

- ENTREES -

Tandoori Lamb Stack - Tender Lamb pieces marinated in Tandoori spices, then layered between Papadams with Cucumber Raita and Mango Chutney.

Cured Salmon Stack - Sugar cured Tasmanian Salmon layered with Whitebait fritters, finished with Dill Mayonnaise and Caviar.

Mediterranean Calamari - Freshly spiced Calamari tossed in a red hot wok with Capsicum, Onion, Kalamata Olives and fresh Chili. Served atop a bed of crisp Mesculin leaves.

Boneless Quail - Wrapped in Prosciutto and served golden brown, then finished with a Red Wine and Rosemary Jus.

Cajun Chicken Caesar Salad - A traditional style Caesar Salad topped with Cajun Chicken pieces and Parmesan Cheese.

Smoked Salmon Pasta - Fresh Pasta tossed through a creamy sauce of Smoked Salmon, baby Capers and onion, finished with shredded Parmesan cheese and cracked black Pepper.

Japanese Sushi Platter - With Californian Nori rolls and Salmon Sashimi. Served with Wasabe, pickled Ginger and sweet soy sauce.

Salad Georgina - A hearty salad of Honey smoked Chicken pieces, Kalamata Olives, Feta cheese, sun-dried Tomatoes and Pork crackling tossed through crisp Greens and dressed with Italian Vinaigrette.

Tempura Calamari - Fresh Tempura Calamari served on Mesculin Leaves with Mayonnaise, and Happy's own Chilli sauce.

Oysters:

Kilpatrick - with crispy Bacon and Worcestershire sauce

Elizabeth - with Prawns, Avocado and Bernaise sauce

Mornay - with creamy Cheese sauce

Natural

- MAINS -

Chicken Elizabeth - A juicy grain-fed Chicken breast filled with Prawns and Garlic butter. Pan-fried until golden then topped with Avocado and Bernaise sauce.

Black Label Scotch Fillet - Char grilled to your liking and topped with a sauce of Onions, Mushrooms, Red Wine, Bacon and Garlic, in a rich red wine gravy.

Pork Julian - Pork fillet stuffed with Apricots and Prunes, then oven-roasted and served with an Apple and Melon green Chilli chutney. Topped with a Hoi Sin, Port and Pepper glaze.

Camembert Chicken - A tender Chicken breast stuffed with King Island Camembert Cheese, oven-roasted, and served with spicy Plum sauce.

Thai Green Chicken Curry - Fresh Chicken pieces and Spring Vegetables in a creamy Coconut sauce. Served with steamed jasmine rice and papadams.

Rosemary Lamb - Tender Eye fillets of Lamb, gently pan-fried and served on a bed of mashed Potatoes with a Rosemary and Red Wine jus.

Tasmanian Trevalla - Fresh Trevalla, gently pan fried, sauce topped with poached Scallops, Bok Choy and a light Lemon Butter sauce.

Atlantic Salmon - Char grilled then slow coated Tasmanian Salmon served in prawns and crisp Chinese julienne drizzled in lobster oil.

Prime Eye Fillet - 220gr of tender Beef Eye Fillet, sliced into medallions and served on Garlic Mash with a Shiraz and Pink Peppercorn Jus.