

## *Joseph's Restaurant*

### *Entrees*

*Tasting Plate for two or more - see today's specials*

*18 for 2 people*

*7.5 Per extra person*

*Soup of the Day made from Market Fresh Ingredients*

*Please see today's Specials*

*7.5*

*Garlic Bread*

*6*

*Warm Turkish Bread topped with Tomato, Roast Capsicum, Basil,*

*Spanish onion and Bocconcini*

*8.5*

*Salt & Pepper Calamari resting on a salad of mesculan, cucumber, Spanish onion & capsicum, tossed in a tangy herb dressing*

*14*

*Tempura battered prawns on an Asian salad served with chilli & sundried tomato*

*aoli*

*16.5*

## *Salads*

*Caesar Salad* - Baby cos, crisp croutons, bacon, parmesan and soft boiled egg, bound in a creamy house-made dressing, topped with anchovies

16.50

Or with chicken 22.50

*Roast Vegetable* - Roast capsicum, grilled eggplant, roast pumpkin, grilled zucchini, Pinenuts & fetta tossed through spinach with a tangy herb dressing

15.50

*Calamari* - Calamari tossed with chorizo, cherry tomato, Spanish onion & Roquette with a lemon dressing

18.00

*Thai Beef* - Tender strips of eye fillet resting on a salad of mesculan, bean sprouts, coriander, cucumber, toasted peanuts & capsicum with a Thai style dressing

19.50

## *Pasta & Risotto*

*Fettuccini* tossed with chorizo, olives, Spanish onion, capsicum in a rich basil Napoli

17.50

*Gnocchi* in a creamy Napoli and basil pesto sauce

14.50

*Arborio rice* with chicken, roast pumpkin, asparagus topped with toasted cashews

15.50

*Arborio rice* tossed with roast vegetables finished with a dash of Napoli

14.50

## *Mains*

*Grilled or Beer battered blue grenadier fillets served with housemade tartare, chips & garden salad*

*23.50*

*Chicken Parmigana - Crumbed, fried Chicken breast schnitzel, grilled with Virginia ham, rich Napoli sauce and grated cheese, served with chips and salad*

*21.50*

*Thyme & mustard lamb loin resting on a ratatouille topped with parsnip chips*

*28.50*

*Rockling fillet on a salad of spinach, parmesan, Spanish onion, cherry tomato with gremolata*

*25.50*

*Chicken breast stuffed with sundried tomato & Bocconcini wrapped in prosciutto on a bed of creamy garlic mash & asparagus drizzled with a basil pesto*

*26.50*

*Seafood basket - beer battered blue grenadier fillet, salt & pepper calamari, and tempura battered prawns served with tartare, chips & garden salad*

*25.00*

*Crayfish done two ways ~ Mornay or Garlic Butter*

*Served with chips & salad*

*Half ~ 32*

*Whole ~ 58*

## *Mains Continued*

### *Steaks*

*Your Choice of either*

*350g Scotch Fillet ~ 29.50*

*Or*

*250g Eye Fillet ~ 34.50*

*Or*

*300g Gippsland porterhouse ~ 28.00*

*Char grilled to your liking and*

*Served with chunky chips and garden salad*

*Or creamy potato mash and steamed mixed vegetables*

*and your choice of*

*Pink peppercorn sauce, Red wine jus, Mushroom sauce, Garlic butter*

*Or with creamy garlic prawns add 5.00*

### *Sides*

*All 6.95 each*

*Caesar salad*

*Garden Salad*

*Creamy Potato mash*

*Beer-battered Fries*

*Steamed Seasonal vegetables*

## *Desserts*

*Mars bar Pannacotta topped with toffee shards*

8.5

*Bailey's Cheesecake served with double cream*

8.5

*Lime & Coconut Tart topped with toasted coconut and double cream*

8.5

*Maple & macadamia nut pudding smothered in a rich butterscotch sauce with  
vanilla bean ice cream*

8.5

*Italian style affagato - scoop of vanilla ice cream with a shot of frangelico & espresso  
coffee*

12.5