



## Dessert

<b>Amaretto &amp; Coffee</b> Semifreddo	9.0
<b>Raspberry Crumble</b> Walnut Ice-cream	9.0
<b>Lavender Crème Brulee</b> Served with Biscotti	9.0
<b>Warm Dark Chocolate Torte</b> with Baileys Cream	9.0
<b>Profiteroles</b> Filled with Cointreau cream Strawberries & Cream	9.0
<b>Lemon &amp; Lime Tart</b> Tropical Fruits & Cream	9.0
<b>Selection Plate</b> A tasting plate of the above dishes	17.0
<b>Farm Cheese Plate</b> Brie, Blue & Mature Cheddar with Fruits, Water Crackers & Walnut Bread	19.0

## Coffee

<b>Cappuccino</b>	4.0
<b>Flat White</b>	4.0
<b>Latte</b>	4.0
<b>Long Black</b>	4.0
<b>Short Black</b>	3.5
<b>*Mug</b>	add .50c

Please ask staff about our extensive range of Ports & Liqueurs.



 <p>HOLLAND 5% ALC</p> <p><b>Heineken</b></p> <p>A refined, easy drinking pilsner brewed to the same recipe since 1873 using 100% natural ingredients.</p>	 <p>AUSTRALIA 4.6% ALC</p> <p><b>Hahn Super Dry</b></p> <p>Full flavoured yet low in carbs, using only the finest quality ingredients with no additives or preservatives.</p>	 <p>AUSTRALIA 5% ALC</p> <p><b>Tooheys Extra Dry</b></p> <p>A crisp dry finish lager with a mellow middle palate &amp; a clean aftertaste.</p>	
 <p>AUSTRALIA 4.6% ALC</p> <p><b>Tooheys New</b></p> <p>A lightly hopped flavour with a blend of delicate yeast &amp; malt sweetness.</p>	 <p>AUSTRALIA 4.4% ALC</p> <p><b>Tooheys Old</b></p> <p>A smooth, full flavoured Australian black ale with a fruity aromas &amp; a hint of caramel.</p>	 <p>AUSTRALIA 3.5% ALC</p> <p><b>XXXX GOLD</b></p> <p>A smooth flavour and body, complimented by mild bitterness &amp; trace sweetness from the malt.</p>	 <p>AUSTRALIA 2.6% ALC</p> <p><b>Hahn Premium Light</b></p> <p>A refreshing light beer with a malty aroma, a mild hop character &amp; balanced bitterness.</p>
 <p>GERMANY 5% ALC</p> <p><b>Beck's</b></p> <p>A crisp, bitter taste. Its pale colour belies its rich malt sweetness with a pronounced bitter hop finish.</p>	 <p>AUSTRALIA 5% ALC</p> <p><b>James Boag's Premium</b></p> <p>A European style lager brewed from the finest quality pilsener malts &amp; fermented at a lower temperature</p>	 <p>AUSTRALIA 4.7% ALC</p> <p><b>James Squire Golden Ale</b></p> <p>An ideal thirst-quenching beer with a tropical fruit aroma &amp; dry refreshing finish. Ale richness - lager refreshment.</p>	 <p>AUSTRALIA 4.2% ALC</p> <p><b>James Squire One fifty Lashes</b></p> <p>A clean finishing ale with high drinkability. Malted wheat adds refreshing character. The nose hints at passionfruit &amp; citrus.</p>
 <p>AUSTRALIA 4.2% ALC</p> <p><b>XXXX Summer Bright Lager</b></p> <p>No artificial additives or preservatives, this low carb lager is an easy drinking beer - perfect for a hot Australian summer's day.</p>	 <p>AUSTRALIA 5% ALC</p> <p><b>5 Seeds Cider</b></p> <p>5 Seeds is a medium sweet cider with apple &amp; champagne-like characteristics coming through in both the aroma &amp; flavour.</p>	 <p>AUSTRALIA 5% ALC</p> <p><b>5 Seeds Cloudy Cider</b></p> <p>5 Seeds Cloudy is a thirst quenching cider with a sharp tart taste, balanced sourness &amp; finishes with a refreshing zing.</p>	 <p>AUSTRALIA 4.2% ALC</p> <p><b>Bare Cove Radler</b></p> <p>Crisp, refreshing &amp; clean finishing, it has well balanced citrus flavours. Light, clean lemon taste leaves your palate/mouth refreshed.</p>

Assortment of others beers available, please ask the wait staff



# SHORELINE STEAKHOUSE



## Breads

Garlic Bread	6.0
Country Damper	6.0
Bruschetta	7.5
Grilled Turkish, Baba Ganoush, Olives	7.5

## Appetisers

Zucchini & Bacon Soup With Garlic Bread	8.0
Sydney Rock Oysters Plate Size, Locally Harvested	Natural, Soy & Pickled Cucumber 3.0 Kilpatrick, Mornay 3.5
Chicken Liver Pate With Turkish Bread	8.0
Grilled Halloumi Cheese With Roast Red Capsicum	8.0
Deep Fried Whitebait With Lemon & Caper Mayo	8.0
Marinated & Grilled Zucchini & Eggplant With Pesto	8.0
Spicy BBQ Chicken Wings With Blue Cheese Dipping Sauce	8.0
Frazzled Chorizo With Salad	8.0
King Prawns 300g on ice With Cocktail Sauce	12.0
Deep Fried Szechuan Calamari With Chilli & Coriander Dressing	8.0
Sautéed Prawns with Garlic & Tomato Sauce	8.0



## Off the Grill

*The Shoreline Steakhouse is committed to serving 100% MSA endorsed, prime aged beef from the country's leading meat producers. MSA is the beef industry's grading program which guarantees eating quality, especially tenderness*

Eye Fillet 300 gram	32.0
Fillet Mignon 300 gram	34.0
Scotch Fillet 300 gram	28.0
Viking Cutlet 350 gram	30.0
New York Cut Sirloin 400 gram	29.0
Petite Sirloin 200 gram	20.0
Wagyu Rump Kobe, Grade 9+ / 200 gram	28.0
Veal Cutlet 250 gram	28.0

## Signature Dish

1824 T-Bone 750 gram	45.0
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Served with Fries Salad Onion Rings & Mushrooms choice of Sauce

*All selections from the grill come with your choice of steak fries or shallot mash & a choice of sauce – Pinot Jus, Peppercorn, , Diane or Garlic Butter*

## Beef Riders

<i>The Perfect Way To Compliment Your Steak</i>	
BBQ Pork Ribs 1/2 portion	12.0
Sauté of Balmain Bugs & Sea Scallop in Garlic Butter	10.0
Garlic Prawns & Cream Sauce	7.0
Béarnaise Sauce	3.0

## Salads

Warm Seafood Salad Prawns, Marinated Calamari & Octopus, Dory, Sea Scallop, Smoked Salmon	23.0
Caesar With seared Chicken fillet Smoked Salmon	12.0 add 4.0 add 6.0
Beef & BBQ Black Bean Salad With Chilli, Coriander, Rice Noodle, Bok Choy, Cashews	16.0



## Mains

Seared Atlantic Salmon With Cucumber, Lime & Mint Salsa, Stir Fried Vegetables	28.0
Beer Battered Fish, Calamari & Chips Dory Fillets Skinned & Boned, Pickles & Tartar Sauce	19.0
Crisp Skinned Duck Breast With Roast Root vegetables, Black Currant sauce	28.0
BBQ Pork Ribs Slow Cooked Marinated Pork Ribs served with Steak Fries & Sour Cream Sauce	26.0
Chicken Breast Chicken Breast stuffed with Basil, Feta & Pine Nuts wrapped in Prosciutto Severed with Risotto Milano	24.0
Homemade Fusilli Pasta Ratatouille Spinach Fetta & Tomato, Parmesan & Olives	16.0
Seafood Pizza A Rich Tomato Sauce topped with Fresh King Prawns, Sea Scallops, Calamari, Smoked Salmon & Cheese on a Traditional Thin Base	23.0

## Sides

Steamed Seasonal Vegetables	4.0
Steamed Green Vegetables with Spinach	4.0
Buttered Mushrooms	4.0
Deep Fried Onion Rings	4.0
Side Salad	4.0