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Breads

- Baguette** Herb or Garlic - \$6.00
- Crusty Cob Loaf** with balsamic vinegar & olive oil - \$5.50
- Bruschetta** toasted & topped with basil pesto, tomato and bocconcini - \$9.00

Oysters - Sydney Rock Oysters

- Natural**— served with zesty lemon 6 = \$15.00 or 12 = \$24.00
- Kilpatrick**— with grilled bacon & drizzled with Surveyors own Sauce 6 = \$16.50 or 12 = \$26.00
- Caviar Oysters**— chilled, served with shallots, caviar & vodka sauce 6 = \$17.50 or 12 = \$28.00
- Oyster Mix**—3 Natural, 3 Kilpatrick, 3 Caviar & 3 Bloody Mary 12 = \$28.00

Entrees

Soup of the Day - \$9.00

Ask our friendly wait staff for the soup of the day

Goat Cheese Tart - \$13.00

Caramelised onion and creamy goat cheese in a flaky shortcrust pastry accompanied with a fresh rocket salad

Chilli Garlic Prawns - \$17.50

Creamy sweet chilli prawns, served on a bed of basmati rice, cherry tomatoes and bok choy

Pork Spring Rolls - \$16.50

Homemade pork spring rolls complimented with the chef's own sweet and sour sauce

Tempura Chicken loins - \$11.50

Fresh chicken tenderloins coated in a crispy tempura batter and a drizzle of coconut satay sauce

Caesar Salad —\$14.50, **Chicken Caesar Salad** - \$16.50 or **Prawn Caesar Salad**—\$18.50

Fresh baby Cos lettuce, crispy bacon strips, crunchy croutons, shaved parmesan cheese, fresh poached egg, anchovies and topped with Caesar dressing



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Mains

Chicken & Brie - \$25.50

Succulent chicken breast filled with brie & wrapped in prosciutto, oven roasted and served on sweet potato mash
Topped with cranberry sauce with seasonal vegetables

Surveyors Original - \$33.00

A combination of tender beef fillet, chicken & prawns topped with a creamy garlic sauce
served on a bed of creamy mash with seasonal vegetables

Rack of Lamb - \$31.50

Roasted rack of lamb crusted with dijon mustard and pistachio nuts, served on kipfler chips & seasonal vegetables

Beer Battered Barramundi Fillet - \$21.00

Served with your choice of chips and salad or creamy mash and seasonal vegetables

Cajun Salmon - \$25.00

Fresh Atlantic salmon fillet coated in Cajun spices seared and served on smashed chats
Steamed vegetables and a creamy dill sauce

Moisture Infused Pork Loin - \$24.50

250g grilled pork loin with creamy garlic potatoes and steamed vegetables, topped with a smooth apple sauce.

Premium Grain-fed STEAKS

Porterhouse 250g	\$24.00
Scotch Fillet 250g	\$27.00
T-Bone 300g	\$26.00

All steaks served with steakhouse chips and a choice of salad or steamed vegetables with:
Dianne Sauce - Pepper Sauce - Mushroom Sauce - Caramelised Onion

Hot Seafood Platter for One - \$42.50

A combination crumbed prawns, tempura flathead fillets, salt & pepper baby mud crab, crumbed calamari, tempura scallops
and 3 kilpatrick oysters, served with chips & salad

Pastas

Creamy Prawn Carbonara - \$21.00

Prawns, fettuccine pasta covered with a creamy mushroom carbonara sauce

Chorizo, Mushroom & Spinach Penne - \$22.50

Sautéed chorizo sausage & mushroom with wilted spinach & napolitano sauce tossed through penne

Gnocchi - \$23.00

Potato gnocchi with pinenuts, semi-dried tomatoes, onion and capsicum in a creamy blue cheese sauce

SIDE Orders - \$5.00 ea.

*Steakhouse Chips

* Side Salad

* Country Style Vegetables

15% Surcharge on Public Holidays



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Desserts

Brulee - \$8.00

Traditional crème brulee with biscotti biscuit and ice cream

Apple & Macadamia Nut Rolls - \$8.00

Baked in puff pastry and served with Vanilla Bean Ice Cream & butterscotch sauce

Chocolate Pear & Raspberry Crumble - \$8.00

Topped with a pistachio and oat crumble and served with cream & ice cream

Sticky Date Pudding - \$8.00

Traditional homemade moist date & walnut pudding with butterscotch sauce & cream

3-Cheese Plate - \$13.50

Smoked Cheese, Vintage Cheese & Brie
Served with water crackers & dried fruit

Coffee or Tea - \$3.50

Cappuccino
Latte
Flat White
Short Black
Long Black

Liqueur Coffee - \$9.50

Coffee with your choice of liqueur – ask your friendly wait staff