

*Paul's On The Course*

# Dinner entree

## **Garlic Bread**

thickly sliced ciabatta bread, spread with house made garlic parsley butter  
**\$12.00**

## **Freshly Shucked Wagonga Inlet Oysters**

natural (gf) 1/2 dozen **\$19.00** - dozen **\$29.00**  
kilpatrick (gf) 1/2 dozen **\$21.00** - dozen **\$31.00**

## **Soup of the Day (gf)**

all our soups are house made, served with a dinner roll  
please see the menu board for todays choice  
**\$12.00**

## **Pasta of the Day**

pan-tossed to order so it can always be made vegetarian, see the menu board for todays choice  
entrée **\$18.90** - main **\$23.90**

## **Sticky Asian Pork Belly (gf)**

with a rocket & crunchy noodle salad  
**\$18.90**

## **Potato Croquettes**

with bacon & shallots served with a three cheese sauce  
**\$19.90**

## **Stuffed Mushrooms (gf) (df) (vegan)**

two large mushrooms stuffed with quinoa, rocket, char-grilled capsicum, basil & vegan cheese  
**\$22.90**

## **Thai Yellow Curry Prawns (gf)**

fresh prawns cooked in a house made thai yellow curry sauce, served on fragrant rice  
entrée **\$19.90** - main **\$26.90**

## **Satay Chicken Salad (gf) (df)**

with crispy house made slaw, coriander, lemongrass & a chilli dressing  
**\$19.90**

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# Dinner

**Roast of the Day /Fish of the Day see our menu board**

**Singapore Squid**

fried squid with a singapore chilli sauce on fragrant rice

**\$20.90**

**Mediterranean Vegetable Stack (gf)**

layered eggplant, zucchini & roasted capsicum baked with napoli sauce, parmesan & basil

**\$20.90**

**Chicken Breast Schnitzel**

crumbed & pan fried chicken breast

**\$22.90**

**Salt & Pepper Squid**

spice dusted & fried

**\$25.50**

**Chicken Parmigiana**

slow simmered napoli sauce, leg ham layered on a chicken breast schnitzel with shallots & melted tasty cheese

**\$25.90**

**Porcini Chicken**

chicken breast stuffed with mushrooms, spinach, thyme & mozzarella, wrapped in filo pastry with a porcini cream sauce

**\$28.90**

**Pork Scaloppini (gf)**

sautéed fresh sage, mushroom & leek in a creamy sauce

**\$27.90**

**Oven Baked Barramundi (gf)**

served on fragrant rice, asian slaw & a star anise sauce

**\$27.90**

**Seafood Platter**

a selection of hot and cold seafood fresh from the ocean served with chips & salad

**\$41.00**

**Aged Angus Sirloin Steak (gf)**

succulent and tender, cooked to your liking

**\$33.90**

**Scotch Fillet (gf)**

succulent scotch Fillet - australia's favourite, cooked to your liking

**\$35.90**

**Steak Ahoy (gf)**

prime scotch fillet - topped with creamy garlic prawns

**\$39.90**

**Gravy - plain, mushroom & leek, diane, peppercorn, garlic butter**

**\$2.00**