

## Breakfast Menu

(Available till midday)

### **Fishermans Breakfast \$16.50**

Bacon, Eggs, mushrooms, grilled tomato, sausage, hashbrown with onion marmalade, served with toast

### **Eggs Benedict \$14.50**

English muffin with poached eggs & bacon or smoked salmon & wilted spinach, topped with hollandaise sauce

### **Bacon & Eggs \$11.50**

Poached , fried or scrambled with toast

### **French Toast \$12.50**

With char grilled banana, bacon & maple syrup

### **Blueberry Pancake \$12.50**

Served with Chantilly cream & maple syrup

### **Muesli \$9.50**

With Natural yoghurt, served with seasonal fruit

## Lunch Menu

(Available midday till 3pm)

**Garlic Bread \$4.00**

**Garlic Pizza Bread \$5.00**

**Chunky Fries & Aioli \$6.50**

**Soup of the Day \$9.00**

**Seafood Chowder \$10.50**

Landing Special served with garlic bread

**Open Steak Sandwich \$18.50**

Prime scotch fillet steak with salad & camembert, topped with onion jam, served with chunky fries & garlic aioli

**Caesar Salad \$15.00**

shaved parmesan, croutons, garlic aioli, anchovies, & soft poached egg

**Add chicken breast or Prawns for \$4.00**

**Fish of the Day \$POD**

Served either battered or pan fried with chunky fries & aioli

**Under 10's menu \$8.50**

Add \$3.50 to include a small drink & sundae

Chicken nuggets & fries

Tempura fish bites & fries

Noodles & Meatballs with napolitana sauce

**(Cabinet food also available)**

## Entree

(Available from 5:30pm)

**Garlic Bread \$4.00**

**Garlic Pizza Bread \$5.00**

**Soup of the Day \$9.00**

**Seafood Chowder \$10.50**

Landing Special served with garlic bread

**Chicken Liver Pate \$14.00**

The Landing Café's secret recipe served with slices of crisp baguette

**Garlic Prawns \$15.50**

Wok fried prawns with garlic & cream or sweet thai chilli with jasmine scented rice

**Mussels \$14.50**

Fresh NZ Green Lip mussels served with Cream, garlic & white wine  
Or Rich tomato & chilli with a hint of coriander

**Rare Seared Beef \$16.50**

Prime beef marinated in a rich port wine served with field mushroom & truffle oil salad

**N.B. Vegetarian option available on request**