

# W e l c o m e



# Explorers

## Restaurant

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We pride ourselves on sourcing fresh local produce and highest quality ingredients for our chefs to create culinary delights on site in the Explorers kitchen

## M e n u

## O p e n 6 d a y s

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present as well as other allergens.

We cannot guarantee that any food item is completely free from allergens due to the risk of cross contamination

Closed Sundays & Public Holidays



## Breads

Garlic and Herb (V) (GFA)	7.5
Pesto and Parmesan (V) (GFA)	8.0
Bacon and Sweet Chilli (GFA)	8.0

## Oysters Shucked Pacific Oysters

Natural (GF) (DF)	½ doz	18.0	doz	36.0
Kilpatrick (GF) (DF)	½ doz	22.0	doz	42.0
Sweet Chilli and Lime (GF) (DF)	½ doz	20.0	doz	40.0

## Entrees

**Mini Sliders** 15.5

*Three Australian style mini burgers served on Brioche Buns (DFA)*

**Chefs Spring Rolls** 18.5

*Chinese spiced minced pork, traditional vegetables rolled in a Chinese pastry (DFA)*

**Or**  
*Vegetable spring roll, rolled in a Chinese pastry (V) (DFA)* 15.0

**Cajun and Lime Calamari** 18.5

*Served with fresh lemon, aioli on a bed of salad (DF)*

**Baked Mushrooms** 16.5

*Stuffed with cous-cous, sundried tomatoes, capsicum, ricotta and fresh herbs (V) (DFA)*

**Crumbed Cocktail Crab Claws** 16.5

*Served on a bed of baby spinach & shredded carrot*

**Chefs Potato & Bacon Croquets Seasoned and Crumbed** 15.0

*Served with Chipolata BBQ sauce dipping sauce*

**Asian Style Pork Belly** served on a bed of seasoned rice 16.5



## Chefs Soup

Ask our friendly wait staff for the Chefs soup of the day

11.0

## Salads

**Explorers Lemon Pepper Chicken Caesar Salad** with crisp bacon, homemade croutons, parmesan, cos lettuce and tangy dressing, topped with a poached egg (DFA) (GFA) 19.5

**Caesar Salad** with crisp bacon, homemade croutons, parmesan, cos lettuce and tangy dressing, topped with a poached egg (DFA) (GFA) (VA) 15.5

**Explorers Lemon Pepper Salmon Caesar Salad** with crisp bacon, homemade croutons, parmesan, cos lettuce and tangy dressing, topped with a poached egg (DFA) (GFA) 22.5

**Asian Style Pork Belly** served with an inspired Asian Salad (DFA) (GFA) 19.5

## Pasta

**Satay Beef Fettucine** 26.0  
*Satay beef strips sautéed with onion & capsicum Medley tossed through al dente fettucine*

**Ricotta & Spinach Tortellini** 26.0  
*Tossed with a selection of mushrooms in a creamy garlic & sage sauce w (GFA) (V)*

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## Mains

*Choice of 2 accompanying sides below*

<b>Chefs signature BBQ pork spare ribs</b>	33.0
<i>Locally sourced pork ribs in a sweet barbecue marinade and slow cooked to perfection (GF) (DF)</i>	
<b>Barkers Creek Pork cutlet</b>	34.0
<i>Thick and juicy pork loin cutlet char grilled then dressed with seasoned gravy (GF) (DF)</i>	
<b>Pork Cheeks</b>	32.0
<i>Tender pork cheeks slow braised in chefs secret seasonings (DF)</i>	
<b>Atlantic Salmon</b>	34.5
<i>With lemon myrtle and chilli coconut seasoning (GF) (DFA)</i>	
<b>Barramundi</b>	32.0
<i>Seasoned with Sumac and topped with a summer mango salsa (GF) (DFA)</i>	
<b>Chicken Alfredo Breast (GF)</b>	32.0
<i>Stuffed with creamy mushroom and Bacon filling</i>	
<b>Asian style Pork Belly</b>	33.0
<i>Slowed cooked in Asian spices</i>	
<b>Vegan lentil Casserole (V) (DF)(GF)</b>	26.0
<i>Slowly Braised with sweet potato and chickpea</i>	
<b>Cajun and Lime Calamari (DF)</b>	34.0
<i>Served with aioli dipping sauce</i>	

## Side Choices *(Additional sides 6.0)*

Beer battered chips

Sweet potato chips

Creamy white potato mash (GF)

Fresh garden salad (GF) (DF) (V)

Seasonal vegetables (GF) (DF) (V)



## **Steaks** *Choice of 2 accompanying sides and sauce*

Fillet Mignon (GF) (DF)	39.0
Tender Rib Fillet (GF) (DF)	37.0
Juicy Porterhouse (GF) (DF)	35.0

**Reef and Beef Topper** on a choice of the steaks above  
or any meal of your choice. Ask the waitress chefs choice of the topper. 9.5

**Beer Battered Onion Rings**  
on any meal of your choice 6.5

## **Sauce Choices** *(Additional Sauce 3.5)*

- Traditional demi – glace (DF)
- Chunky mushroom (GF)
- Green peppercorn (GF)
- Diane (GF)
- Creamy garlic
- Chunky chilli tomato sauce (DF)
- All sauces gluten free (GF)*

(V) vegetarian      (VA) vegetarian avail.  
(VE) vegan          (DF) dairy free  
(GF) gluten free    (GFA) gluten free avail.  
(DFA) dairy free avail.



## Desserts

<b>Coffee and Vanilla Mousse Delight</b>	9.5
<i>Topped with a soft coffee jelly served with cream</i>	
<b>Jaffa Choc Fudge Brownie</b>	11.0
<i>Zesty orange and chocolate combination served warm with ice cream</i>	
<b>Sticky Date Pudding</b>	10.5
<i>Served with Butterscotch sauce, custard and cream</i>	
<b>Explorers Cheesecake</b>	13.0
<i>Ask our friendly wait staff for the cheesecake options</i>	
<b>Eton Mess Stack</b>	14.0
<i>Crunchy meringue, ice-cream, cream and fruit, smashed together with berry coulis (GF)</i>	

## Teas and Coffees Full cream, Skim or Lactose

Pot of Tea	4.5	
Espresso, Flat White, Cappuccino, Long Black, Latte	5.5	mug 6.5
Hot Chocolate	5.5	mug 6.5
Specialty Coffee with espresso and a shot of Baileys, Whiskey, Coruba or Tia Maria		14.5

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