

# **Baccus Restaurant**

## **BREADS -STARTERS-ENTREE**

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

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

Lamb Shank - <i>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)</i>	\$27
Shiraz Pie - <i>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)</i>	\$26
Deep Sea Flathead— <i>Panko Crumbed or Beer Battered, served with tartare sauce</i>	\$18
Baked Fish Steak— <i>Barramundi or Atlantic Salmon—oven baked with either lemon-caper-butter sauce (gluten free) or hollandaise sauce (gluten free)</i>	\$26
Chicken Breast— <i>moist chicken breast (gluten free) served with your choice of sauce, see below</i>	\$18
Schnitzel— <i>house-made, choice of breaded moist Chicken Breast, Beef or Pork served with your choice of sauce, see below</i>	\$18
Scotch Fillet Steak - <i>grain fed beef steak, cooked to your liking (gluten free) served with your choice of sauce, see below</i>	\$32
T-BONE Steak — <i>cooked to your liking (gluten free) served with your choice of sauce, see below</i>	\$32
<i>Add fried eggs (2) - extra \$5      Add Bacon (2) - extra \$5</i>	

### **Sauces—all our sauces are gluten free**

<i>Pepper, Dianne, Plain Gravy</i>	<i>nil charge</i>
<i>Fresh Mushroom</i>	<i>extra \$3</i>
<i>Parmigiana (napolitano sauce &amp; grilled cheese)</i>	<i>extra \$3</i>
<i>Asparagus and grilled cheese</i>	<i>extra \$3</i>
<i>Hollandaise Sauce</i>	<i>extra \$3</i>
<i>Sundried Tomato and Tarragon creamy sauce</i>	<i>extra \$6</i>
<i>Reef Garlic Sauce (seafood in a creamy garlic white wine sauce)</i>	<i>extra \$6</i>
<i>Reef Chilli Sauce (seafood in a tomato chilli garlic white wine sauce)</i>	<i>extra \$6</i>

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

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## **DESSERTS**

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

## **CHILDREN'S MENU available to children under 10**

*Includes complimentary glass of soft drink*

Fish and Chips, <i>one piece of flathead, served with chips and tartare sauce</i>	\$ 8
Chicken Nuggets, <i>six nuggets served with chips and tomato sauce</i>	\$ 8
Sausage and mash, <i>served with hot vegetables</i>	\$10
Spaghetti Bolognese, <i>topped with parmesan cheese</i>	\$ 8
Small bowl of chips	\$ 5
Small bowl of salad	\$ 5

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