

# Paymasters Menu

## *Breads*

<b>Garlic Baguette</b>	9.5	<b>Cheese and Herb Baguette</b>	10.5
<b>Bruschetta</b>	10.5	<b>Roast Pumpkin Cornbread (gf)</b>	12.5

## *Entrée*

<b>Lemon Pepper Calamari (gf)</b>	21.9
Lightly Fried Calamari crisp leaf salad lime aioli	
<b>Baked Camembert (gf option)</b>	23.5
Layered with puff pastry, caramelised onion, rocket, candied walnut, and red wine toffee	
<b>Garlic Prawns (gf option)</b>	<b>E 25.9</b>
Our house specialty!	<b>M 42.9</b>
Sautéed king prawns in a roasted garlic cream sauce and served in a filo pastry basket, crisp prosciutto and lemon	
<b>Pan Seared Scallops (gf option)</b>	25.9
Hokkaido sea scallops, creamy pea puree, citrus emulsion and micro herbs	
<b>Sticky Cauliflower (gf/vegan)</b>	22.5
Fried cauliflower florets tossed in a ginger, garlic, sesame and soy glaze, steamed rice and kale chips	
<b>Prawn and Smoked Salmon (gf)</b>	24.5
Tian of smoked salmon, fresh prawns, avocado mousse, crisp leaf and julienne vegetables	
<b>Pumpkin Arancini (4) (gf/vegan)</b>	22.9
Pumpkin & sage arancini rolled in polenta with beetroot pesto	
<b>Chicken Caesar (gf option)</b>	<b>E 21.9</b>
Our version of the classic Caesar	<b>M 27.9</b>
Cos lettuce, bacon, croutons, anchovies, and parmesan	
<b>Goats Cheese and Pear (gf)</b>	24.9
Wild rocket, walnuts, goat cheese, shiraz poached pear and red wine vinaigrette	
<b>Thai Beef (gf)</b>	25
Mixed leaf, fresh chilli, spanish onion, cucumber, cherry tomato and thai inspired dressing	

## *Main*

<b>Asparagus Risotto (gf/v)</b>	32
Creamy risotto, fresh asparagus, semi dried tomatoes and fresh herbs	
<b>Paymasters Paella (gf, df)</b>	40
Our take on the classic paella with chicken, chorizo, prawns, calamari and fish in saffron risotto	
<b>Roast Pumpkin Linguine (v)</b>	32.5
Roast pumpkin, spinach, toasted pine nuts, spanish onion, roasted garlic with fettucine (gf option)	
<b>Rosemary Lamb Backstrap</b>	42
Israeli cous cous, beetroot, pumpkin, fresh chilli, herbs, pimento aioli	
<b>Chilli Tomato Prawn Pasta</b>	38
Sauteed king prawns, garlic, mild chilli sauce, chorizo, cherry tomatoes with linguine (gf option)	
<b>Chicken Supreme (gf)</b>	39
Chicken Supreme pocketed with three cheeses new potatoes greens and garlic white wine sauce	
<b>Pan Fried Atlantic Salmon (gf)</b>	38
Pan seared Atlantic salmon new potatoes braised asparagus, lemon dill butter and crisp capers	
<b>Crispy Skinned Barramundi</b>	38
Resting on a creamy basil linguine and blistered cherry tomatoes <b>(GF Option)</b>	
<b>Pan Seared Duck Breast (gf)</b>	42
With a roasted root vegetable medley and a pomegranate jus	
<b>Eye Fillet of Beef (gf)</b>	50
220g tender fillet, creamy mash potato, greens and Café de paris or Red wine jus	
<b>Other Sauces (as extra)</b>	4
Dianne, Mushroom, Pepper, Garlic & White Wine	

Please discuss any dietary requirements with our friendly staff

# Paymasters Menu

## *Sides*

### **Garden Salad**

crisp mixed leaf, garden fresh vegetables and our red wine vinaigrette

### **Hasselback Potatoes**

Classic, crisp and creamy drizzled in garlic butter

### **Steamed Greens**

al dente fresh seasonal greens dressed in olive oil

**All sides are 10.9**

## *Dessert*

### **Banoffee Deep Pan Pancake (gf option) 16.9**

Our indulgent banoffee deep pan pancake served w butterscotch sauce and dollop cream  
(Cooked to order ~ please allow 15 minutes)

### **Affogato 16**

Two scoops of Old English ice cream with your choice of Frangelico, Baileys or Tia Maria

### **Sticky Date & Chocolate Pudding 16**

Our modern day take on the classic served with butterscotch and vanilla ice cream

### **Pear, Apple and Coconut Crumble (vegan) 16.9**

Pear and Apple Compote topped with a Coconut and Walnut crumble

### **Passionfruit Panna Cotta (gf option) 15**

Velvety and tangy panna cotta with crisp house made biscotti

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