



THE HOOK RESTAURANT

## ALLDAY MENU

**Fries \$10** ① ⑥ ⑬

**Garlic bread \$9** ① ⑬ Add cheese \$3 ① ⑦ ⑬

**Pork Belly Bites \$15** ⑨ ⑩ ⑪

**Fish and chips \$28** ① ④ ⑨ ⑩ ⑬

Beer battered fish with chips

**Beef burger \$25** ① ③ ⑦ ⑪

Cheese, lettuce, tomato and chips

**Chicken burger \$25** ① ③ ⑦ ⑪

Cheese, lettuce, tomato and chips

**Fish burger (can be V) \$28** ① ③ ④ ⑦ ⑨ ⑪

Lettuce, tomato, Tartar sauce and chips

**Steak Sandwich \$27** ① ③ ⑦

Beef sandwich with onion, chilli crème fraiche and chips

**Beef Nachos (GF) \$27** ⑦ ⑨

Corn chips, sour cream, guacamole and sweet chilli sauce

### KIDS MENU

**Fish and chips \$13** ① ③ ⑥ ⑦

**Chicken tenders and chips \$13** ① ③ ⑥ ⑦

**Mini hotdogs and chips \$13** ① ③ ⑥ ⑦

**Cheeseburger and chips \$13** ① ③ ⑥ ⑦

**Kid sundae \$5** ⑦

### PLATTERS

**Seafood Platter \$25** ① ② ③ ④ ⑥ ⑦ ⑨ ⑬ ⑭

Crumbed Prawns, Salt and Pepper Squid, Calamari Rings, Crabstick, Spring Rolls, Curly Fries, Sweet Chilli and Tartar Sauce

**Chicken wings Platter (GF, DF) \$25** ⑥ ⑦ ⑨ ⑪

Fried Chicken wings seasoned and smothered in mild spice sauce

**Mussels (can be GF) \$27** ⑭

Steamed in coconut cream and sweet chilli

**ALLERGENS:** ①.CEREALS, ②.CRUSTACEANS, ③.EGGS, ④.FISH, ⑤.PEANUTS, ⑥.SOYA, ⑦.MILK, ⑧.NUTS, ⑨.CELERY, ⑩.MUSTARD, ⑪.SESAME, ⑫.SULFUR DIOXIDE, ⑬.LUPINE, ⑭.MOLLUSCA

*Please contact the Chef if you have any specific requirements.*





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## DINNER MENU KUPARU

### TO START

#### **Shrimp cocktail (GF) \$15** ② ③

Shrimp in Mary Rose sauce on a bed of iceberg lettuce

#### **Crumbed prawn cutlets \$15** ① ② ⑨ ⑩ ⑬

Salad and sweet chilli sauce

### MAIN COURSES

#### **Scotch fillet steak (GF) \$39** ⑦

Prime scotch beef fillet with salad, battered chunky chips and garlic butter or mushroom sauce. Add three Prawns cutlets **\$42** ② ③ ⑥ ⑦ ⑩

#### **Chowder \$25** ① ② ④ ⑦ ⑨ ⑬ ⑭

Poached fish in milk with vegetable and a roux

#### **Fish of the day (GF) \$32** ④ ⑦

Pan fried fish with seasonal vegetable and white lemon sauce

#### **Warm chicken salad (GF, can be DF) \$28** ⑦ ⑩

Salad greens, marinated chicken, mushrooms and feta

### DESSERTS

#### **Dessert \$12**

(Please, see dessert board)

Vanilla ice cream, whip cream and trio of coulis

**ALLERGENS:** ①.CEREALS, ②.CRUSTACEANS, ③.EGGS, ④.FISH, ⑤.PEANUTS, ⑥.SOYA, ⑦.MILK, ⑧.NUTS, ⑨.CELERY, ⑩.MUSTARD, ⑪.SESAME, ⑫.SULFUR DIOXIDE, ⑬.LUPINE, ⑭.MOLLUSCA

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## DINNER MENU HOKA

### TO START

#### **Shrimp cocktail (GF) \$15** ② ③

Shrimp in Mary Rose sauce on a bed of iceberg lettuce

#### **Crumbed prawn cutlets \$15** ① ② ⑨ ⑩ ⑬

Salad and sweet chilli sauce

### MAIN COURSES

#### **Scotch fillet steak (GF) \$39** ⑦

Prime scotch beef fillet with salad, battered chunky chips and garlic butter or mushroom sauce. Add three Prawns cutlets **\$42** ② ③ ⑥ ⑦ ⑩

#### **Braised Lamb Shank (GF) \$30** ⑦ ⑨

Lamb shank braised in red wine and vegetable, serve with mash potato

#### **Fish of the day (GF) \$32** ④ ⑦

Pan fried fish with seasonal vegetable and white lemon sauce

#### **Prawn Salad (DF, can be GF) \$27** ① ② ⑩ ⑪ ⑬

Salad greens, crispy noodles and mango salsa

### DESSERTS

#### **Dessert \$12**

(Please, see dessert board)

Vanilla ice cream, whip cream and trio of coulis

**ALLERGENS:** ①.CEREALS, ②.CRUSTACEANS, ③.EGGS, ④.FISH, ⑤.PEANUTS, ⑥.SOYA, ⑦.MILK, ⑧.NUTS, ⑨.CELERY, ⑩.MUSTARD, ⑪.SESAME, ⑫.SULFUR DIOXIDE, ⑬.LUPINE, ⑭.MOLLUSCA

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## DINNER MENU TIP A

### TO START

#### **Shrimp cocktail (GF) \$15** ② ③

Shrimp in Mary Rose sauce on a bed of iceberg lettuce

#### **Crumbed prawn cutlets \$15** ② ⑨ ⑩

With salad greens and sweet chilli

### MAIN COURSES

#### **Scotch fillet steak (GF) \$39** ⑦

Prime scotch beef fillet with salad, battered chunky chips and garlic butter or mushroom sauce. Add three Prawns cutlets **\$42** ② ③ ⑥ ⑦ ⑩

#### **Pork Ribs (GF) \$30** ⑥ ⑨ ⑩

Slow braised pork ribs with battered chunky chips and salad

#### **Fish of the day (GF) \$32** ④ ⑦

Pan fried fish with seasonal vegetable and white lemon sauce

#### **Bacon Wrapped Scallops (GF) \$27** ⑩ ⑭

With salad greens, Margarita glaze and tomato salsa

### DESSERTS

#### **Dessert \$12**

(Please, see dessert board)

Vanilla ice cream, whip cream and trio of coulis

**ALLERGENS:** ①.CEREALS, ②.CRUSTACEANS, ③.EGGS, ④.FISH, ⑤.PEANUTS, ⑥.SOYA, ⑦.MILK, ⑧.NUTS, ⑨.CELERY, ⑩.MUSTARD, ⑪.SESAME, ⑫.SULFUR DIOXIDE, ⑬.LUPINE, ⑭.MOLLUSCA

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