

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	

saucés	red wine jus, mushroom, or green peppercorn
mustards	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

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