

contis

r e s t a u r a n t

M E N U

Home made Garlic Bread \$ 6.00

ENTREES – Cold

Smoked salmon & avocado & topped with marinated asparagus \$22.00

Wine suggestion – Paul Conti Unwooded Chardonnay

King prawn and yabbie salad served on mixed leaves with Conti's cocktail sauce \$21.00

Wine suggestion – Paul Conti 'The Tuarts' Chenin Blanc

Conti's duck breast salad served on mixed lettuce, orange segment, avocado and topped with caramelized onions \$19.50

Wine suggestion – Paul Conti 'The Tuarts' Chenin Blanc

Conti's chicken liver cognac pate served with fresh salad and crispy toast \$18.00

Wine suggestion – Paul Conti 'The Tuarts' Chardonnay

OYSTERS

½ Dozen

1 Dozen

Oysters Natural \$17.00 \$29.00

Oysters Kilpatrick \$20.00 \$34.00

Snails in shell in Garlic Butter \$17.00 \$29.00

Wine suggestion – Paul Conti Sparkling Lorenza NV

ENTREES – Hot

Fresh homemade soup of the day \$11.50

Warm chicken tenderloin wrapped in prosciutto & served on mixed greens & asparagus, topped with basil & sage dressing \$19.50

Wine suggestion – Paul Conti Unwooded Chardonnay

Garlic prawns \$22.00

King prawns cooked in butter with garlic, onions and spring onions "A Conti Speciality!"

Wine suggestion – Paul Conti 'The Tuarts' Chenin Blanc

Australian camembert \$18.00

Crumbed camembert cheese, deep fried and served on mixed greens with spicy dipping sauce

Wine suggestion – Paul Conti Medici Ridge Pinot Noir

Linguini al'uovo with chilli, ginger, prawns and coriander \$21.00

Wine suggestion – 'The Tuarts' Chenin Blanc

Grilled field mushroom Filled with prawns and seafood puree, topped with smoked salmon and melted brie \$21.00

Wine suggestion – Paul Conti 'The Tuarts' Chardonnay

MAIN COURSE

MEATS

Conti carpet bag <i>Fillet of beef, wrapped in bacon, stuffed with fresh rock oysters and topped with prawns and a reduction of beef jus, mushrooms and onions</i>	\$37.00
<i>🍷 Wine suggestion – Paul Conti 'The Tuarts' Cabernet Sauvignon</i>	
Conti's fillet steak "Madagascar"	\$35.00
<i>Fillet of beef topped with creamy pepper, onion and bacon sauce</i>	
<i>🍷 Wine suggestion – Paul Conti Medici Ridge Shiraz</i>	
Beef tournedos topped with baby beetroot, anchovies, seafood & hollandaise sauce	\$34.00
<i>🍷 Wine suggestion – Paul Conti 'The Tuarts' Cabernet Sauvignon</i>	
Grilled sirloin of beef	\$33.00
<i>Served with caramelized onions</i>	
<i>🍷 Wine suggestion – Paul Conti Mariginiup Shiraz</i>	
Medallions of veal	\$34.00
<i>Pan seared and topped with grilled bacon, cream cheese sauce and yabbies</i>	
<i>🍷 Wine suggestion – Paul Conti Medici Ridge Pinot Noir</i>	

SEAFOOD

Fish of the day grilled or pan-fried with lemon butter sauce	\$P.O.A.
<i>🍷 Wine suggestion – Paul Conti Unwooded Chardonnay</i>	
Grilled rainbow trout	\$31.00
<i>Served on cream cheese sauce and topped with yabbies and roasted almonds</i>	
<i>🍷 Wine suggestion – Paul Conti 'The Tuarts' Chardonnay</i>	
"Royal Tasmanian" salmon fillet	\$32.00
<i>Served with a yoghurt, chilli, coriander, mint and rosemary sauce</i>	
<i>🍷 Wine suggestion – Paul Conti 'The Tuarts' Chenin Blanc</i>	

CHEF'S SPECIALS

Crispy breast of duck served with cherries sauce	\$35.00
<i>🍷 Wine suggestion – Paul Conti Medici Ridge Shiraz</i>	
Grilled free range chicken breast	\$31.00
<i>Served with cream cheese sauce and topped with sundried tomatoes and roasted cashews</i>	
<i>🍷 Wine suggestion – Paul Conti 'The Tuarts' Chardonnay</i>	
Grilled medallions of venison served on mushroom sauce & topped with asparagus and cranberry sauce	\$38.00
<i>🍷 Wine suggestion – Paul Conti Medici Ridge Pinot Noir</i>	
Grilled tenderloin of lamb	\$35.00
<i>Served with mustard rosemary & mint sauce</i>	
<i>🍷 Wine suggestion – Paul Conti 'Old Vine' Grenache Shiraz</i>	
Coat of arms	\$36.00
<i>Grilled tenderloin of kangaroo & emu served with bush tomato chutney and apricot and quandong chutney</i>	

All main meals served with potatoes

Garden fresh salad	\$ 4.50
Selection of seasonal fresh vegetables	\$ 4.50

D E S S E R T M E N U

Hazelnut "Zelante"	\$ 12.00
<i>Rich Hazelnut Gelato encased in a smooth Chocolate Coating</i>	
Custard tartlet with raspberries	\$ 12.00
<i>Topped with double cream & passionfruit</i>	
Patisserie of the Day	\$ 12.00
Brandy snap basket filled with mascapone	\$ 12.00
<i>Topped with blueberries</i>	
Fresh strawberries in meringue tartlet	\$ 12.00
<i>With Crème de Menthe & Grand Marnier, topped with chocolate sauce</i>	
Profiteroles and cream	\$ 12.00
Cointreau icecream	\$ 12.00
Assorted cheeseboard	\$19.50

COFFEE

Black or White.....	\$ 4.00
Cappuccino.....	\$ 4.50
Short Black.....	\$ 4.00
Irish (Irish Whiskey).....	\$13.00
Royal (French Brandy).....	\$13.00
French (Grand Marnier).....	\$13.00
Roman (Galliano).....	\$13.00
Bermuda (Rum).....	\$13.00

TEA

Earl Grey	\$ 4.00
English Breakfast...	\$ 4.00
Camomile	\$ 4.00
Peppermint	\$ 4.00
Green	\$ 4.00
Darjeeling.....	\$ 4.00

LIQUEURS

Drambuie.....	\$ 9.00
Lochan-ora.....	\$ 9.00
Glayva.....	\$ 9.00
Courvoisier VSOP.....	\$14.00
Grand Marnier.....	\$ 9.00
Cointreau.....	\$ 9.00
Benedictine.....	\$ 9.00
Kahlua.....	\$ 9.00
Tia Maria.....	\$ 9.00
Baileys Irish Cream.....	\$ 9.00
Galliano.....	\$ 9.00
Gallino Sambuca.....	\$ 9.00

PORT

Galway Pipe.....	\$ 8.50
Paul Conti Reserve Port.....	\$ 6.50
Paul Conti White Port	\$ 6.50

All prices include GST