

## Breads

**Ccook's Bruschetta**  
roasted tomato and zucchini pesto

**Crispy Garlic Bread**

**South Coast Duo Cheesy Garlic Bread**

**Italian Style Herb Bread**

Chef's Suggestion: Yellowglen Yellow compliments bread well.

## Very Local Fresh Oysters

**Freshly Shucked Clyde River Natural Oysters**

Chef's Suggestion: Matua Valley Hawkes Bay Sauvignon Blanc (NZ)

**Asian Style Clyde River Oysters** lightly steamed

**Beer Battered Oysters** served with dill aioli

**Dijon & Blue Vein Mornay Oysters**

Chef's Suggestion: Devil's Lair Fifth Leg White (WA)

**Spicy Kilpatrick Oysters**

**Garlic Butter & Citrus Oysters**

Chef's Suggestion: Annie's Lane Clare Valley Chardonnay (SA)

## Firsts

**Chefs Soup**

served in a crispy damper roll - please ask for today's selection

**Prosciutto Wrapped Haloumi**

with a rocket, oven baked tomatoes and balsamic dressing

**Local Mussels**

tossed in a creamy garlic and chilli sauce

Chef's Suggestion: Wynns Coonawarra Estate Riesling (SA)

**Global Tapas Plate (to share)**

Chef's Suggestion: Matua Valley Hawkes Bay Sauvignon Blanc (NZ)

**Salt & Pepper Prawn & Calamari** with flair

Chef's Suggestion: Matua Valley Hawkes Bay Sauvignon Blanc (NZ)

**Kamikaze Shooters**

Chef's Suggestion: Rothbury Estate Chardonnay

**Fresh Long Boat of Prawns**

Chef's Suggestion: Devil's Lair Fifth Leg White (WA)

**Spicy Chicken Wontons**

Chef's Suggestion: Lindemans Premier Selection Chardonnay

**Beef Thai Noodle Salad**

Chef's Suggestion: Annie's Lane Clare Valley Chardonnay (SA)

Our chef caters for all special requirements.  
Please ask your wait staff. 10% Surcharge on Public Holidays

Indulge in our fresh  
**Seafood Tower (for two)**  
**\$59.95** per person.

8.9

## Fresh Seafood Dishes

**James Boags Beer Battered  
Fresh Fish & Chippies**

21.9

Chef's Suggestion: Lindemans Premier Selection Chardonnay

**Fresh Whole Baked Fish of the Day**

28.9

with Asian influence

Chef's Suggestion: Matua Valley Hawkes Bay Sauvignon Blanc (NZ)

**Freshly Grilled Salmon Fillet**

27.9

Chef's Suggestion: Annie's Lane Clare Valley Chardonnay (SA)

**Tempura Chilli Prawns**

21.9

Chef's Suggestion: Devil's Lair Fifth Leg White (WA)

**Local Mussels**

18.9

tossed in a creamy garlic and chilli sauce

Chef's Suggestion: Annie's Lane Clare Valley Chardonnay (SA)

**Fresh Lobsters from the tank**

MP

prepared to your liking

**Sauces:** Mornay, Garlic & White Wine,

Chilli, Thermodore, Brandy and Shallot

## Fresh From The Farm

**New Orleans Aged Scotch Fillet**

23.9

Chef's Suggestion: Devil's Lair Fifth Leg White (WA)

**Oven Roasted Chicken Breast**

21.9

marinated in Asian sauces served with bok choy and coriander rice

Chef's Suggestion: Matua Valley Hawkes Bay Sauvignon Blanc (NZ)

**Italian Style Lamb**

29.9

wrapped in prosciutto with traditional tomato relish

Chef's Suggestion: Rosemount Diamond Label Cabernet Merlot

**Indian Butter Chicken**

22.9

Chef's Suggestion: Wynns Coonawarra Estate Riesling

**Huge T-bone**

31.9

Chef's Suggestion: Penfolds Bin 28 Kalimna Shiraz (SA)

## MISSION STATEMENT

"Ensure our staff and customers have an enjoyable experience. To source the finest regional produce and provide a wholesome and exciting menu at value pricing". Our chefs have all chosen to live here on the south coast where they can create cuisine from the freshest seafood as well as meat and poultry dishes with flair.

**Andrew Johns**  
Ccook's Galley Brasserie

## Cook's Top Sellers

Land, Sea & Air	36.9
Bush to the Bay	29.9

## Pasta & Vegetarian

Oven Baked Capsicum stuffed with seasonal vegetable risotto	21.9
Vegetarian Linguini Chef's Suggestion: Devil's Lair Fifth Leg White (WA)	17.9
Fresh Seafood Linguini Chef's Suggestion: Annie's Lane Chardonnay (SA)	20.0
Chef's Creamy Chicken Pesto Pasta Chef's Suggestion: Matua Valley Hawkes Bay Sauvignon Blanc (NZ)	18.9

## Side Dishes

Beer Battered Chips with relish	7.95
Steamed Seasonal Vegetables	
Traditional Greek Salad	
Green Salad	

## Kid's Menu served with a drink

Chicken Nuggets & Chips	13.95
Fresh Fish & Chips	
Calamari & Chips	
Chicken Schnitzel & Chips	
Healthy Beef Salad	

## Desserts

White Chocolate & Blueberry Mousse	11.95
Deep Fried Ice Cream	11.95
Warm Chocolate Pudding	11.95
South Coast Cheese Plate	11.95

## Coffees

Cappuccino	3.50
Flat White	3.50
Latte	3.50
Macchiato	3.50
Short Black	3.50
Mocha	3.50
Hot Chocolate	3.50

## Liqueur Coffees

Mexican Coffee with kahlua	8.95
Jamaican Coffee with baileys	8.95
Irish Coffee with jamesons irish whisky	8.95

## Liqueurs

Kahlua	5.95
Baileys	5.95
Tia Maria	5.95
Schnapps	5.95

We also offer  
In Room Dining until  
9pm - 7 days a week for  
Breakfast and Dinner.