

Sublime Point Restaurant

Spring 2017 Weekend Lunch Menu

(No split bills please)

Starters

V Duo dips with warm pita bread	\$11.00
V Trio of dips with warm pita bread	\$13.00
V Additional warm pita bread	\$4.00
V GF Grilled haloumi with lemon kibbled pepper & extra virgin olive oil	\$11.00
V Macerated Moroccan olives with toasted Italian bread	\$8.00
Beer battered chips with chipotle aioli	\$7.00
Garlic Bread	\$7.00
Gluten free bread available on request	\$2.00

Entrée

Sublime Platter for 2 with duo of dips, macerated olives, vegetarian frittata, smashed avo, vodka & lime cured salmon, marinated beetroot & warm pita bread (min. 2 people) \$15.00 pp

Salt & Pepper Squid with rainbow slaw salad, wakame, namm jim dressing & lemon aioli \$14.50

Chilli Pulled Pork & Crispy Noodle slaw salad with toasted Italian bread \$14.50

Vegetarian Frittata with caponata vegetables, baby spinach, roasted butternut pumpkin & feta cheese \$14.00

Vodka & Lime Cured Atlantic Salmon with baby spinach, capers, smashed avo, rainbow slaw spinach salad, Spanish onion, salsa verde & goats cheese \$16.00

Pesto Gnocchi with caponata vegetables in a rich tomato napoletana sauce & shaved parmesan \$16.00

Add pulled pork \$3.00

Spaghetti Bolognese with beef mince slow cooked for 6 hours in a rich tomato & herb napoletana sauce & shaved parmesan \$15.00

Burgers (Available in Gluten Free) **Add Chips** to any Burger \$3.00

Chilli Pulled Pork Burger with pulled pork neck, rainbow slaw, Moroccan beans, Spanish onion & smashed avo \$18.00

Steak Burger with cos lettuce, cheese, beetroot, tomato, fried onion ring & chipotle aioli \$18.00

Chicken & Haloumi Burger with cos lettuce, caponata vegetables, tomato salsa, Spanish onion & smashed avo \$18.00

Vego Burger with baby spinach, caponata vegetables, pumpkin, beetroot, Spanish onion, fetta & romesco \$18.00

** Any Table of 4 people or less can order at the front desk for quicker service*
Ask our friendly staff about our Gluten Free Options*

Mains

Nachos Oven baked corn chips, melted mozzarella cheese, smashed avo, sour cream, sundried tomato salsa, Choice of beef, pulled pork or Vegetarian \$23.00

Steak of the Day with romesco, brick chips, asparagus, garlic mushrooms & maitre d butter \$28.00
Surcharge for Scotch Fillet \$4.00

Chicken Kiev with haloumi stuffing, with smashed avo, broccolini & sundried tomato salsa \$26.00

Panfried John Dory with rocket pesto, caponata vegetables, asparagus & salsa verde \$26.00

Spaghetti Bolognese beef mince slow cooked for 6 hours in a rich tomato napoletana sauce & shaved parmesan \$21.50

Salt & Pepper Squid with rainbow slaw salad, wakame, namm jim dressing & lemon aioli \$24.00

Tempura John Dory Fillet with garden salad, beer battered chips, garlic aioli & lemon \$23.00

Pesto Gnocchi with caponata vegetables in a rich tomato napolitana sauce & shaved parmesan \$29.00
Add pulled pork \$4.00

Salad & Platters

V Greek Salad with tomato, cucumber, Spanish onion, Kalamata olives & Danish feta \$15.00

Moroccan Bean Salad with baby spinach, pumpkin, Spanish onion, feta & salsa verde dressing \$13.00

Fiesta Platter for 2 with duo of dips, macerated olives, warm pita bread, vegetarian frittata, smashed avo with mini beef nachos, pulled pork neck salad with rainbow slaw & crispy noodles (Min. 2 people) \$27.50pp

Add chicken Kiev stuffed with haloumi, sundried tomato salad, roast potatoes, steamed greens, salt & pepper squid with aioli & lemon Extra \$11.00pp

Children's Meals

Fish with chips, salad & tomato sauce \$13.50

Chicken schnitzel with chips, salad & tomato sauce \$13.50

Spaghetti bolognese \$13.50

Beef Nachos \$13.50

WEDDINGS | BIRTHDAY | HIGH TEA

Pre-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.

Functions Pre-Booked, 7 days a week, Breakfast Lunch or Dinner
Please contact: info@sublimepoint.com.au