

Baccus Restaurant

BREADS -STARTERS-ENTREE

Garlic Bread	\$5	Soup of the Day (gluten free)	\$7
Cheese and Mustard Bread	\$5	Herb Bread	\$5
Antipasto plate - kalamata olives, artichoke heart, chargrilled eggplant, chargrilled capsicum sundried tomatoes, fetta cheese, vegetable sticks & crackers (gluten free)			\$15
Pizza— 9" medium size	\$12	Gluten free extra	\$2
Bacon and Pineapple, or Asparagus and Basil Pesto,		or Salami and Bacon	
Pasta with Bolognese—choice of spaghetti or penne pasta		Main size	\$15
Traditional rich sauce made with beef, celery, carrot, bacon, local Barossa Shiraz and herbs served with parmesan cheese			

MAINS—Served with your choice of hot fresh vegetables or fresh garden salad

Lamb Shank - slowly cooked in local Barossa Shiraz, tomatoes, carrot, red onions and local fresh herbs from our garden, served with house-made mashed potato and rich gravy (gluten free)	\$27
Shiraz Pie - tender meat, onions, carrots, bacon, celery, tomatoes, garlic and herbs, cooked slowly in local Barossa Shiraz, served in a ceramic dish topped with a puff pastry lid (gluten free if no pastry lid)	\$26
Deep Sea Flathead — Panko Crumbed or Beer Battered, served with tartare sauce	\$18
Baked Fish Steak —Barramundi or Atlantic Salmon—oven baked with either lemon-caper-butter sauce (gluten free) or hollandaise sauce (gluten free)	\$26
Chicken Breast —moist chicken breast (gluten free) served with your choice of sauce, see below	\$18
Schnitzel —house-made, choice of breaded moist Chicken Breast, Beef or Pork served with your choice of sauce, see below	\$18
Scotch Fillet Steak - grain fed beef steak, cooked to your liking (gluten free) served with your choice of sauce, see below	\$32
T-BONE Steak —cooked to your liking (gluten free) served with your choice of sauce, see below	\$32
Add fried eggs (2) - extra \$5	Add Bacon (2) - extra \$5
Sauces—all our sauces are gluten free: Pepper, Dianne, or Plain Gravy	nil charge
Fresh Mushroom, or Asparagus and grilled cheese, or Hollandaise Sauce or Parmigiana (napolitano sauce & grilled cheese)	extra \$3
Sundried Tomato and Tarragon creamy sauce	extra \$6
Reef Garlic Sauce (seafood in a creamy garlic white wine sauce)	extra \$6
Reef Chilli Sauce (seafood in a tomato chilli garlic white wine sauce)	extra \$6

Please notify staff of ANY food allergies.....

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DESSERTS

Sticky Date Pudding - delicious moist pudding topped with luscious toffee sauce, served with vanilla ice-cream and local Greenock Jersey Fresh cream	\$12
Apple Strudel - apple and sultana filling wrapped in pastry served with salted caramel sauce & vanilla ice-cream and local Greenock Jersey Fresh cream	\$12
Home Style Trifle - sponge cake soaked in local port, peaches, topped with custard and local Greenock Jersey Fresh cream	\$12
Poached Plums - Poached in red wine, cinnamon, star anise & orange peel served with local jersey fresh cream & ice-cream	\$12
Citrus Tart - sweet pastry tart filled with lemon curd, served with passionfruit sauce & vanilla ice-cream and local Greenock Jersey Fresh cream (gluten free)	\$12
Pavlova - Eton Mess Style, served with mixed berries, whipped cream & passionfruit sauce (gluten free)	\$12
Nut Sundae - gluten free vanilla ice-cream, served with or without nuts (almonds) Salted Caramel, Raspberry, Chocolate, or Passionfruit topping - gluten free	small \$ 6 large \$10

CHILDREN'S MENU available to children under 10

Includes complimentary glass of soft drink

Fish and Chips - one piece of flathead, served with chips and tartare sauce	\$ 8
Chicken Nuggets - six nuggets served with chips and tomato sauce	\$ 8
Sausage and mash - served with hot vegetables	\$10
Spaghetti Bolognaise - topped with parmesan cheese	\$ 8
Spaghetti & Cheese – topped with butter & 3 cheeses	\$ 8
Kids Grazing Plate – Ham, carrot sticks, cucumber sticks, shredded cheese	\$ 8

Small bowl of chips \$ 5

Small bowl of salad \$ 5

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