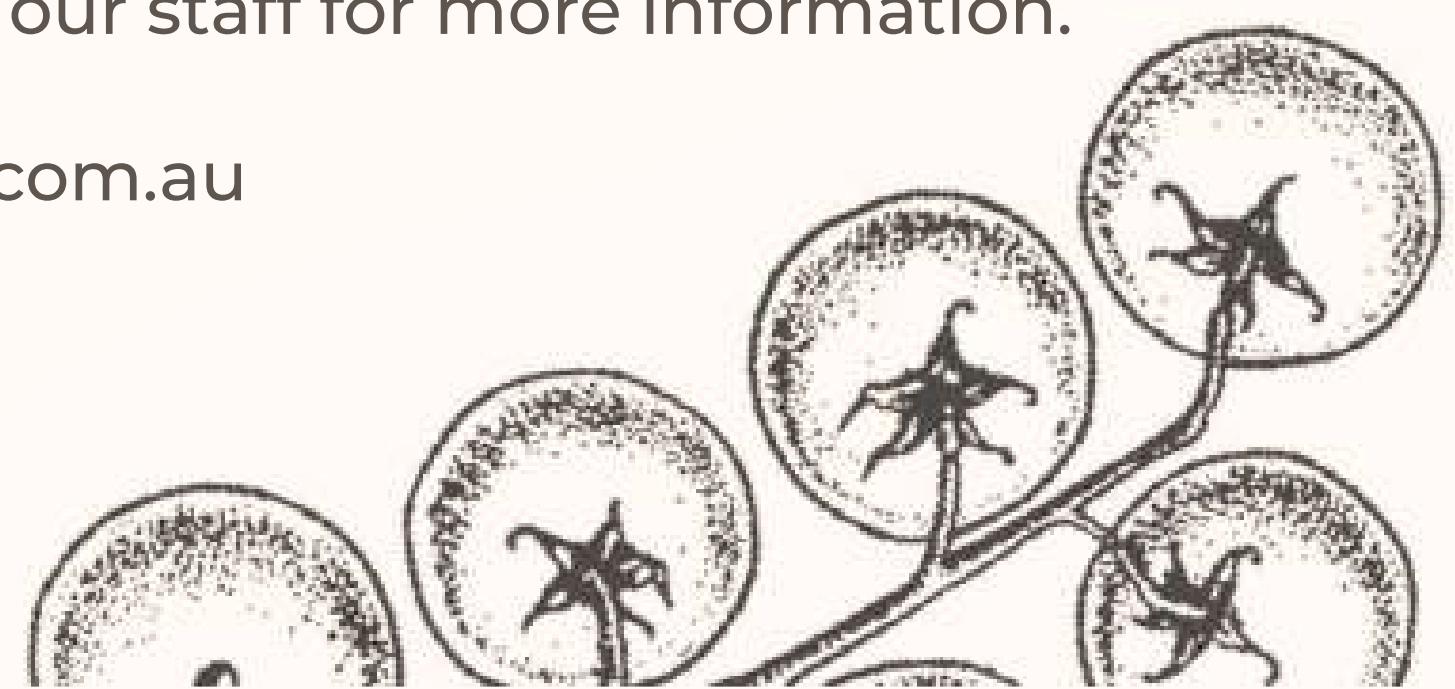




# FOOD MENU

NOTE: Menu may contain or come into contact with wheat, eggs, nuts and milk. Ask our staff for more information.

PH: 02 6752 2466 OR EMAIL at [Reception@Artesianspamotel.com.au](mailto:Reception@Artesianspamotel.com.au)







# BREADS, SHARES & ENTRÉE

<b>GARLIC BREAD (VEG)</b>	<b>\$10</b>
With cheese extra virgin olive oil and confit garlic oil	<b>\$12</b>
<b>BRUSCHETTA’S</b>	<b>\$12</b>
Tomato, buffalo mozzarella and basil pesto	
<b>SMOKED SALMON</b>	<b>\$20</b>
Smoked salmon, vinaigrette onion, capers, fresh dill and garlic aioli	
<b>GRILLED HALOUMI</b>	<b>\$17</b>
Haloumi, tzatziki, pickled watermelon	
<b>CRUMBED CAMEMBERT HALF/FULL</b>	<b>\$14/\$22</b>
Crumb fried camembert, berry sauce, house salad	
<b>LAVA WINGS</b>	<b>\$17</b>
Fried wings toasted with house made lava sauce, served with Garlic Aioli.	
<b>PAN SEARED SCALLOPS</b>	<b>\$24</b>
Scallops served with chilli, lime brown butter, cucumber & Rocket Salad	
<b>PRAWN &amp; CALAMARI BASKET</b>	<b>\$26</b>
Crisp & batter fried prawn & calamari served with a spicy mayonnaise	
<b>GRILLED YUZU GLAZED PRAWNS</b>	<b>\$28</b>
Marinated with yuzu and mayonnaise, house salad and rosemary fries	
<b>ARTESIAN SEA-FOOD PLATTER</b>	<b>\$43</b>
Served with House Salad	

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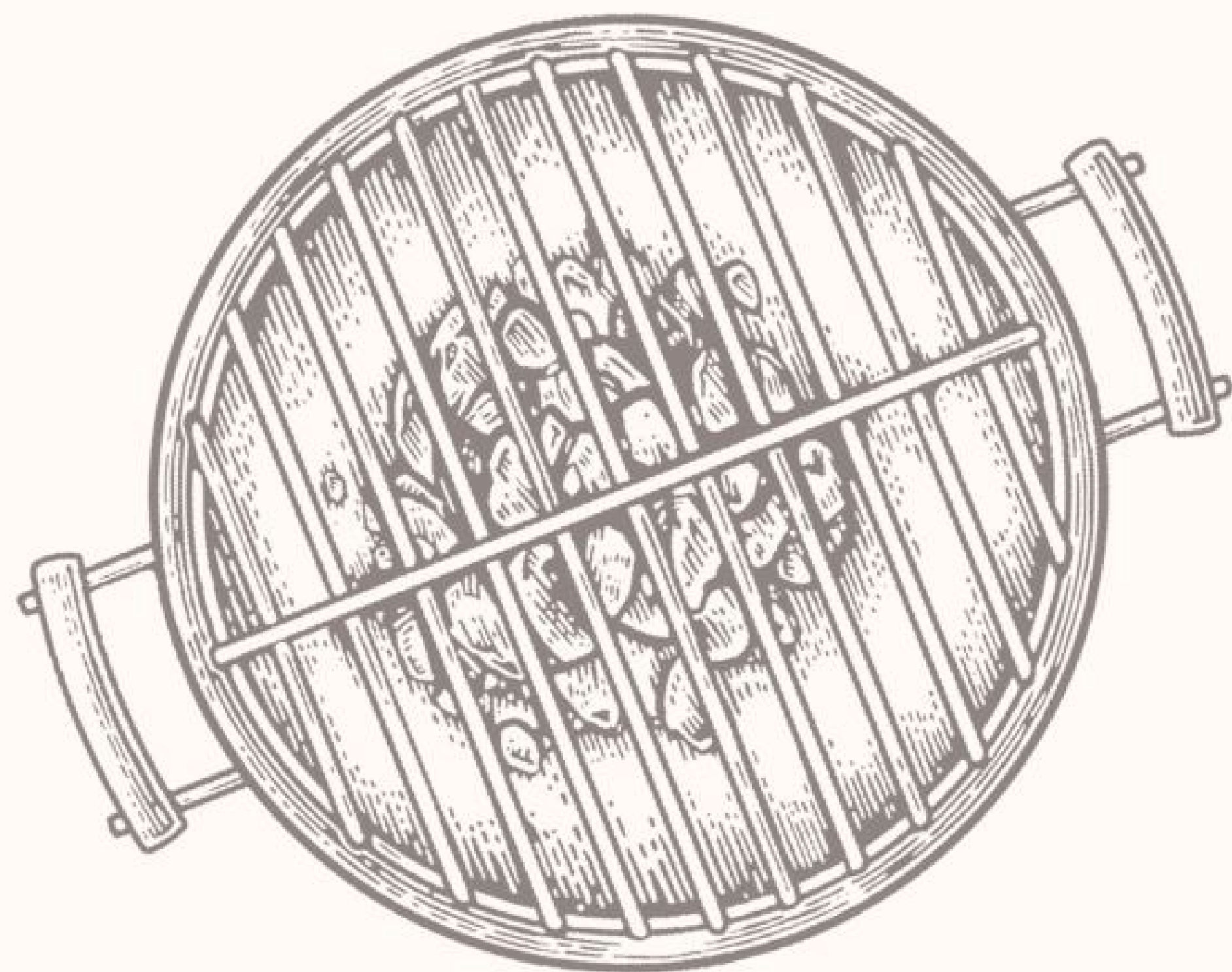
# SALAD

<b>CAESAR SALAD (CHICKEN)</b>	<b>\$25</b>
Cos lettuce, crispy bacon, croutons, shaved parmesan and a soft poached egg, house made caesar dressing (anchovies optional)	
<b>PUMPKIN AND ROQUETTE SALAD (V)</b>	<b>\$25</b>
Pumpkin, wild roquette, feta, shallots, citrus olive oil dressing and pine nuts	
<b>DUCK BREAST SALAD</b>	<b>\$35</b>
Marinated duck breast, cucumber, shallots, red peppers, cherry tomatoes, mixed salad greens, and chilli jam dressing	
<b>SALAD EXTRAS</b>	
<b>GRILLED CHICKEN</b>	<b>\$8</b>
<b>GRILLED HALOUMI</b>	<b>\$8</b>
<b>CRUMBED CALAMARI</b>	<b>\$9</b>
<b>CRUMBED PRAWNS</b>	<b>\$10</b>
<b>OLIVES</b>	<b>\$7</b>



TAXES ARE APPLICABLE





# GRILLS

<b>ARTESIAN CHICKEN BREAST</b>	<b>\$39</b>
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Chicken, green peas puree, lyonnaise potatoes, vegetables medley, choice of sauce

<b>SCOTCH FILLET 250 GM</b>	<b>\$49</b>
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Rosemary salted roast potatoes, vegetables medley and your choice of sauce

<b>SURF AND TURF 250 GM</b>	<b>\$57</b>
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Served with Mash potato & creamy garlic sauce with Prawns and Calamari.

<b>EYE FILLET 200 GM</b>	<b>\$49</b>
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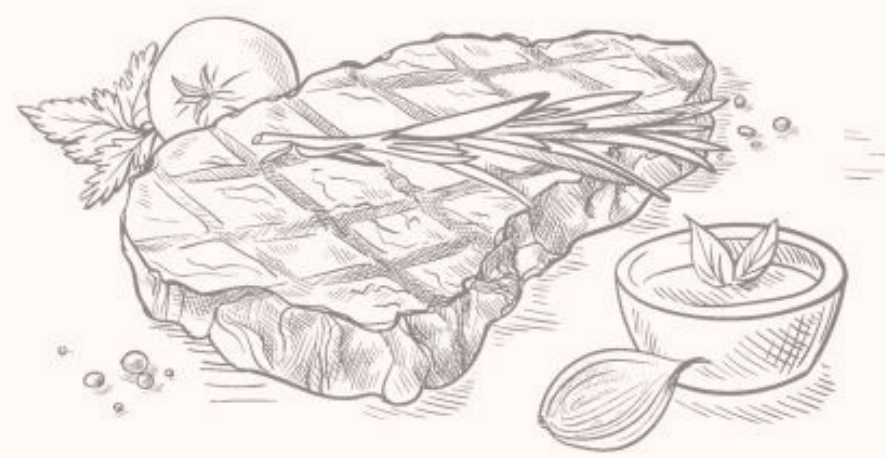
Creamy garlic mash potatoes, vegetables medley and your choice of sauce

<b>BLACK ANGUS PORTERHOUSE 250 GM</b>	<b>\$49</b>
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Rosemary salted roast potatoes, vegetable medley and your choice of sauce.

## CHOICE OF SAUCES

- Mushroom cream sauce
- Trio of peppercorn sauce
- Gravy
- Red wine jus
- Garlic cream sauce



## ADD ON SIDES

- |   |     |
|---|-----|
| Salad greens- cherry tomato, onion, cucumber and ginger lime dressing | \$7 |
| Roquette, pumpkin , vinaigrette onions and citrus dressing            | \$7 |
| Sauté green vegetables  | \$9 |
| Rosemary salted chips   | \$9 |

TAXES ARE APPLICABLE





# MAINS

<b>CITRUS BARRAMUNDI</b>	<b>\$41</b>
Vegetables medley, Creamy garlic, mashed potatoes, thyme garlic sauce	
<b>PAN SEARED SALMON</b>	<b>\$45</b>
Vegetables medley, lyonnaise potatoes, tomato, garlic cream sauce	
<b>BEEF CHEEKS</b>	<b>\$45</b>
Braised in shiraz, vegetables medley, creamy garlic, mash potatoes, rosemary	
<b>BRAISED SHORT RIBS</b>	<b>\$41</b>
Mash Potato, Sofrito, Port Demi	
<b>MUSHROOM RISOTTO</b>	<b>\$39</b>
Mushroom duxelles, white wine, truffle oil and parmesan	
<b>CHICKEN SCHNITZEL</b>	<b>\$33</b>
In house crumbed chicken breast in panko crumbs, served with crispy chips and house salad.	
<b>BEEF SCHNITZEL</b>	<b>\$33</b>
Crumbed in panko crumbs, served with crispy chips and salad	
ADD parmigiana topping	\$5
ADD bacon, kilpatrick sauce, cheese topping	\$8
ADD prawn and garlic cream sauce	\$10

# PASTA

## PASTA – SPAGHETTI/ PENNE

<b>CHICKEN AND MUSHROOM</b>	<b>\$37</b>
Chicken, mushroom and cream sauce topped with parmesan cheese.	
<b>ARRABBIATA (V)</b>	<b>\$37</b>
Sundried tomato, olives, mushrooms, chilli flakes, parmesan cheese with tomato-based sauce.	
<b>GAMBERI</b>	<b>\$39</b>
Prawns, cherry tomato, chilli flakes served with pink sauce.	
<b>BOLOGNESE</b>	<b>\$29</b>
Delicious beef Bolognese with parmesan cheese	
<b>ADD ONS</b>	
Grilled Chicken	\$8
Prawn	\$10
Vegetables	\$8



TAXES ARE APPLICABLE





# INTERNATIONAL

**TRADITIONAL BUTTER CHICKEN**

**\$37**

Vegetarian option available with cottage cheese)oven roasted boneless chicken cooked in a buttery and creamy tomato gravy served with naan bread and steamed rice.

**LAMB ROGAN JOSH (DF)**

**\$37**

Slow cooked lamb shank, with chillies and fragrant spices, served with naan bread and steamed rice

**CHICKPEA CURRY (V)**

**\$35**

Hearty chick pea curry spiced with carom mango powder and chili, served with naan bread and steamed rice

**THAI GREEN FISH CURRY**

**\$37**

Spicy coconut-based fish curry flavoured with fresh green chillies and Thai herbs, served with steamed rice

# DESSERT

**MOCHA BRÛLÉE**

**\$15**

Served with cappuccino ice cream and dried strawberries

**AFFOGATO**

**\$15**

Vanilla bean ice cream topped with nuts.

**STICKY DATE PUDDING**

**\$15**

Served with butter scotch sauce and vanilla bean ice cream

**TRIO OF ICE CREAMS**

**\$12**

3 scoop sundae Chocolate mud cake ice cream, salted caramel ice cream and vanilla bean ice cream topped with whipped cream, marshmallows, wafers and kit kat pieces  
- Top with Chocolate, Salted Caramel or Berry Sauce



TAXES ARE APPLICABLE