

## Restaurant 66

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### Entrees

garlic and herb bread with parmesan cheese 7.9

turkish bread w/- 3 dips – sundried tomato , roasted egg plant, and beetroot 12

oysters – natural or kilpatrick ½ doz 18.9

pan-seared scallops served with celeriac puree, sun-dried tomato paste and hollandaise sauce 18

tomato bruschetta – lightly toasted turkish bread, topped with tomato, onion, basil, dukkah & fetta 11.5

homemade chicken spring rolls served with salad accompanied by garlic aioli 15.9

vegetarian plate – grilled vege stack with sundried tomato & fetta, roast pumpkin & caramelised onion tartlet with fetta & salad served with cheese & sage risotto with hazelnut pangrattato 19.9

roasted beetroot salad - with spanish onion tossed with hazelnut, greek fetta & orange segments with a red wine vinaigrette 13.5

garlic prawns – prawns tossed in a creamy garlic sauce served with steamed rice 19.9

lamb sovlaki with tzatziki and greek salad 18

### Mains

250g eye fillet s/w- kumara mash, grilled veges, & blistered cherry tomatoes & celeriac puree topped with a garlic sage butter s/w your choice of sauce 37.9 **Prawn Topper** extra 7

300g rump steak served with hasselback potato & seasonal vegetables with your choice of sauce 34.9

crispy skinned chicken breast marinated in spicy cumin, garlic & parsley, s/w- garlic risotto, pak-choi & a capsicum & pear salsa with your choice of sauce 34 **saucés available – mushroom, pepper, garlic, & diane**

rack of lamb with gai lan, garlic risotto with capsicum & pear salsa with a mint sauce 36.9

seafood salad-prawns, calamari, scallops, topped with a lemon & seeded mustard housemade dressing 33

pork belly s/w- mash potato, broccolini & prosciutto wrapped asparagus with an apple soy glaze 34.5

salmon s/w- potato mash, steamed vegetables, & a tomato gremolata with a maple mustard sauce 34

grilled barramundi s/w pan fried seasonal vegetables, almond flakes & hasselback potato with lemon butter sauce 34

chicken fettuccini –chicken, mushroom, bacon & sun-dried tomato tossed in a creamy tomato sauce 26

marinara or prawn fettuccini in a napoli sauce 33

bosciola fettuccini – mushroom and bacon in garlic sauce 23

vegetarian (prima-vera) fettuccini– seasonal grilled vegetables & spinach in Napoli sauce 21

**sides available 7.00 extra each side** – prawns, chicken, mash, garden salad, chips, steamed vegetables,& basket of wedges with sweet chilli sauce

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COMFORT FOODS \$26.00

bangers, mash & vegetables

chicken parmigiana or  
chicken schnitzel  
with  
chips and salad or veges

## DESSERTS - 12.00

trio of homemade gelato

cheese-cake of the day served with ice cream

crème brulee with mixed berry compote and ice cream

pannacotta s/w- mixed berry compote, sugar praline and ice cream

chocolate fondant s/w- ice cream and mixed berry compote

belgian waffles served with fresh strawberries, ice cream and topped with maple syrup and chocolate

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# Children's Menu

\$12.50

Chicken Dinosaurs s/w Chips and Salad

Mini steak s/w Chips and Salad

All children's meals come with free ice-cream.

