



## THE COACH HOUSE AND COURTYARD RESTAURANT

### MAINS

- SEARED ATLANTIC SALMON WITH A CHORIZO, CAPSICUM AND CHERRY TOMATO CONFIT  
AND FRIED CHATZ POTATOES  
\$29.50

-BAKED CHICKEN SUPREME WITH A QUINOA TABOULLEH SALAD, TAHINI AND YOGHURT DRESSING AND SUMAC  
\$29.50

-BEER BATTERED FISH AND CHIPS WITH HOUSE MADE TARTARE SAUCE AND SALAD  
\$26.50

-AMERICAN STYLE PORK RIBS COOKED LOW AND SLOW WITH HOUSE MADE BBQ AND BOURBON GLAZE.  
SERVED WITH SLAW AND FRIED POTATOES  
\$28.50

-ROSEMARY AND GARLIC MARINATED LAMB RUMP WITH A CRISP POTATO CAKE,  
NEW SEASON ASPARAGUS, ROASTED TOMATOES AND SALSA VERDE  
\$30.50

### FROM THE CHAR GRILL

#### BEEF FILLET

Local beef fillet wrapped in bacon & topped with sautéed prawns on creamy mash with  
hollandaise sauce and red wine jus  
\$34.50

300gr LOCAL SIRLOIN  
\$30.50

400gr T-BONE  
\$32.50

Both served with your choice of one of the following sauce-pepper, mushroom, diane or red wine  
and a choice of - chips & salad or mash and veg