

Sublime Point Restaurant

Winter 2017 Weekend Lunch Menu

(No split bills)

Starters & Sides

Duo of dips w/ warmed pita bread Tzatziki & Romesco	\$11.00
Trio of dips w/ warmed pita bread Tzatziki, Romesco and Pesto	\$14.00
Extra Warmed pita bread	\$4.00
Grilled Haloumi w/ lemon, kibbled pepper & extra virgin olive oil (V, GF)	\$12.00
Macerated Moroccan olives (V, GF)	\$8.00
Beer battered chips w/ Chipotle aioli	\$7.00
Italian style pork & veal meatballs w/ toasted Italian bread	\$12.00
Garlic Bread	\$7.00

Entrée

Soup of the Day w/ Italian bread \$14.00

Sublime Platter for 2 with trio of dips, macerated Moroccan olives, Fetta, vegetarian frittata & warm pita bread \$13.50pp

Salt & Pepper Spiced Squid w/ Slaw Salad, Wakame, Nam Jim Dressing & Garlic Aioli \$15.50

Chilli BBQ & Plum Chicken Wings with Crispy Noodle Asian Salad \$14.50

Vegetarian Frittata w/ ratatouille vegetable salad & fetta \$14.50

Haloumi gnocchi Homemade with tomato, olives, Spanish onion, oregano & Italian Style Meatblls \$17.00

V & GF Greek Salad with Tomato, Cucumber, Spanish Onion, Kalamata Olives & Danish Feta (For 1) \$14.00

(For 2) \$19.50

Burgers — Add Chips \$3.00

Add Green Salad \$3.00

GF Slow cooked Lamb Burger with Spanish onion, capsicum, sliced tomato, cos lettuce & tzatziki \$18.00

GF Mediterranean Chicken Burger with ratatouille vegetables, Spanish onion, cos lettuce & chipotle aioli \$18.00

V Vegetarian with Baby Spinach, marinated beetroot, roast pumpkin, Ratatouille, fetta & rocket pesto \$18.00

* Any Table of 4 people or less can order at the front desk for quicker service

Platters

Sublime Platters – try our chef’s favourite flavours to share (minimum 2 people)

A Taste: Platter 1 – trio of dips, macerated olives, fetta, marinated beetroot,
chorizo sausage w/ tomato relish & chilli BBQ plum chicken wings \$19.50 per person

If You’re Hungry: Platter 2 – *Includes Platter 1* plus chicken cacciatore, salt & pepper spiced squid,
Greek salad, grilled lemon olive oil haloumi cheese & roast potatoes \$34.50 per person

The Works: Platter 3 – *Includes Platter 1 & 2 plus* 12 hour slow cooked lamb shoulder &
Grilled John Dory w/ olive oil baby caper salsa \$44.00 per person
Add dessert platter for \$6.00 per person

Mains

GF Chicken cacciatore slow cooked chicken thigh fillets in a rich tomato,
Spanish onion, oregano, Kalamata olives w/ parmesan polenta & green beans \$24.50

GF Vegetarian frittata w/ ratatouille vegetable salad, fetta & chorizo \$19.90

GF 12 hour slow cooked lamb shoulder w/ root vegetables, roast pumpkin,
Brick chips, seasonal greens & red wine jus \$27.00

GF Pan fried John Dory Fillet w/ ratatouille vegetables, asparagus, romesco,
& olive & baby caper salsa \$29.80

Salt & Pepper Spiced squid w/ slaw salad, wakame, nam jim
& garlic aioli \$24.00

Tempura John Dory fillet w/ garden salad, beer battered chips, garlic aioli
& lemon \$24.00

V Haloumi Gnocchi Homemade w/ tomato, olives, Spanish onion, oregano
And Italian style meatballs \$26.00

Chef’s Steak of the Day w/ oven potatoes, vegetables & lemon olive oil From \$28.00

Children’s Meals (12 Years & Under) All served with chips and salad

Chicken Schnitzel, Fish OR Italian Style Meatballs \$15.00

WEDDINGS

BIRTHDAY

HIGH TEA

*Book your Function from our Set Menus with either 2, 3 or 4 courses from \$28.50 per person
Unlimited Cocktail Food that is homemade from \$29.50 per person
Platters Degustation from \$35 for 6 courses & \$42 for 8 courses with a minimum of 6 people.*

Open 7 Days & Nights Only for Group Bookings