

JOSEPH'S RESTAURANT

Entrée's & Salads

GARLIC BREAD	6.00
BRUSCHETTA	9.00
<i>Warm Turkish bread topped with tomato, roast Capsicum, basil, Spanish onion and Bocconcini.</i>	
SOUP OF THE DAY G	8.00
<i>Please see your waiter for today's specials.</i>	
TASTING PLATE	18.00
<i>A selection of different entrée's for Two (9.00 per extra person.)</i>	
TEMPURA BATTERED CALAMARI	17.00
<i>Tempura battered Calamari resting on a crisp garden salad with an aioli sauce</i>	
CHILLI & GARLIC PRAWN SPRINGROLLS	16.00
<i>Chilli & Garlic Prawn spring rolls served with a Thai style dipping sauce</i>	
CAESAR SALAD	14.00 e
<i>Traditional Caesar salad with cos lettuce, crispy croutons Bacon, parmesan, creamy house-made Caesar dressing, topped with anchovies and a soft boiled egg.</i>	
CAESAR SALAD	18.00 m
CALAMARI SALAD G	15.00 e
<i>Pan fried Calamari tossed with red capsicum, croutons, prosciutto, walnuts, haloumi cheese & Roquette with a lemon dressing.</i>	
CALAMARI SALAD	19.00 m
WARM ROAST VEGETABLE SALAD G	13.00 e
<i>Warm Roast capsicum & pumpkin, grilled eggplant & zucchini, pine nuts & feta tossed through spinach and a tangy lemon herb dressing.</i>	
WARM ROAST VEGETABLE SALAD	17.00 m
SUMAC BEEF SALAD	16.00 e
<i>Tender strips of eye fillet beef resting on a Roquette salad, with crispy potatoes, cherry tomatoes, Bocconcini & Spanish onion, dressed with a balsamic vinaigrette.</i>	
SUMAC BEEF SALAD	20.00 m

*E = entree M = main
G = Gluten Free*

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Mains

<i>FISH & CHIPS</i>	24.00
<i>Beer battered or grilled blue grenadier fillets served with chips, salad & our house made tar tare sauce.</i>	
<i>CHICKEN PARMIGIANA</i>	23.00
<i>Crumbed Chicken breast schnitzel, grilled with Virginia ham, rich Napoli sauce and grated cheese, served with chips and salad.</i>	
<i>PAN FRIED PORK CUTLET</i>	27.00
<i>Pan fried Pork Cutlet resting on a pea mash, drizzled with a pomegranate molasses.</i>	
<i>ROAST CHICKEN, LEEK & CORN PIE</i>	27.00
<i>Roast Chicken, leek & corn pie topped with crisp puff pastry served with roast potatoes.</i>	
<i>HERB CRUSTED ROCKLING</i>	27.00
<i>Herb crusted Rockling fillets resting on a potato & feta croquette drizzled with a spinach pesto.</i>	
<i>SEAFOOD BASKET</i>	26.00
<i>Beer battered blue grenadier fillets, lemon pepper calamari, tempura battered prawns served with chips, salad & our home made tar tare sauce.</i>	
<i>TRADITIONAL BEEF LASAGNE</i>	23.00
<i>Traditional beef bolognese layered with pasta and finished with a béchamel sauce.</i>	
<i>PUMPKIN & RICOTTA AGNOLOTTI</i>	21.00
<i>Pumpkin, ricotta & pine nut Agnolotti in a basil pesto & creamy chardonnay sauce.</i>	
<i>FETTUCINE MARINARA</i>	28.00
<i>Fresh fettuccine tossed with prawns, scallops, mussels, calamari, chilli & garlic finished in a rich Napoli sauce.</i>	
<i>RISOTTO POLLO SPINACI G</i>	23.00
<i>Risotto with chicken, bacon & spinach.</i>	
<i>RISOTTO PROSCIUTTO POMODORO</i>	21.00
<i>Risotto with prosciutto, bocconcini, semi dried tomato, olives and finished with a dash of Napoli.</i>	
<i>RISOTTO PRIMAVERA G</i>	20.00
<i>Risotto served with roast pumpkin, caramelized onion, feta & pine nuts.</i>	

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STEAKS

<i>SCOTCH FILLET</i>	30.00
<i>350g Scotch Fillet steak char grilled to your liking and served with either chunky chips and a garden salad or creamy mash potato and steamed mixed vegetables.</i>	
<i>EYE FILLET</i>	35.00
<i>250g Eye Fillet steak char grilled to your liking, and served with either chunky chips and a garden salad or creamy mashed potato and steamed mixed vegetables.</i>	
<i>GIPPSLAND PORTERHOUSE</i>	29.00
<i>300g Gippsland Porterhouse steak char grilled to your liking, and served with either chunky chips and a garden salad or creamy mashed potato and steamed mixed vegetables.</i>	

All Steaks are served with a choice of pink peppercorn sauce, red wine jus, mushroom sauce, garlic butter or with creamy garlic prawns (please add \$5.00)

SIDES

<i>CAESAR SALAD</i>	<i>ALL</i>
<i>GARDEN SALAD</i>	<i>6.95</i>
<i>CREAMY MASHED POTATO</i>	<i>EACH</i>
<i>BEER BATTERED FRIES</i>	
<i>STEAMED SEASONAL VEGETABLES</i>	

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DESSERT

BREAD & BUTTER PUDDING 10.00
Bread & butter , pear and raisin pudding served with a rum & raisin ice cream.

STICKY DATE PUDDING 11.00
Sticky date pudding smothered in a butterscotch sauce served with an English toffee ice cream.

CHEESECAKE 10.00
Raspberry & White chocolate cheesecake served with double cream.

WARM CARAMEL & CHOCOLATE TART 11.00
Warm caramel & Chocolate tart served with double cream

ITALIAN STYLE AFFAGTO 16.00
Italian style affagato served with a scoop of vanilla bean ice cream, with a shot of espresso coffee & your choice of one of the following liqueurs.

Bailey's / Frangelico / Amaretto / Cointreau