

MENU

STARTERS

Signature Prawn Wrap

Bacon wrapped prawns coated in flacky crumbs & deep fried.

Served with homemade chili sauce.

Nai Miris Baby Jackfruit Spring Rolls

Served with homemade sweet chili sauce

Tofu Bites

Served with herb yoghurt sauce

Spoons Special Cheese Toast

Topped with Swiss cheese, green chilli, tomato & onion served with tomato sauce

Pork & Ham Rolls

Filled with creamy egg salad served with yoghurt sauce

Seafood Tiramisu

Deluctable combination of seven seafood varieties in Kahlua cream cheese base

SOUPS

Creamy spinach & mint soup

Fishermans Classic-SPOONS SIGNATURE

Sweet corn & Crab Soup

Tom Yum Seafood

Beef Goulash

SALADS

Greek Salad

Feta, Tomatoes, cucumbers, olives, onions, Drizzled with honey lime dressing

Caesar Salad with prawns

Chefs special Salad

Local Seasonal Greens, Vegetables and Condiments tossed in Vinaigrette

Dressings

POULTRY

Half Grilled Chicken

Served with Homemade BBQ sauce, buttered vegetables & mashed potatoes

Chicken Roulade

Grilled Lean chicken breasts stuffed with creamy spinach, sausage & cheese Served in cheese sauce with a side of mashed potatoes

Chili Fettucini with Chicken

Cooked in creamy Béchamel sauce with a hint of spice

Chicken Corden Blue

served with Cheese Sauce Salad & Potatoe Wedges

Chicken Piccata

served with Cheese Sauce, Salad & Potatoe wedges

VEGETARIAN

Spaghetti napolitana

Cooked in a rich homemade tomatoe sauce topped with Parmesan cheese

Penne pasta with mushroom & cheese Cooked in a creamy cheese Sauce

Vegetable Au-Gratin

Vegetables baked in a creamy sauce, topped with cheese

STEAK HOUSE

Sizzling Mixed Grill Platter

A variety of Meat cooked in different techniques, served with Homemade BBQ sauce, grilled vegetables & potato wedges

Surf & Turf

Grilled Juicy Beef Tenderloin & Jumbo Prawns served with homemade sauce & mashed potatoes

Ala-Spoons Tenderloin Steak

Grilled Juicy Beef Tenderloin served with red wine sauce & mashed Potatoes

Premium Australian Lamb Rack

Served with Pepper sauce, grilled vegetables & mashed potatoes

Grilled Pork Chops

Served with apple Puree & redwine sauce, buttered vegetables & mashed potatos

Signature Roast Pork Knuckle

Served with Robert Sauce, Green Salad & Mashed Potatoes

Spaghetti Carbonara

Cooked in creamy Béchamel sauce with Pork Bacan

Spaghetti Bolognese

Ground beef braised in aromatic tomato sauce with diced vegetables topped on spaghetti

SEAFOOD

Cajun Spiced Seafood Platter

A variety of Seafood cooked in different techniques, served with Garlic Butter & Dill Yoghurt Sauce, Green Salad & buttered rice

Grilled Garlic Jumbo Prawns

Served with lemon butter sauce, sautéed vegetables & mashed potatoes

Baked Crab

Served with buttered vegetables and Refreshing green salad

Grilled Lobster

Served with champagne save, buttered vegetables & green Salad

Fish & Chips

Served with Homemade Tartar Sauce

Chili Prawn Penne

Cooked in Creamy Béchamel Sauce with a hint of spice

Grilled Modha Fillet

Served with Champagne sauce, creamy spinach & sautéed vegetables