

***Come to the king's hotel for a nice quick lunch
or for 'Experience Dinner'***

Or enjoy our winter specials

LUNCH MENU

Soup of the day	\$ 9
<i>Always tasty and an excellent starter to your dining experience. Your waiter will let you know of today's special</i>	
Bruschetta with Mediterranean Feta Cheese	\$ 16
<i>Crispy garlic bread topped with deep red roman tomatoes, basil, extra virgin olive oil and marinated feta cheese</i>	
Grilled Chicken Tenderloin	\$ 18
<i>Juicy chicken fillet ,served in toasted sour dough bread with aioli and fresh garden salad ,topped with melted French brie</i>	
Fisherman's Basket	\$ 16
<i>Deep fried battered fish, prawns, calamari, crab meat & scallops with crispy golden chips</i>	
Turkey Sandwich	\$ 16
<i>Smoked turkey, tuna sauce, lettuce and tasty cheese served with wedges</i>	
Steak Sandwich	\$ 17
<i>Tender premium veal grilled ,served in toasted sour dough bread with aioli and fresh garden salad</i>	
Quiche Lorraine	\$ 15
<i>Soft onions, parmigiano cheese ham or prosciutto free range eggs, nutmeg and touch of cream.</i>	
Veal Scaloppine in Wild Mushroom Sauce	\$ 23.50
<i>Tender veal medallions pan fried finished with white wine fresh tomato and wild mushroom served with fried wedges.</i>	
Tiger Prawns and Avocado Salad	\$ 24
<i>Tiger prawns tossed through garlic, parsley and bay leaves grilled to perfection served with guacamole sauce</i>	

Greek Salad and Calamari		\$ 20
<i>Wedges of fresh tomatoes, Kalamata olive, cucumber, fresh oregano and mediterranean feta cheese, topped with north west grilled Calamari</i>		
Caesar Salad		\$ 16
<i>Made in the traditional way with fresh green and red cos lettuce, crispy bacon, parmesan cheese, croutons, anchovies and authentic dressing</i>		
- with smoked salmon	<i>add</i>	\$ 5
- with grilled calamari	<i>add</i>	\$ 4
- with grilled chicken	<i>add</i>	\$ 4
Tiger Prawns and Calamari		\$ 20
<i>Light fried tiger prawns and calamari served with gourmet salad and tartare sauce</i>		
Vegetarian Flan and Field Mushroom		\$ 11.5
<i>Served with spicy rosemary Napoletana sauce</i>		
Pasta of the Day		\$ 16
Fish of the Day		market price
 Getting Extras		
Warm Garlic Bread		\$ 2
<i>Per slice</i>		
Crusty Italian Bread		\$ 1
served with Butter		
Warm Italian bread		\$ 1
<i>served with extra virgin olive oil and adage balsamic vinegar</i>		
Garden Salad		\$ 6
<i>With extra virgin ,fresh lemon and touch of seeded mustard</i>		
Wedges sour cream and chives	served with sauces	\$ 6
Crispy golden chips		\$ 6
<i>With aioli</i>		
Vegetable of the day		\$ 6

Dinner menus

While you decide

Kalamata Olives \$ 8

With warm italian bread to dip in extra virgin olive oil and adage balsamic vinegar

Warm garlic bread \$ 2

per slice

Spicy Italian Dry Sausages \$ 14

Served with warm garlic bread

Tasting platters \$ 20

Smoked turkey, tuna sauce, semi-dried tomatoes, farmer cheese, pickled and a chef touch to complete the dish. Served with warm italian bread. Ideal for sharing.

Getting started

Soup of the day \$ 9

Always tasty and an excellent starter to your dining experience. Your waiter will let you know of today's special

Bruschetta with Mediterranean Fetta Cheese \$ 15

Crispy garlic bread topped with deep red roma tomatoes, basil, extra virgin olive oil and marinated fetta cheese

Greek Salad and Calamari \$ 23

Wedges of fresh tomatoes, Kalamata olives, , cucumber, fresh oregano and mediterranean feta cheese, topped with north west grilled Calamari

Vegetarian Flan and Field Mushroom \$ 18.50

Served with spicy rosemary Napoletana sauce

Caesar Salad \$ 18.50

Made in the traditional way with fresh green and red cos lettuce, crispy bacon, parmesan cheese, croutons, anchovies and authentic dressing

- with smoked salmon *add* \$ 5

- with grilled calamari *add* \$ 4

- with grilled chicken *add* \$ 4

Gourmet Home made pasta

Tagliatelle with Wild Mushroom \$ 23.50

With 4 different types of mushroom extra virgin olive oil, purple garlic, bay leaves, fresh roman tomatoes, chardonnay wine and lemon thyme

Ricotta and spinach Ravioli with Walnut Sauce \$23.50

Home made spinach ricotta ravioli, tossed with a blend of purple garlic, pine-nuts, toasted walnut and extra virgin olive oil.

Risotto Marinara \$ 25.50

Mix of fresh seafood (prawns, calamari, medley of fresh fish and mussels) tossed through garlic and white wine in a light Napoletana sauce

Sage Gnocchi and Tasmanian Salmon \$ 25.50

Home made gnocchi with fresh sage, smoked salmon, brandy, parsley in a pink sauce

Getting Serious: from the land to the Sea

French Lamb Cutlet \$ 29.50

Succulent premium lamb cutlet crumbed in parmesan, bread crumbs and fresh oregano, served with caramelized red onions, accompanied by vegetarian flan

Beef Scotch Fillet \$ 29.50

Tender and flavoursome prime beef served with wild mushroom or mustard sauce accompanied by Gratin potatoes

Baby Goat Casserole \$ 26.50

Slow-cooked goat on the bone in tomatoes and mixed vegetables, flavoured with Mediterranean herbs and white wine

Roll Pork Roast Italian stile "Porketta" \$ 25

Stuffed with fresh almond and mediterranean herbs, served with roasted capsicum, black olive and apple sultana sauce.

Tiger Prawns and Calamari \$26.50

Light fried Prawns and north west Calamari served with fresh gourmet Salad, golden chips, and Tartare Sauce

Chilly Garlic Prawns \$ 28.50

Sizzled prawns richly flavoured with chilly, garlic, parsley, brandy, Napoletana sauce and fish stock, served with saffron pilaf rice – a 'must have' dish for the prawn lover

Duo of Fresh Fish \$ 29.50

Two different grilled types of fish served with vegetarian flan and lemon dill dressing Ask your waiter about today's fish combination

King Seafood Platter

Sautéed prawns, grilled and fried North West Calamari, duo of fresh fish, steamed New Zealand mussels and fresh garden salad

one person \$ 40
two persons \$ 75

Getting extras

Warm Garlic Bread \$ 2

Per slice

Crusty Italian Bread \$ 1

Served with butter

Warm Italian Bread \$ 1

Served with extra virgin olive oil and adage balsamic vinegar

Garden Salad \$ 6

With extra virgin ,fresh lemon and touch of seeded mustard

Wedges \$ 6

With sour cream and sweet chilli sauce

Crispy golden chips \$ 6

With aioli

Vegetable Flan \$ 4.5

Oven Roasted Marinated Capsicum \$ 6

Vegetable of the day \$ 6

Special available lunch and dinner

Or you can have a glass of wine and cheese board for two at \$15

Or glass of wine and tasting platter for two at \$15

Or a glass of wine and a Bruschetta to share for \$15

Or a glass of wine and Italian sausages for \$15

Or enjoy our winter specials