

THE JUICY MENU

BREADS

- Pita Bread Pizzetta** \$6
baked with grilled red pepper, olive & sundried tomato pesto
- Cheese & Garlic Baguette** \$9

STARTERS

- Soup of the Day with Garlic Bread** \$10

OYSTERS

- Oyster Natural** \$2 ea
- Oyster Kilpatrick** \$3 ea
- Oyster Baked with Cheese & Hollandaise** \$3 ea
- Oyster Natural with Namjam Dressing** (Chilli, Lime & Coriander) \$3 ea

LIGHTER MEALS

- Crisp Cajun Salt & Pepper Calamari** \$22
with rock melon salsa & caper aioli
- Caesar Salad with Chicken** \$19
- Caesar Salad with Imported Garlic Prawns** \$21
- Asian Thai Beef Salad** \$20
with lemongrass & kaffir lime leaves dressing
- Juicy Steak Sandwich** \$22
with bacon, egg, grilled mushroom, caramelised onion, lettuce & tomato served on baked cheese & garlic turkish bread served with chips
- Chicken Parmigiana** \$21
chicken breast schnitzel topped with bacon, napoli sauce & parmesan cheese served with chips & salad
- Penne Chicken Carbonara** \$19
with bacon & mushrooms in a creamy white wine sauce, grilled parmesan & cheddar cheese
- Grilled Chicken Burger** \$19
with bacon, pineapple, tomato, cheese, mesculin, relish & chips
- Juicy Fish & Chips** \$20
tempura battered barramundi (imported) served with chips & salad
- Beef Curry** \$20
braised in full north indian spices, served with rice and vegetables (hot or mild)
- Wok Fried Tofu** \$21
with vegetables, ginger, soy and miso sauce served with steamed rice
- Vegetarian Enchiladas** \$22
with vegetables, kidney beans, mexican sauce and cilantro, grilled with cheese
- GROUP PLATTER**
- Juicy Group Platter (For 4-5 People)** \$40
garlic prawns (imported), sizzled beef, calamari, smoked salmon, pita bread, marinated vegetables, baguette

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MAINS

Chicken & Prawns	\$29
with mushroom sauce, vegetables and gratin potatoes	
Prime Pork Cutlet	\$27
with glazed apple, date & pine nut chutney served with vegetables, gratin potatoes & a peppered paprika cream cider reduction	
Fillet of Lamb	\$31
with macadamia & mixed herb pesto served with vegetables, baked potato & pommery mustard sauce	
NT Barramundi	\$31
slow roasted with olive & sundried tomato pesto served with potato rosti & cream of chablis	
Tasmanian Salmon	\$31
poached in zesty olive oil served with gratin potatoes, vegetables & tarragon beurre blanc	
Pan-Fried Fish of the Day	\$29
with baked scallop mornay, vegetable rosti & white wine tarragon sauce	
Seafood Peppino	\$30
scallops, tiger prawns, salmon, calamari, baby octopus, mussels & barramundi tossed in a creamy tomato, garlic, lobster & white wine sauce, on fettuccini	

FROM THE JUICY GRILL

Scotch Fillet 350g	\$31
T-Bone Steak 400g	\$31
Wagyu Rump Steak 350g	\$38
Eye Fillet Steak	Small \$31 Large \$38
Surf (Imported) & Turf	\$39
Kangaroo Striploin	\$31
Rib Eye on the Bone 350g	\$31

Top up your Steak with 2 Eggs (\$4) or 6 Tiger Prawns (\$10)

(All grills are served with your choice of sauce and either baked or mashed potatoes)

SAUCES

Wild Mushroom, Pepper, Garlic Butter, White Wine Mustard, Demi-glaze, Gravy, Dianne

SIDE DISHES

Onion Rings, Wedges, Chips, Vegetables	\$6
Wedges with Baked Cheese, Guacamole and Sour Cream	\$13

DESSERT

Wattleseed Whiskey Chocolate Pudding	\$10
with vanilla ice-cream and fudge sauce	
Banana Toffee Tart	\$10
with vanilla ice-cream & coffee anglaise	
Trio of Sorbet	\$11
with brandy snap basket	

Available daily from 10am – 10pm