

# Raindrops Restaurant

**Tasmanian Natural Oysters,** **Six \$15.00 Dozen \$28.00**

**Kilpatrick Oysters,** topped with bacon, Kilpatrick sauce & grilled.

**Six \$17.00 Dozen \$30.00**

**Florentine Oysters,** layered with smoked salmon, spinach, béarnaise sauce & grilled.

**Six \$17.00 Dozen \$30.00**

**Hitchhiker Oysters** doubled with scallops, topped with bacon, Kilpatrick sauce & grilled.

**Four \$17.50 Eight \$33.00 Dozen \$45.00**

**Large Toasted cob loaf of bread:** with a Garlic & Herb Butter.

**\$7.50**

**Roasted Beetroot Salad**

**Entrée \$15.00**

**Main \$28.00**

Oven roasted beetroot, feta cheese, lettuce, cherry tomatoes & toasted walnuts with balsamic vinegar dressing.

**Seafood Chowder**

**Entrée \$14.50**

**Main \$26.00**

Our popular soup, rich & creamy with prawns, scallops, bacon & selected vegetables, Served with a dinner roll.

**Chicken or Smoked Salmon Caesar Salad**

**Entrée \$16.00**

**Main \$26.50**

Chicken tenderloins or smoked salmon, served with a lightly fried egg, bacon, parmesan cheese & crisp garlic croutons tossed through a fresh garden salad, drizzled with Caesar dressing.

**Garlic Prawns**

**Entrée (6) \$17.50**

**Main (12) \$31.00**

Pan fried with garlic & onion cream sauce served with Jasmine rice.

**Curried Scallops**

**Entrée (6) \$17.50**

**Main (12) \$31.00**

Pan fried Tassie scallops in a mild curry sauce, accompanied with Jasmine rice.

**Crispy Beef**

**Entrée \$15.50**

**Main \$29.50**

Marinated Beef strips, fried until crispy, served with vermicelli noodles & a fresh salad

**Local Cape Grim Scotch Fillet – for the serious steak lover** **\$35.00**

A marbled Angus Beef Steak grilled to your liking & served with a sauce of your choice, either pepper, mushroom, Diane or garlic.

**Locally grown Eye fillet Mignon** **\$34.00**

Tasmanian Yearling, one of the best cuts of steak you can get, wrapped in bacon, cooked to your liking, topped with mushroom sauce.

**Crusted Atlantic Salmon Fillet** **\$28.00**

Herb & parmesan crusted Tasmanian Atlantic salmon fillet topped with avocado, served with or without béarnaise sauce.

**Voyager Seafood Plate** **\$34.00**

2 coconut crumbed prawns, 1 prawn twister, 2 salt & pepper calamari, 1 battered flathead, 2 bacon wrapped scallops, 2 parmesan crumbed oysters & 1 crumbed whiting served with tartare & lemon.

**Crumbed Chicken Schnitzel** **\$22.00**

Chicken fillet crumbed with our own seasoned bread mixture with your choice of mushroom, pepper, Diane, garlic sauce or gravy.

**Parmigiana & Yorker style topping.** **\$24.00**

**Stuffed Chicken Breast** **\$25.00**

Nichols fresh chicken breast stuffed with semi-dried tomatoes, avocado & camembert cheese, topped with a creamy garlic sauce.

**Mushroom & Spinach Risotto** **\$26.00**

Assorted mushrooms pan fried with spinach & mixed through a creamy risotto.

**Duck Breast with Plum & Ginger Sauce** **\$29.00**

Pan seared Duck breast then baked whole in a spicy Plum & ginger sauce & sliced for serving.

*All main meals are served with a choice of chips & salad or potatoes & seasonal vegetables.*

**DESSERTS \$8.90**