



A WORD FROM OUR KITCHEN TEAM

Hello and welcome to our beautiful island!

Take a seat, relax, and indulge in the great views we have from our clubhouse.

Having worked in a range of kitchens and cuisines across Australia, we love using our experience to create new and exciting dishes, in addition to perfecting those classic dishes we all know and love.

King Island is home to many exciting seafoods and world class quality grass-fed beef.

You can see some of the thousands of cattle outnumbering people on the island, or take a snorkel out to the rocks to see some Crayfish.

With plentiful fresh homegrown ingredients here on the island at the tip of our fingers, we are lucky to be able to combine all these great flavours to provide our guests with only the best produce.

Thank you and we hope you enjoy all that Cape Wickham Golf Links has to offer.



ENTRÉE

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| 1. CRAYFISH LINGUINE (GF) | \$48 |
| KING ISLAND CRAYFISH LINGUINE SERVED WITH SHALLOTS, CHERRY TOMATOES, GARLIC, CHILLI, ROCKET, AND LEMON BUTTER CREAM SAUCE. | |
| 2. CAESAR SALAD | \$25 |
| GRILLED CHICKEN WITH LETTUCE, CROUTONS, PARMESAN CHEESE, BACON, CHERRY TOMATOES, AND CAESAR DRESSING. | |
| 3. BRUSCHETTA (GF)(V) | \$23 |
| TOASTED SOURDOUGH TOPPED WITH BASIL PESTO, ONION, CHERRY TOMATOES, ROCKET, KING ISLAND CHEDDAR, BASIL, AND BALSAMIC GLAZE. | |
| 4. FISH CAKES | \$21 |
| HERB AND SPICE-SEASONED SALMON SERVED WITH MASHED POTATOES, MIXED SALAD, LEMON, AND SPICED MAYONNAISE. | |
| 5. SOURDOUGH BREAD | \$18 |
| SERVED WITH CRAYFISH BUTTER. | |
| 6. GARLIC BREAD | \$18 |
| 7. PUMPKIN SOUP | \$18 |
| CREAMY SOUP MADE FROM SWEET ROASTED PUMPKIN, ONION, CELERY, CARROT AND HERB. SERVED WITH A TOUCH OF HEAVY CREAM AND WARM SOURDOUGH. | |

MAINS

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| 8. SCOTCH FILLET (GF) | \$62 |
| 300G SCOTCH FILLET SERVED WITH CHIPS, SALAD, AND YOUR CHOICE OF SAUCE: PEPPER SAUCE/ CREAMY MUSHROOM SAUCE/ RED WINE SAUCE. | |
| 9. CRAYFISH & SQUID RISOTTO CAPE WICKHAM STYLE | \$58 |
| RISOTTO WITH A SQUID BASE, PAN-FRIED CRAYFISH, TOMATO SAUCE, CARAMELIZED ONION, CRAYFISH STOCK AND OIL, PARMESAN CHEESE, AND SALMON CAVIAR. | |
| 10. KING ISLAND SURF & TURF (GF) | \$75 |
| 200G EYE FILLET TOPPED WITH CRAYFISH AND PRAWN MEDALLIONS, SERVED WITH CREAMY BISQUE SAUCE, MASHED POTATO, BABY CARROT, ZUCCHINI AND ASPARAGUS. | |
| 11. RACK OF LAMB (GF) | \$48 |
| PAN-SEARED LAMB RACK SERVED WITH CREAMY MASHED POTATOES, BAKED EGGPLANT, SUN-DRIED TOMATOES, AND LAMB JUS. | |
| 12. TASMANIA SALMON (GF) | \$43 |
| PAN-SEARED SALMON SERVED WITH CRISPY POTATOES, BABY CARROTS, BROCCOLINI, AND PASSION FRUIT BUTTER SAUCE. | |
| 13. KING ISLAND CRAYFISH | POA |
| HALF CRAYFISH SERVED IN THE SHELL WITH GARLIC BUTTER, LEMON, AND KING ISLAND CHEDDAR CHEESE. (PRE ORDER 48 HOURS) | |

(GF) : Gluten free option

(V): Vegetarian option



LIGHTER BITES

- 14. FISH AND CHIPS** **\$35**
BEER-BATTERED TASMANIAN FLATHEAD SERVED WITH SALAD, LEMON, CHIPS, AND TARTAR SAUCE.
- 15. KING ISLAND BEEF BURGER (GF)** **\$36**
KING ISLAND GRASS-FED BEEF BURGER WITH CHEESE, CARAMELIZED ONIONS, BURGER SAUCE, AND CHIPS.
- 16. PESTO VEGETABLE LINGUINE (GF)(V)** **\$23**
LINGUINE TOSSED IN PESTO SAUCE WITH CHERRY TOMATOES, ONION, MUSHROOMS, CHILI, GARLIC, PARMESAN CHEESE, AND ROCKET.
- 17. CHICKEN PARMIGIANA AND CHIPS** **\$32**
CRISPY GOLDEN CRUMBED CHICKEN BREAST TOPPED WITH TOMATO SAUCE, HAM, MELTED MOZZARELLA CHEESE, AND AGED PARMESAN CHEESE, SERVED WITH CHIPS AND FRESH GARDEN SALAD.

SIDES

- 18. SIDE HOUSE SALAD (GF)** **\$15**
- 19. CHIPS** **\$12**
- 20. HONEY VEGGIE** **\$15**
ROASTED BROCCOLINI, BABY CARROT, POTATO WITH GARLIC BUTTER AND HONEY.
- 21. MASH POTATO (GF)** **\$15**
ADD ON EXTRA SAUCE **\$8**
PEPPER/ MUSHROOM CREAMY/ REDWINE/ LAMB JUS/ CREAMY CRAYFISH BISQUE/ HOLLANDAISE SAUCE

DESSERTS

- 22. STICKY DATE PUDDING** **\$18**
SERVED WITH CHOICE OF ICE CREAM: VANILLA / CHOCOLATE.
- 23. CHOCOLATE PUDDING** **\$18**
SERVED WITH CHOICE OF ICE CREAM: VANILLA / CHOCOLATE.
- 24. ICE CREAM SUNDAE** **\$15**
THREE SCOOPS OF VANILLA / CHOCOLATE ICE CREAM, TOPPED WITH A COOKIE AND MARS BAR PIECES.
- 25. CRÈME BRÛLÉE** **\$15**
BAKED VANILLA CUSTARD WITH CRISPY CARAMELIZED SUGAR CRUST. SERVED WITH QUINCE JAM OR SEASONAL FRUIT.
- 26. KING ISLAND CHEESE PLATTER (2 PEOPLE SERVED)** **\$40**
SERVED WITH KING ISLAND SMOKED CHEDDAR, ROARING FORTIES BLUE, DOUBLE BRIE, WATER CRACKERS, SUN-DRIED TOMATOES, PISTACHIOS, AND QUINCE PASTE.

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