

Amanda's

ON THE EDGE



main menu

entrée

SCALLOPS

Seared scallops with a cauliflower puree & gruyere crisps **\$23.50**

GNOCCHI

Ricotta gnocchi with sautéed mushrooms & house made crumbled chevaps sausage **\$21.50**

KING PRAWNS

Pan seared in garlic & parsley butter with crusty ciabatta bread **\$22.50**

MUSHROOM

Baked field mushroom stuffed with garlic, fetta, basil & pine nuts on a slow roasted tomato sugo **\$21.50**

PORK BELLY

Crispy skinned confit pork belly with master stock & Asian greens **\$22.50**

RAVIOLI

Crab & snapper filled ravioli with a champagne butter sauce **\$22.50**

salads

Crunchy green salad with green goddess dressing **\$8.50 [small] \$12.50 [large]**

Toasted walnut, asparagus, ricotta & baby spinach salad **\$14.50 [large]**

Tomato, binnorie dairy fetta & basil salad **\$13.50 [small] \$16.50 [large]**

mains

LAMB RACK

Lamb rack on a spinach & fetta cheese filo pastry with a roasted tomato & capsicum sauce **\$39.50**

DUCK

Three times cooked duck maryland on sauté leek & shallot with plum compote & golden kipfler potatoes **\$38.50**

QUEENSLAND KING PRAWN PASTA

Linguine tossed with prawns, garlic, baby romas, coriander, chilli, spinach & lemon (inc. nuts) **\$33.50**

BEEF EYE FILLET

Angus grainge 250gram with a gruyère cheese, thyme & potato galette, Paris butter & roasted eshallot **\$39.50**

CHICKEN

Labna stuffed chicken breast with toasted macadamia crumble, roasted pumpkin & chives **\$38.50**

CURRY * See our daily specials

Served with jasmine rice, mango chutney, minted yoghurt riata & pappadam **\$29.50**

sides

Hot baked bread roll **\$2.50**

Shoestring fries **\$5.50**

Buttered greens **\$7.50**

Vegetarian menu also available