

W e l c o m e



Explorers
R e s t a u r a n t

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

Open 6 days

Closed Sundays & Public Holidays



Breads

Garlic and Herb with Mozzarella (V) (GFA)	7.5
Basil, Pesto and Parmesan (V) (GFA)	8.5
Bacon, Sweet Chilli and Caramelised Onion (GFA)	9.5

Oysters *Shucked Pacific Oysters*

Natural	½ doz	18.0	doz	36.0
Kilpatrick	½ doz	24.0	doz	48.0
Sweet Chilli and Lime	½ doz	21.0	doz	42.0

Entrees

Mini Sliders 18.5
Three American style mini burgers with melted mozzarella (DFA)

Chefs Spring Rolls 17.5
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 **Entrée** 18.5 **Main** 34.0
Served with fresh lemon, aioli and chef's salad

Baked Mushrooms 16.5
Stuffed with cous-cous, sundried tomatoes, capsicum, ricotta and fresh herbs (V) (DFA)

Creamy Garlic Sea Scallops **Entrée** 18.5 **Main** 34.5
Served on a bed of rice (GF)

Chunky Tomato Chilli Sea Scallops **Entrée** 18.5 **Main** 34.0
Served on a bed of rice (GF)



Chefs Soup

Ask our friendly wait staff for the Chefs soup of the day 13.0

Salads

Traditional Caesar Salad with crisp bacon, homemade croutons, parmesan, cos lettuce and tangy dressing, topped with a poached egg (V) (GFA) 17.5

Add Chicken 6.5

Add Calamari 9.5

Add Anchovies 4.0

Warm Roasted Vegetable oven roasted seasonal vegetables with a warm satay sauce (V) (GF) 19.5

Add Satay Chicken Strips 6.5

Add Satay Beef Strips 6.5

Pasta

Chunky Tomato Cajun Beef Fettucine 26.0

Cajun beef strips sautéed with onion capsicum and baby spinach finished with Chef's rich tomato ragu tossed through al dente fettucine

Asparagus al Fungi Add chicken or beef 6.5 26.0

A selection of mushrooms in a creamy sauce with pan fried asparagus finished with dry chardonnay, wilted baby spinach and penne (DFA) (V)



Mains Choice of 2 accompanying sides

Chefs signature BBQ pork spare ribs	34.0
<i>Locally sourced pork ribs in a sweet barbecue marinade and slow cooked to perfection (GF) (DF)</i>	
Barkers Creek Pork cutlet	36.0
<i>Thick and juicy pork loin cutlet char grilled then dressed with a sage butter sauce (GF) (DF)</i>	
Cider Pork Cheeks	33.0
<i>Tender pork cheeks slow braised in apple cider (DF)</i>	
Lamb Shank	36.0
<i>Slow braised rosemary Lamb Shank (DF)</i>	
Atlantic Salmon	36.5
<i>With fennel and bacon (GF) (DFA)</i>	
Red Emperor	35.0
<i>With lemon myrtle and chilli coconut seasoning (GF) (DF)</i>	
Tuscan Chicken Breast	34.0
<i>Stuffed with creamy salami and sundried tomato filling. Served with a creamy tomato sauce</i>	

Sides Additional sides 6.0

Beer battered chips

Sweet potato chips

Creamy white potato mash

Fresh garden salad

Seasonal vegetables



Steaks *Choice of 2 accompanying sides and sauce*

Fillet Mignon	39.0
Tender Rib Fillet	38.0
Juicy Porterhouse	37.0

Sauces *Additional Sauce 3.5*

Traditional demi – glace

Chunky mushroom

Green peppercorn

Diane

Creamy garlic

Chunky chilli tomato sauce

All sauces gluten free (GF)

Toppers

Seared scallops in a creamy garlic sauce	8.5
Chilli and Tomato seared scallops	8.5
Cajun and Lime calamari	8.5
Chilli and Tomato seafood marinara	8.5
Creamy garlic seafood marinara	8.5

(V) vegetarian

(VA) vegetarian avail.

(VE) vegan

(DF) dairy free

(GF) gluten free

(GFA) gluten free avail.



Desserts

Traditional Apple Pie	11.0
<i>Served with cream and ice-cream</i>	
Warm Chocolate Pudding	11.0
<i>Served with cream and ice-cream</i>	
Sticky Date Pudding	11.0
<i>Served with Brandy sauce and sweet custard, topped with spun toffee accompanied with cream and ice-cream</i>	
Explorers Cheesecake	11.0
<i>Ask our friendly wait staff for the cheesecake options</i>	
Eton Mess	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	4.5	mug 5.5
Hot Chocolate	4.5	mug 5.5
Specialty Coffee with espresso and a shot of Baileys, Whiskey, Coruba or Tia Maria	10.5	