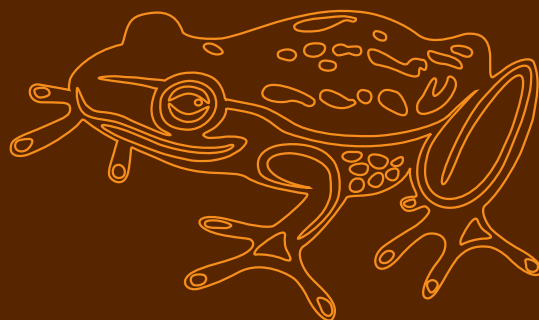


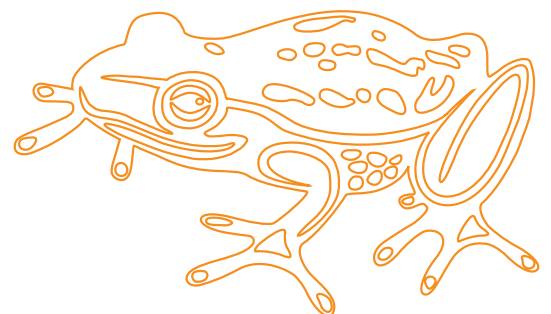
Lunch & Dinner

**GROWLING FROG
RESTAURANT**



Appetisers & Entrees

Warm Bread Oven heated Turkish bread with ramekin of balsamic and olive oil			\$6
Garlic Bread With garlic butter & herbs			\$6.50
Soup of the Day Refer to daily specials			\$9.50
Tomato Brushcetta Toasted Turkish bread fingers topped with diced tomato, Spanish onion & basil mixed in an extra virgin olive oil			\$10.50
Trio of Dips with Turkish Bread 3 home made dips w' warm turkish bread			\$10.50
Garlic, Herb & Cheese Pizza Melted mozzarella, garlic with herbs on a pizza base			\$11.50
Saganaki Grilled goat cheese			\$12
Oysters Fresh oysters	(Six) \$12	(Twelve) \$22	
Oysters Kilpatrick Fresh oysters with bacon & worcestershire sauce	(Six) \$14	(Twelve) \$24	
Mixed Asian platter for two Spring rolls, samosa, mini dim sim, curry puffs & small chips	(2ppl) \$18	(4ppl) \$26	
Antipasto platter for two An assortment of cold meats, char grilled vegetables, olives, dip & bread	(2ppl) \$19	(4ppl) \$30	



Burgers & Salads

	Entree	Main
Char Grilled Calamari / Chicken or Roast of the Day Salad W' mixed salad, tomato, cucumber, black olives & spanish onions	\$18	\$24
Growling Frog Hamburger w' Chips Grilled patty, crispy bacon, fried egg, cheese, tomato & lettuce		\$18
Chicken Avocado Focaccia w' Chips Grilled chicken with fresh avocado & mixed lettuce leaves		\$18

Gourmet Pizza

Chicken Paprika Green capsicum, mushroom, bacon, w' napoli sauce & shredded mozzarella		\$17.50
Smoked Salmon Salmon pieces w' fetta cheese, roasted red capsicum, chives w' napoli sauce & shredded mozzarella		\$18.50
Tropical Sliced virginia ham of the bone, pineapple, w' napoli sauce & shredded mozzarella		\$17.50
Vegetarian Roasted red & green capsicum, mushrooms, sliced tomatoes, spring onion w' napoli sauce & shredded mozzarella		\$16.50

Pasta & Risotto

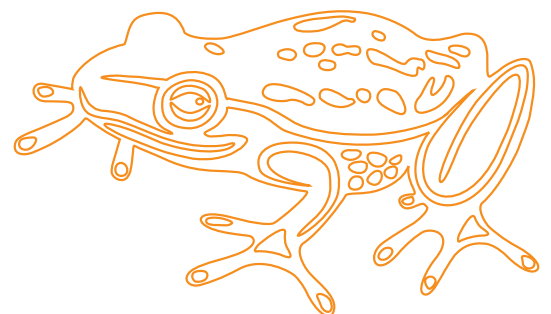
Homemade Potato Gnocchi W' napoli sauce	\$14.50	\$20.50
Penne Carbonara With pan fried bacon, free range egg, garlic, parmesan & cream	\$16.50	\$22.50
Spaghetti Marinara Succulent mix of seafood, parsley, olive oil & garlic with white wine	\$19.50	\$25.50
Linguini Pescatore Succulent mix of seafood with chilli & napoli sauce	\$19.50	\$25.50
Vegetarian Risotto With seasonal vegetables arborio rice & finished with white wine	\$15.50	\$21.50
Chicken Pesto Risotto Pan fried chicken, pesto, cream, arborio rice & finished with white wine	\$16.50	\$22.50
Prawn & Crispy Bacon Risotto Pan fried bacon, prawns, cream, garlic, arborio rice & finished with white wine	\$18	\$24

Mains

Bangers & Mash Two char grilled gourmet sausages w' creamy mash, seasonal vegetables & brown gravy	\$19.50
Rissoles & Mash Four char grilled gourmet rissoles with creamy mash, seasonal vegetables & brown gravy	\$19.50
Stir Fry of the day Refer to daily specials	\$22.50
Deep fried Beer Battered Flat Head Tails Beer battered flathead tails deep fried & served with chips & crispy garden salad	\$23.50
Chicken Parmigiana Crumbed chicken schnitzel topped with ham, napoli sauce & mozzarella with chips & crispy garden salad	\$23.50
Roast of the Day Refer to daily specials. roasted meat layered upon seasonal roasted vegetables & complementary sauces	\$24.50
Char Grilled T-bone Fillet Steak 250gram scotch fillet steak with chips & crispy garden salad	\$24.50
Garlic or Chilli Prawns Served on arborio with crispy garden salad	\$25.50
Paprika Chicken Breast Pieces Chicken breast pieces with a creamy paprika sauce with creamy mash & seasonal vegetables	\$25.50
Mixed Grill Chicken breast, minute steak, rissoles, sausage, egg and bacon with chips & crispy garden salad	\$28.50
Grilled Atlantic salmon Grilled atlantic salmon fillet with creamy mash & seasonal vegetables	\$30.50
Rib Eye Steak 350gram rib eye steak cooked to your liking with creamy mash & seasonal vegetables	\$32.50

Sides (all \$7.50 each)

Garden Salad	Fries
Creamy Mash	Green Beans
Seasonal Vegetables	Wedges
Rocket & Parmesan Salad	



Dessert

Traditional Sticky date pudding Served with a rich butterscotch sauce & vanilla Ice Cream	\$10.50
Crème brulee Infused with fresh yellow Box Honey	\$10.50
Layered Chocolate Mousse On a mixed berry compote with chocolate shavings	\$11.50
Cappuccino Panacotta With whipped cream & Chocolate coated coffee beans	\$11.50
Homemade apple crumble With Hazelnut Ice Cream	\$10.50
Cheesecake Special Chefs Selection	\$9.50
Donnybrook Cheese Platter (Serves 2) Hand Selected 3 Fine Cheese, Seasonal with crackers	\$19.50
Ice Cream with Topping Chocolate, Strawberry, Vanilla, Lime, Banana, Caramel, Blue heaven	\$5.50
Ice Cream from the Display Freezer	

