

McNevin's

RESTAURANT 999

Breads

Garlic or Parmesan/Sweet Chilli Bread 8.00
Toasted slices of Turkish bread with whipped Garlic butter or Parmesan/Sweet Chilli Bread.

Bruschetta 12.00
Trio of toasted Turkish bread slices topped with basil, pesto, tomato and slivers of red onion, crumbled fetta and a drizzle of balsamic reduction.

Entrée

Soup du jour GF 10.00
Ask for today's soup of the day served with toasted Turkish bread.

Salt 'N' Pepper Squid GF 16.00
House spiced Salt and Pepper squid rocket/herb oil and lime aioli.

Wedges 9.00
Seasoned potato wedges, lightly tossed in fresh herbs and served with sweet chilli and sour cream.

Seared Prawn & Crab Stack GF 13.50
Fresh guacamole topped with crab and seared prawns.

Mermaid Prawns 19.00
Creamy Mermaid prawns served on a bed of jasmine rice.

Main Course

(Served with Chef's choice of Seasonal Vegetables.)

- Chicken Caesar** **GF** **23.50**
Grilled Cajun spiced chicken breast tossed with house made Caesar dressing, cos lettuce, crispy bacon, and anchovy, shaved parmesan, garlic oil croutons and topped with a free range poached egg.
- Chicken Fettuccini** **27.50**
Chicken, prosciutto, tomato, baby spinach, & Tossed through a Pesto parmesan Fettuccini.
- Wild Mushroom Fettuccini** **27.50**
Wild mushroom, baby spinach, parmesan & Combined in a crème Fettuccini.
- Seafood Fettuccini** **28.50**
Fettuccini tossed with a medley of prawns, squid & scallops in a garlic cream sauce.
- Curried Mango Chicken** **29.50**
Succulent chicken pieces in a mild curried mango sauce, served with rice and accompanied with naan & Pappadum.
- Fish & Chips** **28.50**
Beer battered fish & chips served with fresh Garden Salad, aioli & lemon.
- Pan Seared Salmon** **30.00**
Pan seared Salmon served with mango salsa on a bed Of baby leaf spinach.

Grilled Snapper 30.00
Macadamia & pesto crusted Snapper served on a bed of sweet potato mash & fresh seasonal vegetables or chips and salad.

Chicken Scaloppini 30.00
Pan seared scaloppini of chicken breast, flambéed in your Garlic Brandy crème sauce and served with mushrooms And seasonal vegetables.

Off The Grill

Scotch Fillet GF 34.00
300g scotch fillet grilled to your liking, topped with your choice of house made Dianne, Pepper or Mushroom Sauce. Served with chips & fresh garden salad or seasonal vegetables.

Prosciutto Pork with Maple Pears 30.00
Pork fillet wrapped in prosciutto and sage and served with maple pears with seasonal vegetables.

Porterhouse GF 33.00
300g porterhouse grilled to your liking and served a-top creamy mash or chips and seasonal vegetables.

Toppers

Creamy Garlic Prawns 7.00
Garlic Lemon Butter Scallops 7.00
Crispy Calamari 7.00

Sauces

Dianne, pepper, red wine jus, mushroom

Sides

<i>Chips</i>	6.90
<i>Side Salad</i>	6.90
<i>Steamed Vegetables</i>	6.90

Childrens Menu (under 12 only)

<i>Lasagne</i>	14.00
<i>Angus premium mince layered with Napoli sauce & Béchamel topped with grilled cheese and herbs.</i>	
<i>Beer Battered Fish 'N' Chips</i>	12.90
<i>Beer battered Fish & chips & Salad.</i>	
<i>Spaghetti Bolognese</i>	12.90
<i>Angus premium mince cooked in garlic basil with House made Napoli sauce and finished with fresh shaved parmesan cheese.</i>	
<i>Schnitzel and Chips</i>	12.90
<i>Seasoned chicken tenders, fried until golden and served with gravy, chips and salad.</i>	

DESSERTS

Affogato	15.00
<i>Vanilla ice cream and an espresso shot with your choice of liqueur.</i>	
Semi-freddo	14.00
<i>White chocolate & milk chocolate dome served with ice cream & homemade chocolate sauce.</i>	
Mango Cheesecake	12.00
<i>Cold set cheesecake with mango coulis and Caramelized mango pieces served with whipped cream and vanilla ice cream.</i>	
Creme Brulee	12.00
<i>Vanilla Bean Crème Brulee</i>	
Pavlova	12.50
<i>Homemade pavlova served with fresh fruit and cream.</i>	
Apple Pie & Crème	12.00
<i>Housemade apple Pie served with Chantilly Cream.</i>	
Ice Cream & Flavouring	4.90

All desserts made on the premises.

Night Caps

<i>Flat White</i>	4.50
<i>Latte</i>	4.50
<i>Cappuccino</i>	4.50
<i>Short Black</i>	4.50
<i>Hot Chocolate</i>	4.50
<i>Mocha</i>	4.50
<i>Tea – English Breakfast, Earl Grey, Camomile</i>	4.50

Add a liquor or spirit to any of these coffees for an extra 7.50