

# c o n t i ' s

r e s t a u r a n t

## M E N U

Home made garlic bread \$ 5.50

### E N T R E E S – C o l d

**Smoked salmon & avocado topped with marinated asparagus** \$21.00  
*∅ Wine suggestion – Paul Conti Unwooded Chardonnay*

**King prawn and yabbie salad served on mixed leaves with cocktail sauce** \$19.50  
*∅ Wine suggestion – Paul Conti 'The Tuarts' Chenin Blanc*

**Conti's duck breast salad** \$19.00  
*served on mixed lettuce, orange segments, avocado and topped with caramelised onion*  
*∅ Wine suggestion – Paul Conti Medici Ridge Pinot Noir*

**Conti's chicken liver cognac pate** \$17.00  
*served with fresh salad and crispy toast*  
*∅ Wine suggestion – Paul Conti 'The Tuarts' Chardonnay*

### O Y S T E R S

½ Dozen

1 Dozen

Oysters Natural \$16.00 \$28.00

Oysters Kilpatrick \$19.00 \$32.00

Snails in shell in garlic butter \$16.00 \$28.00

*∅ Wine suggestion – Paul Conti Sparkling Lorenza NV*

### E N T R E E S – H o t

**Fresh homemade soup of the day** \$10.50

**Warm chicken tenderloin wrapped in prosciutto & served on mixed greens & asparagus and topped with basil & sage dressing** \$19.50  
*∅ Wine suggestion – Paul Conti Unwooded Chardonnay*

**Garlic prawns** \$21.50  
*King prawns cooked in butter with garlic, onions and spring onions "a Conti speciality!"*  
*∅ Wine suggestion – Paul Conti 'Tuart Vineyards' Chenin Blanc*

**Australian camembert** \$17.00  
*Crumbed camembert cheese, deep fried and served on mixed greens with spicy dipping sauce*  
*∅ Wine suggestion – Paul Conti Medici Ridge Pinot Noir*

**Linguini Al'uava with chilli, ginger, prawns and coriander** \$19.50  
*∅ Wine suggestion – 'Organic Vineyards' Sauvignon Blanc*

**Grilled field mushroom filled with prawn and seafood puree, topped with smoked salmon and melted brie** \$19.50  
*∅ Wine suggestion – Paul Conti 'The Tuarts' Chardonnay*

# MAIN COURSE

## MEATS

<b>Conti carpet bag</b> <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>	<b>\$36.50</b>
<i>☞ Wine suggestion – Paul Conti ‘The Tuarts’ Cabernet Sauvignon</i>	
<b>Conti’s fillet steak Madagascar</b>	<b>\$34.00</b>
<i>Fillet of beef topped with creamy pepper, onion and bacon sauce</i>	
<i>☞ Wine suggestion – Paul Conti Medici Ridge Shiraz</i>	
<b>Beef tournedos topped with baby beetroot, anchovies, seafood &amp; hollandaise sauce</b>	<b>\$33.00</b>
<i>☞ Wine suggestion – Paul Conti ‘The Tuarts’ Cabernet Sauvignon</i>	
<b>Grilled sirloin of beef</b>	<b>\$31.00</b>
<i>Served with caramelized onions</i>	
<i>☞ Wine suggestion – Paul Conti Mariginiup Shiraz</i>	
<b>Medallions of veal</b>	<b>\$33.50</b>
<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

<b>Fish of the day grilled or pan-fried with lemon butter sauce</b>	<b>\$P.O.A.</b>
<i>☞ Wine suggestion – Paul Conti Unwooded Chardonnay</i>	
<b>Grilled rainbow trout</b>	<b>\$29.50</b>
<i>Served on cream cheese sauce and topped with yabbies and roasted almonds</i>	
<i>☞ Wine suggestion – Paul Conti ‘The Tuarts’ Chardonnay</i>	
<b>“Royal Tasmanian” salmon fillet</b>	<b>\$31.00</b>
<i>Served with a yoghurt, chilli, coriander, mint and rosemary sauce</i>	
<i>☞ Wine suggestion – Paul Conti ‘Organic Vineyards’ Sauvignon Blanc</i>	

## CHEF’S SPECIALS

<b>Crispy breast of duck served with cherry sauce</b>	<b>\$34.00</b>
<i>☞ Wine suggestion – Paul Conti Medici Ridge Shiraz</i>	
<b>Grilled free-range chicken breast</b>	<b>\$29.50</b>
<i>Served with cream cheese sauce and topped with sundried tomatoes and roasted cashews</i>	
<i>☞ Wine suggestion – Paul Conti ‘The Tuarts’ Chardonnay</i>	
<b>Grilled medallions of venison served on mushroom sauce &amp; topped with asparagus and cranberry sauce</b>	<b>\$34.00</b>
<i>☞ Wine suggestion – Paul Conti Medici Ridge Pinot Noir</i>	
<b>Grilled loin of lamb back-strap</b>	<b>\$33.00</b>
<i>marinated with garlic and rosemary and served with seeded mustard &amp; mint sauce</i>	
<i>☞ Wine suggestion – Paul Conti Rocella Grenache Shiraz</i>	
<b>Coat of Arms</b>	<b>\$35.00</b>
<i>Grilled tenderloin of kangaroo &amp; emu served with bush tomato chutney and apricot and quandong chutney</i>	

**All main meals are served with crispy potatoes**

<b>Garden fresh salad</b>	<b>\$4.00</b> per person
<b>Selection of seasonal fresh vegetables</b>	<b>\$4.00</b> per person

# contis

restaurant

## DESSERT MENU

<b>Hazelnut Zelante</b>	<b>\$11.50</b>
<i>Rich Hazelnut Gelato encased in a smooth Chocolate Coating</i>	
<b>Custard tartlet with raspberries</b>	<b>\$11.50</b>
<i>Topped with double cream &amp; passion fruit</i>	
<b>Patisserie of the day</b>	<b>\$11.50</b>
<b>Brandy snap basket filled with mascapone</b>	<b>\$11.50</b>
<i>Topped with blueberries</i>	
<b>Fresh strawberries in meringue tartlet</b>	<b>\$11.50</b>
<i>With Crème de Menthe &amp; Grand Marnier, topped with chocolate sauce</i>	
<b>Profiteroles and cream</b>	<b>\$11.50</b>
<b>Cointreau icecream</b>	<b>\$11.50</b>
<b>Assorted cheeseboard</b>	<b>\$18.50</b>

### 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 .....	\$3.50
English Breakfast...	\$3.50
Camomile .....	\$3.50
Peppermint .....	\$3.50
Green .....	\$3.50
Darjeeling.....	\$3.50

### LIQUEURS

Drambuie.....	\$ 8.50
Lochan-ora.....	\$ 8.50
Glayva.....	\$ 8.50
Courvoisier VSOP.....	\$13.00
Grand Marnier.....	\$ 8.50
Cointreau.....	\$ 8.50
Benedictine.....	\$ 8.50
Kahlua.....	\$ 8.50
Tia Maria.....	\$ 8.50
Baileys Irish Cream.....	\$ 8.50
Galliano.....	\$ 8.50
Gallino Sambuca.....	\$ 8.50

### PORT

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

All prices include GST