

# B O D E G A

*bar and grill*

*Served between 5.00pm and 10.00pm*

## Breads

Grilled flatbreads served with a trio of dips	\$9
Garlic bread	\$9

## Lighter Meals

Chicken liver pate with toasted ciabatta, quince paste and parsley salad	\$14
Fresh homemade soup of the day	\$9
Bodega Caesar salad with char grilled chicken breast	\$19
Asian Thai beef salad with lemongrass & kaffir lime leaves dressing	\$19
Poached prawn and bug salad with coriander, flat leaf parsley, rocket, seafood sauce and lemon	\$19
Flaked poached Atlantic salmon, shaved fennel, orange and radish salad	\$19
Salt and pepper squid served with lemon and aioli	\$19

## Bodega Share Platters

<b>Charcuterie Platter (starter 2 -4 pax)</b>	\$29
Fried chorizo, parma ham, salami, pastrami served with marinated olives and caper berries	
<b>Antipasto Platter (starter 2 – 4 pax)</b>	\$26
Marinated Persian fetta, Spanish olives, asparagus wrapped in prosciutto, marinated field mushrooms, eggplant and chickpea dip and crispy Turkish bread	
<b>Bodega Grill and Seafood Platter (for two)</b>	\$95
Bodega's signature meal with ½ dozen fresh oysters natural and Kilpatrick, prawn and bug salad, fried salt and pepper squid, grilled chilli lime prawn skewers, grilled rib eye fillet with garlic and herb butter, marinated chicken breast satay skewers, served with dipping sauces, rocket and parmesan salad and beer battered chips	

## Mains

Grilled Atlantic salmon served on a caper, dill potato puree, grilled asparagus and an anchovy dressing	\$32
Seared Duck Breast with crushed kipfler potatoes with peas, mint and olives with a rosemary infused jus	\$36
Pan-fried potato gnocchi, with butternut pumpkin, peas, sage, marinated fetta and a lemon infused extra virgin olive oil dressing	\$28
Lightly beer battered fish and chips served with homemade tartare sauce and fresh lemon	\$22
Beef and bacon pie with fries and rocket parmesan salad	\$26
Penne carbonara with sautéed button mushrooms, smoked bacon, fresh garlic, white wine and cream base sauce	\$24
Tender chicken Tikka curry served with steamed jasmine rice, mango chutney and spicy relish	\$25

## Grill

Grain fed Angus sirloin 220G	\$38
Rib-Eye fillet 300G	\$38
Bodega T-bone 400G	\$38
Pork cutlet 300G	\$36
Fish of the Day	\$36

*All grills served with jacket potatoes with sour cream, side salads and your selection of sauce*

## Sauces

Cream of mushroom, green peppercorn, herb butter and red wine jus

## Sides

Onion rings, fries, seasoned wedges, seasonal vegetables, rocket and parmesan salad	\$8.50
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## Desserts

A chocolate and almond rocher with a mixed berry compote and pistachio ice cream	\$14
A vanilla bean crème brulee served with homemade biscotti and grand marnier ice cream	\$14
Caramelised lemon tart with vanilla ice cream	\$14
Bodega cheese plate with 4 cheeses accompanied with quince paste, lavosh, dried fruit and walnut bread	\$14