

Taggarts Café Restaurant & Bar

Dinner Menu

6.00pm - 9.30pm Monday to Saturday (Closed most public holidays)

Entrée

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| Garlic or Herb Turkish Bread | \$6.00 |
| Diced tomato, spanish onion & basil Bruschetta, drizzled with extra virgin olive oil | \$7.50 |
| Freshly prepared homemade seasonal Soup | \$7.00 |
| King Prawns, pan fried with your choice of garlic butter or sweet chilli sauce with jasmine rice | \$14.90 |
| Warm Chicken Fillets presented on fresh garden greens tossed with cherry tomatoes, spanish onion, cashews, orange segments & a tangy orange dressing | \$13.50 |
| Yum Cha selection of steamed & fried asian appetisers | \$13.00 |
| * Spaghetti: with a homemade bolognese sauce | \$12.90 |
| OR | |
| Pesto: with pine nuts, basil, garlic & extra virgin olive oil | \$12.90 |
| * Risotto: Pumpkin, ginger & pinenut | \$12.90 |
| OR | |
| Seafood – fresh fish, prawns, scallops, & calamari sautéed with tomato, onion & garlic | \$14.00 |

* **Pasta & Risotto available in Main Course size**

Main

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| Taggarts special presentation Fish & Chips displayed with a fresh garden salad | \$20.00 |
| * Eye Fillet, cooked to your liking, wrapped in bacon served with a balsamic demi glaze | \$28.00 |
| Old English prime beef pudding, braised slowly in red wine & onions presented with mash potato | \$24.50 |
| * Chicken Schnitzel served with ham, cheese & topped with a tomato & basil sauce | \$22.00 |
| * Prime Sirloin Steak: cooked to your liking with your choice of pepper, garlic or mushroom sauce | \$26.00 |
| Healthy Fisherman's Stack of grilled fish fillet displayed on salad and baked potato topped with gently pan fried prawns, scallops & calamari | \$27.00 |
| * Grilled fillet of Blue Grenadier displayed on mash potato with warm citrus coulis | \$23.00 |
| Lamb Shanks braised in red wine mirapoir served on mash potato with rustic root vegetables | \$24.00 |
| Thai Red Curry of scallops, prawns, mussels, fresh fish & jasmine rice accompanied by warm flatbread | \$22.50 |
| Chicken Breast Medallions layered with roasted pumpkin, capsicum, baby spinach & feta cheese, served with crispy pancetta & creamy semi dried tomato sauce | \$24.00 |

* **served with your choice of fresh seasonal vegetables or chips & salad**

Side Orders: bowl of - chips, wedges, seasonal vegetables or a garden fresh side salad \$6.00ea

Dessert

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| Classic homemade high-tin Apple Pie served with vanilla ice cream & fresh whipped cream | \$8.00 |
| Affogatto – create your own Affogatto with creamy vanilla ice-cream, espresso coffee, biscotti and either: Baileys, Frangelico or Tia Maria | \$12.50 |
| Individual Lemon Tart with a wild berry coulis & cream | \$8.00 |
| Gluten free Brandy Snap Basket filled with fresh fruit salad dressed with an orange & passionfruit coulis | \$8.00 |
| Decadent Chocolate Tower of chocolate torte topped with chocolate mousse, choc chip ice cream covered with chocolate flakes and chocolate shards, served with a chocolate sauce duet | \$8.00 |
| Homemade Sticky Date Pudding served with vanilla ice cream | \$8.00 |
| Trio of Australian cheeses served with assorted fruits & crackers | \$12.00 |