



birches restaurant

entrees

Fresh Duck spring rolls – served with a thai dipping sauce		17.50
Calamari – tender rings, lightly crumbed, deep fried and served with lemon and tartare sauce		15.90
Fresh Mushrooms – stuffed with bacon, onion and cream cheese – lightly crumbed, deep fried and served on a fresh tomato, basil and cream sauce		16.90
Soup of the day – ask about today's choice		11.90
Caesar Salad – made with the chefs traditional anchovy dressing, croutons parmesan and bacon. Please specify <u>with</u> or <u>without</u> whole anchovies		16.90
Moreton Bay Bug and Shallot Tart served on a bed of King Prawns with a dry Vermouth and dill cream sauce		18.90
Tasmanian camembert – lightly crumbed, deep fried & served with a sweet plum sauce		15.90
King Prawn and Bacon Kebab – served with chefs own spicy tomato sauce		18.90
Lamb Brains – “Chef’s Speciality” – lightly crumbed and served with a light garlic cream sauce and topped with crispy bacon strips		16.90
Fresh South Pacific Oysters – half a dozen per serve	Natural	16.90
	Kilpatrick or Mornay	17.50

side orders

Chef’s own bread rolls		3.60
Gluten free bread, baked on the premises		5.00
Garlic bread with a touch of fresh herbs & cheese		5.50
Gluten free herb & garlic bread with a touch of cheese		6.00
Large bowl of fries		5.50
Side salad / Side vegetables		8.50
Wedges served with sour cream and sweet chilli sauce		10.90
Bowl of tomato sauce / b.b.q /sweet chilli / gravy		.80
Bowl of chefs own aioli		1.00



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mains

Chef's own Pasta of the Day	21.50
"Gourmet" Steak Sandwich and Fries – filled with prime steak, lettuce, tomato, onions, egg, bacon and cheese	17.90
Fresh Garden Salad topped with our own roasted and marinated vegetables	17.90
Chicken and Mushroom Crepes served with a side salad	24.90
Fresh Asparagus & Smoked Salmon Mornay served on a potato rosti with a side salad	24.90
Chef's Speciality – "Beef n' Reef"- Prime Eye fillet of Beef – cooked to your liking and topped with pan seared King Prawns, Scallops and a creamy white wine sauce – served with seasonal vegetables	45.00
Porterhouse Steak – served with a fresh mushroom sauce and seasonal vegetables	35.90
Tasmanian Smoked Salmon and Avocado Salad Plate – served with our dill mayonnaise	30.00
Chicken Breast Schnitzel "Parmigiana" –topped with leg ham, fresh tomato sauce and grilled cheese – served with salad and fries	25.50
Vegetarian dish of the day – Fresh Spinach and Ricotta Cheese Crepes served on a fresh tomato cream sauce & topped with sweet potato strips – served with a side salad	24.90
Rack of Lamb served with a red wine, mint and rosemary jus and seasonal vegetables	38.50
Chicken Breast – stuffed with Tasmanian Brie, fresh basil and pine nuts served on a light lemon, mustard cream sauce with seasonal vegetables	33.00
<u>Grilled</u> "Catch of the Day"- with a light lemon butter glaze and served with seasonal vegetables <u>or</u> salad and chef's potatoes of the day	34.50
Eye Fillet Mignon – Prime Beef – cooked to your liking and topped with chef's special mushroom or three peppercorn sauce	41.00
<u>Crumbed</u> "Catch of the Day" – Fresh boneless fillets lightly crumbed, deep fried and served with salad, fries, tartare sauce and lemon	28.50
BBQ Pork Fillet Mignonettes – wrapped in bacon, with seasonal vegetables, and a sweet chilli plum glaze	29.50

side orders

Chef's own bread rolls	3.60
Gluten free bread, baked on the premises	5.00
Garlic bread with a touch of fresh herbs & cheese	5.50
Gluten free herb & garlic bread with a touch of cheese	6.00
Large bowl of fries	5.50
Side salad / Side vegetables	8.50
Wedges served with sour cream and sweet chilli sauce	10.90
Bowl of tomato sauce / b.b.q /sweet chilli / gravy	.80
Bowl of chefs own aioli	1.00



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desserts

Cake of the day	8.50
Slice of the day	5.90
Creme Caramel – served with a toffee shard	13.90
“Death by chocolate” – Decadent chocolate whisky fudge cake, served with warm chocolate sauce and Frangelico espresso ice cream	14.90
White chocolate brulee - served with and almond tuille biscuit	14.90
Traditional Bread and butter pudding	13.90
Fresh apple and blueberry strudel	14.90
Crepe suzettes – fresh crepes served with an orange liqueur sauce, and strawberries	14.90
Sticky Date Pudding with a warm butterscotch sauce	14.90
Our own Orange & Grand Marnier Ice Cream served with a warm chocolate sauce and topped with a toffee shard	14.90
Pavlova and fresh fruit salad	13.90
Profiteroles – traditional French style – filled with crème pattisiere and Topped with a warm chocolate sauce	14.90
Banana caramel and walnut crepes – served with a butterscotch sauce	14.90

home made scones

Indulge in our freshly baked scones, served with a generous bowl of Strawberry jam and fresh cream or butter if preferred	8.50
Muffin of the day – served warm with butter	5.50