



*Paul's On The Course*

# Dinner

## entree

### **Garlic Bread**

thickly sliced ciabatta bread, spread with homemade garlic parsley butter  
**\$10.00**

### **Freshly Shucked Wagonga Inlet Oysters**

natural (GF) 1/2 dozen **\$16.00** - dozen **\$26.00**  
kilpatrick (GF) 1/2 dozen **\$18.00** - dozen **\$28.00**

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

all our soups are housemade, served with a dinner roll  
please see the menu board for todays choice  
**\$10.00**

### **Pasta of the Day**

pan-tossed to order so it can always be made vegetarian, see the menu board for todays choice  
entrée **\$17.90** - main **\$22.90**

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

with a rocket & crunchy noodle salad  
**\$17.90**

### **Potato Croquettes**

with bacon & shallots served with a three cheese sauce  
**\$18.90**

### **Duck Spring Rolls**

served with a chilli plum sauce - 4 per serve  
**\$19.90**

### **Salt and Pepper Squid**

spice dusted & fried  
entrée **\$16.50** - main **\$25.50**

### **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**

### **Thai Beef Salad (GF)**

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

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

**Rice Noodle & Vegie Salad (V) (GF)**

Vegetarian, peanut & rice noodle salad

**\$19.00**

**Mediterranean Vegetable Stack (GF)**

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

**\$19.90**

**Chicken Breast Schnitzel**

crumbed & pan fried chicken breast

**\$22.90**

**Chicken Parmigiana**

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

**\$25.90**

**Chicken Avocado**

chicken breast wrapped in filo, stuffed with avocado, brie, spinach & pine nuts topped with a hollandaise sauce

**\$28.90**

**Veal Scalloppini (GF)**

sautéed fresh sage, mushroom & leek in a creamy sauce

**\$27.90**

**Oven Baked Barramundi (GF)**

served on a 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

**\$39.00**

**Aged Angus Sirloin Steak (GF)**

Succulent and tender, cooked to your liking

**\$31.90**

**Scotch Fillet (GF)**

Succulent scotch Fillet - Australia's favourite, cooked to your liking

**\$33.90**

**Steak Ahoy (GF)**

Prime scotch Fillet - Topped with creamy garlic prawns

**\$37.90**

**Gravy** - Plain, Mushroom & Leek, Dianne, Peppercorn, Garlic Butter

**\$2.00**