

WELCOME

*Potter's*<sup>TM</sup>  
BOUTIQUE HOTEL GROUP



# Lunch

<b><i>Bowl of Wedges with Aioli</i></b>	<b>\$8.50</b>
<b><i>Margarita Pizza served with Green Garden Salad</i></b>	<b>\$10.50</b>
<b><i>Add Chicken</i></b>	<b>\$12.50</b>
<b><i>Add Prawns</i></b>	<b>\$14.50</b>
<b><i>Add Ham</i></b>	<b>\$12.00</b>
<i>All pizzas are 15cm (6") Diameter</i>	
<b><i>Greek Salad</i></b>	<b>\$15.00</b>
<b><i>Add Prawns</i></b>	<b>\$18.50</b>
<b><i>Bruschetta</i></b>	<b>\$12.50</b>
<i>Toasted Turkish Bread: mixed Tomato, Spanish Onion, Basil Garlic Confit &amp; Fetta</i>	
<b><i>Penne Pasta Napolitano with Parmesan Cheese</i></b>	<b>\$14.50</b>
<b><i>Pena Pasta Carbonara with Parmesan Cheese</i></b>	<b>\$16.50</b>
<b><i>Steak Sandwich with Caramelized Onion</i></b>	
<i>Lettuce, tomato, cheese, bbq sauce and Wedges</i>	<b>\$18.90</b>

***Check the Specials Board for additional Selections***

***Guests can also choose from our fine selection of meals on our Evening Menu.***



## Starters

### Garlic & 4 Cheese Pizza

Mozzarella, Parmesan, Fetta, and Tasty Cheese, with Parsley and Chives. *(G.F Available)*

\$13.50

### Margherita Pizza with Sun Dried Tomatoes

Tomato, mozzarella cheese, basil, and extra virgin olive oil.

\$13.50

*Pizza are 6" (15cm) individual pizzas.*

### Bruschetta

Toasted Turkish Bread: mixed tomato, Spanish onion, basil garlic confit & fetta

\$13.50

### Turkish Bread with Egyptian Dukkha Spices

Toasted Turkish bread with ramekins of olive oil and dukkha spices

\$13.50

### Trio of Dips

Hummus, tzatziki, & beetroot dips with Turkish bread

\$13.50

### Soup

**Cauliflower and Blue Cheese Soup with Croutons**

**Italian Tomato and Herb with Croutons**

\$13.50

### Creamy Garlic Prawns

Prawns tossed through a confit garlic, white wine, cream sauce. served with jasmine rice.

\$18.50

### Sweet Chilli Glazed Prawns

Prawns cooked with garlic and finished in a sweet chilli glaze. Served with jasmine rice.

\$18.50



# Mains

## Steaks

**Tender MSA grade 250 gm Rib Fillet:** **\$38.50**

**Petite 200 gm Rump Mignon** **\$32.50**

Cooked to your liking, set on a roasted garlic mash potato

Sauces: choose from; Creamy Mushroom, Spicy 3 Peppercorn, or Red Wine Jus

**Sea Salt crusted Crispy Skin Salmon:** **\$29.50**

Served with seared tomato and capsicum sauce and roasted potato and herb smash

**Grilled Red Throat Emperor** **\$26.50**

Grilled with lemon pepper butter and served with roasted smash potatoes

**Tandoori Crusted Lamb Rump** **\$33.50**

Finished with tandoori cream, and roasted garlic mash potato

**Twice Cooked Pork Belly:** **\$32.50**

Served with roasted potato and herb smash, choice of red wine jus or apple puree

**Sweet Plum Glaze Duck Breast** **\$33.00**

Grilled salt & peppered duck breast oven finished in plum and soy marinade, served with roasted potato and herb smash.

**Beef and Bacon Hot Pot with Winter Vegetables** **\$23.50**

On garlic mash potatoes

**Roasted Red Capsicum Cup** **\$24.50**

Capsicum cup filled with a warm cous cous herb and tomato salsa. Served with smoky capsicum sauce

***All the Above Main Meals come with the option of***

***Fresh Vegetables in Season***

***Roasted Pumpkin and Garden Salad***



## ***Children's Meals***

**Sausages and Mash Potato with Vegetables**

Served with Tomato, BBQ Sauce

**\$13.50**

**Pasta Napolitano**

**\$14.50**

**Pasta Bolognaise**

**\$14.50**

**Margarita Pizza**

**\$12.50**

**All children's meals come with a scoop of ice-cream and chocolate topping**



## ***Desserts***

### **Affogato Delight**

**\$12.50**

### **Sticky Date & Chocolate Slice served with Ice-cream and Berries**

**\$12.50**

### **Apple Tart with Warm Custard and Vanilla Ice-cream**

**\$12.50**

### **Rich Triple Chocolate Treat**

Mud cake with ganache and chocolate ice-cream

**\$12.50**

### **Black Forest Gateau with Ice-cream**

**\$12.50**

### **Mini Pavlova with Chantilly Cream and Fresh Fruits**

**\$12.50**

*Extra scoops of Ice-cream \$2.50 each*

### **Cheese Platter**

**\$19.50**

Blue, Camembert and Vintage Cheese's. Accompanied by Kalamata Olives, Semi Dried Tomato's, Dip, Water Crackers and Crisp Bread (G.F)