

# Raindrops Restaurant

**Natural Oysters from Bruny Island**      **Six \$15.00    Nine \$22.00    Dozen \$28.00**

**Oysters Kilpatrick**      **Six \$17.00    Nine \$24.00    Dozen \$30.00**

**Oyster Hitchhikers**, doubled with scallops, topped with bacon and Kilpatrick sauce and grilled  
**Four \$17.50    Eight \$33.00    Dozen \$45.00**

**Oysters and Smoked Salmon Mornay**, layered with smoked salmon, topped with mornay sauce & grilled.  
**Six \$17.00    Nine \$24.00    Dozen \$30.00**

**Large Toasted cob loaf of bread** with your choice of either Garlic or Parmesan spread      **\$7.50**

**Fried Crumbed Camembert & Chili Plum Sauce**      **\$12.50**

Lightly seasoned & crumbed then fried until golden brown and served with a chili plum sauce

**Vegetarian Stack**      **\$16.80**

Baked field mushroom stuffed with ricotta, sundried tomato, kalamata olives, sitting on seasoned spinach topped with a poached egg

**Seafood Chowder**      **\$13.80**

Our popular soup, rich & creamy with prawns, scallops, bacon and selected vegetables. Served with a dinner roll.

**Chicken and Mango Salad**      **\$18.00**

Chicken Tenderloins, seasoned and pan fried. Tossed through a fresh garden salad, sliced mangos and chef's dressing.

**Flashback scallops**      **Entrée \$16.50**      **Main \$30.30**

Wrapped with bacon, threaded on skewers, grilled and accompanied with sweet chili sauce.

**Garlic Prawns & Rice**      **Entrée (6) \$18.75**      **Main (12) \$35.00**

Pan fried with garlic, onion, lemon pepper and cream sauce, served with Jasmine rice.

**Chili Prawns & Rice**      **Entrée (6) \$18.75**      **Main (12) \$35.00**

Pan fried with our chefs chili sauce and served with Jasmine rice. As hot or as mild as you like

**Curried Scallops**      **Entrée \$17.50**      **Main \$29.30**

Pan fried in a mild curry sauce, accompanied with jasmine rice

\* PLEASE DIAL 247 FOR ROOM SERVICE

**Voyager Seafood Plate      \$36.40**

1 battered fresh fish (today's catch), 2 crumbed prawns, 2 crumbed scallops, handful of battered crab in soft shell, 2 crumbed calamari, 1 whole cooked prawn. Served with tartare and cocktail sauce and lemons.

**Atlantic Salmon Fillet      \$25.00**

Crusted salmon fillet topped with avocado and prawns, served with or without Hollandaise sauce.

**Carpet Bag Eye Fillet      \$ 39.50**

Pocketed with oysters, flame grilled to your liking topped with a Kilpatrick sauce

**Locally grown Eye fillet Mignon      \$37.50**

Tasmanian Yearling, one of the best cuts of steak you can get, wrapped in bacon, cooked to your liking topped with mushroom sauce

**For the Serious Steak Lover- Cape Grim Scotch Fillet      \$36.00**

A marbled Angus Beef Steak grilled to your liking and served with a sauce of your choice, either **pepper**, mushroom, Diane, (**Seafood sauce is \$4.00 extra**)

**Crumbed Chicken Schnitzel      \$22.00**

Chicken fillet crumbed with our own seasoned bread mixture with your choice of mushroom, pepper, Diane, gravy or parmigiana topping.

**Chicken Yorker      \$24.00**

Crumbed chicken breast topped with béchamel, bacon, onion and grilled tasty cheese

**Tender Chicken fillet Mignon      \$25.60**

Chicken breast wrapped in bacon, pan sealed then oven baked, topped with mushroom sauce

**Chicken Oscar      \$26.00**

Breast of chicken wrapped around bocconcini cheese, sundried tomato & fresh basil, seasoned and oven baked, served with a balsamic port glaze

**Swimmin' Chicken      \$28.50**

Oven baked chicken breast swimmin' in a seafood sauce of prawn, scallop, lemon pepper, white wine and cream

**Minted BBQ Lamb Steaks      \$33.60**

Tasmanian Tender Lamb steaks soaked in a minted BBQ marinade, then pan fried and served with a red wine and pistachio nut demi-glaze.

**Pork Tenderloins Medallions      \$29.20**

Tender pork eye fillet sealed and baked whole in a Honey Mustard dry cider sauce and sliced for serving.

*All main meals are served with choice of chips & salad or our chef's potato creation & vegetables.*

\* PLEASE DIAL 247 FOR ROOM SERVICE