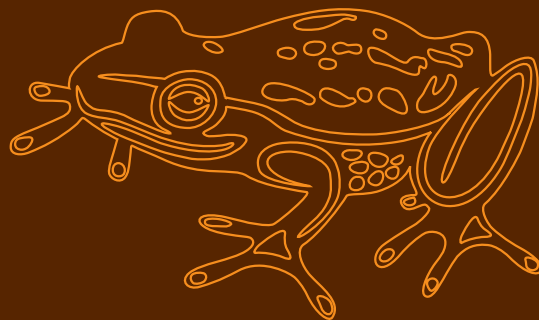


# Lunch & Dinner

**GROWLING FROG  
RESTAURANT**



## Starters

<b>Ciabatta Bread</b> Warm bread served with balsamic and olive oil	\$6.50
<b>Garlic Bread</b> With house made garlic butter and fresh herbs	\$7.50
<b>Cheesy Melts</b> Toasted Turkish bread with garlic, pesto and melted mozzarella cheese	\$8.50

## Entrees

<b>Trio of Dips</b> 3 Homemade dips served with warm Turkish bread	\$13.90
<b>Tomato &amp; Basil Brushcetta</b> Toasted Turkish bread topped with fresh diced tomato, Spanish onion, basil, garlic & finished with balsamic	\$10.90
<b>Olive &amp; Bocconcini Brushcetta</b> Toasted Turkish bread, pan seared olives, Spanish onions, basil pesto & melted bocconcini finished with balsamic	\$11.90
<b>Garlic &amp; Herb Pizza</b> Fresh homemade pizza topped with garlic, herbs, sundried tomato pesto & melted mozzarella cheese	\$11.90
<b>Saganaki</b> Grilled local goat cheese served with a small green salad w'olives	\$12.90
<b>Calamari Fritti</b> Calamari dusted with salt & pepper flour, lightly fried served with small Greek salad	\$16.90
<b>Satay Chicken Skewers</b> Served with small garden salad	\$16.90
<b>Soup of the Day</b> Refer to daily specials	\$9.90

## Antipasto Platter

Create your own platter for \$3.50 each (minimum 2 people). Served with warm Turkish bread.

Warm house made Arancini	Tzatziki dip, Avocado dip	Roasted Capsicums, Sundried
Calamari Rings (lightly fried)	Capsicum dip, Bocconcini	Tomato, Marinated Mushrooms
Sliced virgina Ham, Sliced	Marinated Fetta Cheese	Basil Pesto, Sundried Tomato
Salami, Kabana	Kalamata Olives	Pesto

## Salads

### Caesar Salad

Coz lettuce, crispy bacon, herb croutons, shaved parmesan, eggs & Caesar dressing (Choice of Chicken or Prawns Extra \$8)

\$14.90

### Cajun Chicken Salad

Crispy mixed leaves, steamed rice, capsicums, Spanish onion, cucumber bound in a vinaigrette & topped with pineapple salsa

\$19.90

### Smoked Salmon Salad

Coz lettuce, spinach, sundried tomato, fried capers, sesame seeds, herb croutons finished with fresh diced tomato

\$22.50

### Char Grilled Calamari

Served on a fresh Greek salad

\$19.90

### Couscous Salad

Crispy mixed leaves, roasted capsicums, carrots, spring onions finished with arabesque herb dressing

\$16.90

## Pastas & Risottos

Entree

Main

### Spaghetti Marinara

A mixture of seafood cooked in garlic, olive oil, white wine & finished with fresh diced tomato & parsley

\$22.90

\$27.90

### Spaghetti Meat Balls

Lamb meat balls cooked in a Middle Eastern red sauce finished with fresh herbs

\$19.90

\$23.90

### Gnocchi

Potato Gnocchi cooked in Napoli sauce, a dash of cream finished with spinach & parmesan cheese

\$17.90

\$21.90

### Penne Boscaiola

Crispy bacon, mushrooms, olives in a light creamy sauce finished with herb oil

\$19.90

\$23.90

### Vegetarian Risotto

A mixture of seasonal vegetables, olive oil, garlic, tomato pesto, parsley in a light Napoli sauce

\$17.90

\$21.90

### Chicken Pesto & Mushroom Risotto

Pan fried chicken in olive oil, mushrooms, basil pesto, garlic finished in a light creamy sauce

\$19.90

\$23.90

### Gamberi Risotto

Pan fried prawns, tomato, spinach, a touch of chili finished in a white wine sauce

\$22.90

\$27.90

## Mains

### Vegetable Tagine

Middle Eastern spiced cooked with seasonal vegetables, olives, garlic, couscous with minted yoghurt \$21.90

### Chicken Involtni

Stuffed chicken with spinach, mushroom & cheese, served with crushed potato & creamy pesto sauce \$27.90

### Chicken Parmigiana

Crumbed chicken schnitzel topped with Napoli sauce & mozzarella cheese served with chips & garden salad (Ham & Bacon, Extra \$2.50) \$23.90

### Atlantic Salmon Fillet

Grill Atlantic salmon, caramelized leek, topped with a layer of prawn mouse encrusted with sesame seeds & served with roasted kipfler & lemon sauce \$31.90

### Fish of the Day

Grilled fish served with roast seasonal vegetables & lemon dressing \$26.90

### Lamb Koffte

Lamb meatballs cooked traditionally in a Middle Eastern spiced tomato sauce, served with steamed rice, roast capsicum & minted yoghurt \$22.90

### Rib Eye

350g Rib Eye fillet char grilled to your liking served with crushed kipfler potatoes & wilted spinach \$36.90

### Porterhouse Steak

300g porterhouse steak char grilled to your liking served with chips & garden salad \$28.90

### Mixed Grill

Minute steak, sausage, Burger, bacon, chicken, caramelized onions served with chips & garden salad \$29.90

**Sauces:** Garlic, Pepper, Mushroom, Red Wine Gravy, Diane - \$3.50  
Creamy Prawn - \$5.50

## Head Chef's Signature Dish

### "Two things Pork"

Sherry caramel glazed pork belly and Hamhock Terrine- accompanied by caramelized figs, savoy cabbage and fennel salad finished with crisp streaky bacon shards \$27.90

## Specials

### Stir fry

Chicken, vegetables cooked in a sweet chilli & soy sauce served with rice

\$21.90

### Roast of the day

Beef or Pork, seasonal vegetable, crushed potato finished with red wine gravy

\$23.90

### Frog Burger

Grilled beef patty, crispy bacon, caramelized onions, tomato, mix lettuce, tomato relish & served with chips

\$19.90

### Fish & Chips

Beer Battered fish served with chips & garden salad

\$23.90

### Seafood Plate

Deep fried mixed seafood served with chips & Greek salad

\$27.90

### Pizza

Vegetarian, Margarita, Chicken, Hawaii (all medium)

\$14.90

## Sides All \$8.90

Smoked Vegetables

Rosemary Roast Potatoes

Chips / Wedges

Garden Salad

Silky Potato Mash