



SANCTUARY HOUSE

RESORT MOTEL

Entrees

(V) House made artisan bread with toasted brioche, olive oil, marinated olives and sundried tomato pâté (for two)	\$12.50
(V) House made garlic bread baked in tin foil (for two)	\$12.50
Salt and pepper sumac squid with salad and lemon aioli	\$14.50/\$28.00
(V) House made falafel with roasted eggplant “babaghanoush” and pickled vegetables	\$12.50
Tasmanian confit salmon with herbed fromage and a pickled cucumber and fennel salad	\$15.00
Filo Moroccan chicken “Bastillas” with spinach, fetta, tomato, lemon and ginger jam	\$15.00/\$28.00
Garlic prawns with coconut rice, tomato concasse and coriander	\$16.50/\$30.00
(V) Filo parcels filled with lyonnaised vegetables and Persian fetta, served with house made tomato jam and salad	\$15.00/\$28.00
(V) Authentic Vietnamese spring rolls filled with vermicelli and sliced vegetables, served with homemade spicy peanut satay, iceberg lettuce and fresh tomato	\$12.50/\$23.00

Mains

Chargrilled marinated lamb cutlets with a warm bean and roasted capsicum salad, felafel, babaghanoush and chargrilled lemon	\$32.50
Chicken parmigiana- traditional crumbed chicken breast, topped with champagne ham, smoked tomato fondue, mozzarella and manchego cheese, served with chips and salad	\$26.50
Chargrilled sirloin 300g – cooked to your liking, served with potato grattin, Italian savoury “fumo” soufflé, house truffled pâté, confit shallot and red wine jus	\$38.50

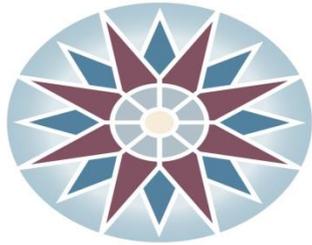


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Crumbed fish of the day coated with brioche breadcrumb, served with house made tomato relish and tartare sauce, chips and garden salad	\$27.50
House smoked chicken breast served warm with crispy shaved bacon, haloumi croutons, served with a nectarine and hazelnut salad with an orange mustard dressing	\$25.00
French Toulouse sausage with quatre épices, mustard cream potato mash, marinated beans, broad bean chips and puy lentil jus	\$25.00
Traditional "Pad Thai" – rice noodles with chicken and prawn, fried egg, green beans, bean shoots, roasted peanuts and fried shallots (also comes as vegetarian)	\$26.50
Italian "Scallopine" – medallions of turkey with garlic, Spanish onion and mushrooms, served with a marsala cream sauce and house made porcini mushroom gnocchi	\$32.00
(V) Authentic Greek vegetable moussaka with a smoked tomato fondue	\$28.00

Desserts

White choc cheesecake with raspberry sauce and fresh cream	\$15.00
French almond apricot "Basque" cake with vanilla bean crème fraiche and manuka honey	\$15.00
Pear and date sticky pudding with toffee sauce and Baileys ice cream	\$15.00
Bruléed lemon tart with mini meringue, vanilla bean ice cream and passionfruit sauce	\$15.00
Choco-flan "imposible" –magic Mexican chocolate cake with a layer of crème brûlée, served with a goats milk caramel, fresh cream and toasted almonds	\$15.00
One whole Black forest gâteau for one made à la minute	\$15.00
Big bowl of ice cream with a selection of: boysenberry, orange, vanilla, almond nougat, with toppings of giant gummie teddy bears, pistachio macaroon, fudge sauce, berry sauce and fresh cream the lot	\$15.00
French brie with fresh fruit, muscatel grapes, burnt fig jam and lavosh crackers	\$13.50



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GOURMET KIDS MENU

For the under 12s

\$20.00

Galactic pasta of penne with creamy semidried tomato sauce and chargrilled chicken thigh

House made gnocchi with smoked chicken and a tomato sugo

Real fisherman's basket of battered fish, crab stick, crumbed prawn, calamari and chips, with a tomato concasse salad and sauce tartare

Big bowl of Sanctuary House BBQ drumsticks

Complimentary scoop of homemade ice cream in the following flavours: boysenberry, orange, vanilla, or almond nougat, with your choice of toppings of giant gummie teddy bears, fudge sauce or berry sauce