

BRIARS RESTAURANT

Breads

Garlic Bread \$10

Chilli and Parmesan Bread \$12

Sourdough Bruschetta \$15

With Basil Pesto, Salsa Verde and Marinated Goat Cheese

Entrée

***Fresh Local Mussels \$21**

A rich Tomato, chilli and leek sauce served with fresh Sourdough

Choose your Spice Level

****Ricotta & Parmigiano Reggiano Gnocchi \$17**

Served in a rich Tomato and Basil sauce with roasted Pumpkin and Asparagus

Thai Chicken Patties \$17

W- Asian Slaw

Garlic Prawns with Fragrant Rice \$22

Your Choice of Creamy White Wine or a Chilli Tomato Sauce

Choose your Spice Level

Szechuan Crumbed Squid \$17

W- Salad, roasted sesame seed dressing & Lime aoli

Tasmanian Sea Scallops \$21

W- Macadamia parsnip puree & shallot Butter

***Soup of the day - \$16- please ask wait staff**

Please ask our wait staff for additional Vegetarian options

**GF **Vegetarian*

Main

***Eye Fillet \$39.00**

*Wrapped in Smoked Prosciutto with your choice of Herbed Sweet Potato Mash and Seasonal Veg **OR** Roasted Beetroot and Walnut Salad with Kipfler Potatoes and your choice of Peppercorn, Mushroom Sauce or Red Wine Jus*

Add Seafood topper, Prawns and Squid in a delicious Garlic cream sauce \$9.00

Briars Brisket Burger \$27.00

Brisket Beef Patty, Red Wine Caramelised Onion, Bacon, Lettuce, Pickled Jalapenos, Tomatoes, Cheese, Pickles and Smokey Aioli served with fresh cut Sweet Potato Fries

Classic Homemade Lasagna \$28.00

Served with Greek Salad and fresh cut Sweet Potato Fries

***Locally Sourced Fish of the Day \$35.00**

Served with Kipfler Potatoes and Roasted Beetroot and Walnut Salad Topped with a Shallot Butter

***Chicken Breast \$34.00**

Stuffed with Brie, Sundried Tomato and Charred Capsicum served with Seasoned Vegetables and Sweet Potato Gratin topped with a Three Cheese Sauce

Lamb Cutlets \$38

*W- Macadamia parsnip puree, greens, kipfler potatoes
& Red Wine Jus*

Please ask our wait staff for additional Vegetarian options

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Sides

***** Roast Kipfler Potatoes with Rosemary Salt \$7.00**

***Seasonal Vegetables with Shallot Butter \$8.00**

*** Greek salad \$9.00**

Olives, tomatoes, fetta, cucumber & capsicum with balsamic vinaigrette

***Roasted Beetroot and Walnut Salad \$9.00**

***Creamy Potato Mash \$7.00**

***Herbed Sweet Potato Mash \$7.00**

Dessert

Triple Layer Strawberry Cheesecake \$16.00

Served with Vanilla Ice Cream

Individual Pavlova \$16

Served with mixed fruits and strawberry coulis

***Kahlua and Chocolate Mousse \$16.00**

Served with Chantilly Cream and Strawberry's

Cheese Plate for 2 \$26.00

Trio of Cheese with Artesian Crackers and Fruit

Kids Menu

Fish and Chips

Chicken and Chips

Calamari and Chips

\$15.00

Includes Vanilla Ice Cream with Chocolate topping and

Apple, Orange or Pineapple Juice