, tartare sauce	34.0
Chef's special Southern Indian seafood curry w/ prawns, fish, scallops + mussels, pumpkin + spinach, basmati rice, chilli sambal + naan bread	34.0
Crispy skin Atlantic salmon, stir fry chicken + prawns, soba noodle, sesame seeds, fried onion, pickled ginger + soy dressing	36.0
Char grilled tenderloin of beef, sautéed bug tail in garlic crème fraiche, green onion potato cake + steamed asparagus	38.0
Local rock lobster from the tank Mornay w/ steamed asparagus + mash potato	<i>Market price as marked</i>
Grilled w/ garlic + fresh herbs w/ steakhouse fries + house salad	

## create your own grill

Sirloin (220g)	29.0
Tenderloin (200g)	33.0
w/ the choice of potato - kipfler, rosti, mash or steakhouse fries	

<b>saucés</b>	red wine jus, mushroom, or green peppercorn
<b>mustards</b>	hot english, dijon, seeded or horseradish

## accompaniments

House salad w/ balsamic dressing	7.0
Wild rocket + shaved parmesan salad	7.0
Steakhouse fries with sea salt + garlic aioli	7.0
Wedges w/ sour cream + sweet chilli sauce	7.0
Green vegetables	7.0
Kipfler potatoes	7.0

## dessert

Mascarpone + strawberry baked Alaska, caramelised lime + white chocolate	16.0
Hazelnut biscotti, Frangelico + vanilla bean, espresso shot	16.0
Mango curd, vacherin + passionfruit cheesecake ice cream	16.0
Selection of home made ice creams w/ crisp almond wafer	15.0
Belgian chocolate tart + caramel, ginger ice cream + hot custard	16.0
<i>Cheese Plate for two</i>   Selection of Australian + Continental cheeses w/strawberries, organic fig paste + toasted banana bread	26.0

## dessert wine

Yalumba Handpicked Botrytis Viognier ( <i>Wrattonbully</i> ) 2007	7.7	62.0
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## port

McWilliams Hanwood Port	6.0
Yalumba Galway Pipe	7.0
Penfolds Grandfather Port	18.5

## cognac

Hennessey VSOP	9.8
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## hot drinks

Cappuccino; Decaf; Long Black	4.0
Cafe latte; Flat white	4.0
Chai latte; Hot chocolate; Mocha	4.5
Espresso	2.5
Short macchiato	3.5
Affogato; Double shots, Soy milk	4.5

## teas

English Breakfast; Chamomile; Peppermint; Harmony Chai; Earl Grey; Ceylon; Green Lemon	3.5
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## liqueur coffee

<b>mexican</b>   Kahlua, coffee and cream	9.5
<b>irish</b>   Whisky, coffee and cream	10.5
<b>jamaica</b>   Tia maria, coffee and cream	9.5
<b>nero</b>   Galliano, coffee and cream	9.5
<b>italian</b>   Amaretto, coffee and cream	9.5
<b>irish cream</b>   Baileys, coffee and cream	10.5
<b>french</b>   Cointreau, coffee and cream	10.5