

Radcliffe's

restaurant • functions • bar • catering

to start

Cob loaf with garlic & parsley butter	\$7.50
Trio of house made dips served with crisp Cajun bread & toasted baguette*	\$15.00

entrees

Vegetable arancini with tomato concasse & rocket salad	\$15.00
Salt & pepper Calamari on a rocket & red onion salad w a lemon mayo	\$15.00
Satay chicken skewers, jasmine rice, peanut & coconut sauce with a cucumber salad*	\$16.50
Twice cooked pork belly with sweet & sour pickled vegetables, vermicelli noodles & sticky Asian sauce	\$15.00
Seared peppered beef served on a salad of warm chats, roasted capsicum, sundried tomato & spinach with a mustard mayonnaise*	\$18.50

sides

Creamy mash potato*	\$4.50
Steamed seasonal vegetables*	\$4.50
Chips*	\$4.50
Garden salad*	\$4.50

*can be gluten free

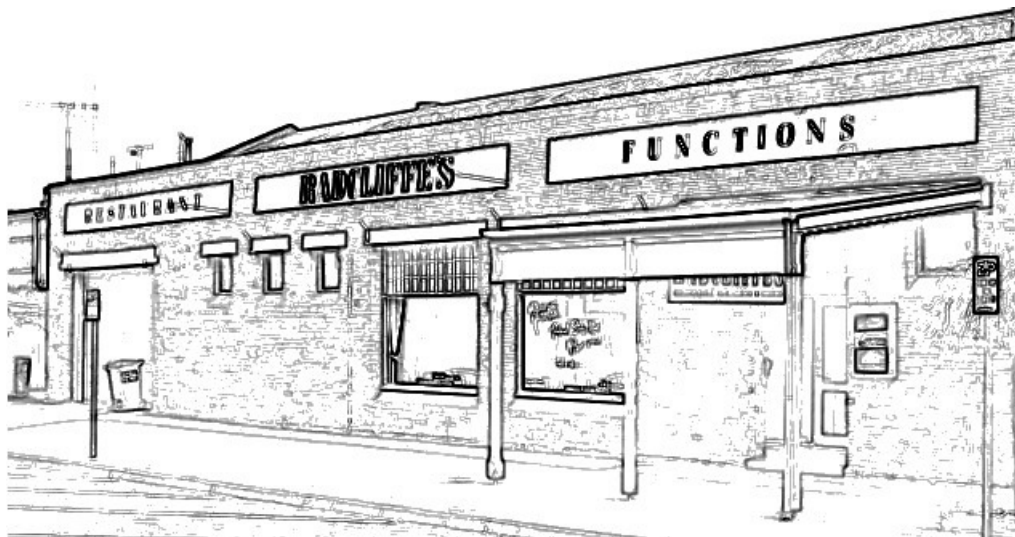
mains

Risotto of sautéed chicken with roasted button mushrooms, green beans, leek, garlic & cream topped with parmesan*	\$19.50
Linguini tossed with sautéed prawn & scallops, leek, garlic, lemon Italian parsley, baby spinach and shaved parmesan.	\$21.00
Grilled Red Emperor fillet topped with lemon aioli & served on a salad of potatoes with, fresh tomatoes, red onion & rocket.	\$24.50
Char grilled chicken breast marinated in fresh herbs & lemon zest, served on a slow roasted beetroot, chats & baby spinach with a mild horseradish cream*	\$25.50
Pork strip loin on roasted vegetable salad, wilted leafy greens & a maple glaze	\$25.50
Local “Camboer” Boer goat korma curry, with rice, crisp tortilla & garlic raita	\$23.50
Slow roasted duck Maryland with spiced citrus & red wine stock on & potato rosti, braised vegetables and toasted flaked almonds*	\$27.50
Vegetarian strudel served with hand cut potatoes & salad	\$23.00
Lamb rump served on crushed potatoes, spinach & topped with a beetroot & apple relish	\$28.50
Char-grilled 300g scotch fillet with hand cut chips, crisp garden salad & housemade tomato chutney	\$29.50

*can be gluten free

desserts

Date & pear pudding with a butterscotch sauce & ice-cream	\$10.50
Tangy lemon curd tart, double cream with a strawberry salad	\$9.50
Radcliffes Tiramisu with coffee anglaise	\$11.50
Vanilla bean panacotta with summer berries & house made biscuits	\$9.50
Flourless chocolate mud cake with warm chocolate sauce & double cream	\$11.50
Affogatto - Espresso coffee ice-cream, liquor of your choice scoped up with house biscuits	\$8.50
With liquor	\$15.50
Platter of Australian cheeses with crackers & dried fruits*	\$20.50



*can be gluten free