

# Sample Paymasters Menu

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## Breads & Dips

Garlic Baguette	8.5
Herb Baguette	8.5
Roast Pumpkin Cornbread (gf)	8.5
Dips Platter – Carrot, Roasted Garlic and Beetroot (gf option)	14.5

## Entrée

<b>Panko Crumbed Calamari</b>	<b>21.9</b>
<i>Golden Panko Crumbed Calamari on a Crisp Leaf Salad w/ Lime Aioli</i>	
<b>Teriyaki Beef &amp; Crisp Noodle Salad</b>	<b>24.5</b>
<i>Tender Teriyaki Beef mix leaf crispy noodles sweet sesame dressing</i>	
<b>Baked Camembert Cheese (gf option)</b>	<b>19.5</b>
<i>Layered with puff pastry caramelised onion rocket and candied walnut salad</i>	
<b>Garlic Cream Prawns (gf option)</b>	<b>E 21.9 M 38.9</b>
<i>Our house specialty, sautéed king prawns in a roasted garlic cream sauce and served in a filo pastry basket</i>	
<b>Pan Seared Sea Scallops (gf option)</b>	<b>23.9</b>
<i>Plump sea scallops, pan-fried, resting on a creamy pea puree tangy beurre blanc and citrus crumb</i>	
<b>Sticky Sesame Cauliflower (gf/vegan)</b>	<b>20.5</b>
<i>Cauliflower florets in a light sesame batter, tossed in a ginger, garlic sesame and soy glaze</i>	

*Please discuss any dietary requirements with our friendly staff*

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## Main

<b>Mushroom Risotto (gf/v/vegan)</b>	<b>29.5</b>
Creamy risotto with braised button mushrooms parsley and fresh parmesan	
<b>w/ Poached Chicken (gf)</b>	<b>34.9</b>
<b>Tender Rosemary Lamb Rump (gf)</b>	<b>38</b>
Tender lamb rump with sweet potato mash braised broccolini and rich port wine jus	
<b>Chicken Supreme (gf)</b>	<b>38</b>
Chicken Supreme pocketed with three cheeses new potatoes greens and garlic white wine sauce	
<b>Pan Fried Atlantic Salmon (gf)</b>	<b>38</b>
Pan seared Atlantic salmon new potatoes braised asparagus tangy beurre blanc and crisp capers	
<b>Eye Fillet of Beef (gf)</b>	<b>50</b>
Grain fed eye fillet, hasselback potatoes, greens and choice of sauces.	
Wild Mushroom, Green Peppercorn, Traditional Dianne or Port Wine Jus	

## Dessert

<b>Banoffee Deep Pan Pancake (gf option)</b> (Cooked to order ~ please allow 15 minutes)	<b>15</b>
Our indulgent banoffee deep pan pancake served w butterscotch sauce and dollop cream	
<b>Affogato</b>	<b>15</b>
Two scoops of Old English ice cream with your choice of Frangelico, Baileys or Tia Maria	
<b>Sticky Date &amp; Chocolate Pudding</b>	<b>15</b>
Our modern day take on the classic served with butterscotch and vanilla ice cream	
<b>Passionfruit Panna Cotta w/ Pistachio Biscotti (gf option)</b>	<b>15</b>
Velvety and tangy panna cotta with crisp house made biscotti	

## Sides **8.9**

**Garden Salad** ~ crisp mixed leaf garden fresh vegetables house dressing

**Hasselback Potatoes** ~ classic crisp and creamy drizzled in garlic butter

**Steamed Greens** ~ al dente fresh seasonal greens dressed in olive oil