

# ST. FRANCIS RESTAURANT

## BREAD (Two Pieces of Crispy Toasted Lepinna Bread)

<b>Roasted Garlic &amp; Parmesan</b>	4.5
<b>Tasty Cheese &amp; Mustard</b>	4.5
<b>Basil, Semi-Dried Tomato &amp; Olive</b>	4.5

### **Bruschetta**

Diced Tomato Flesh, Parmesan Cheese, Spanish Onion & Basil Pesto Drizzled with Sticky Balsamic	7
---	---

## SOUP Please Ask Your Friendly Waitress on Today's special 6.5

<b><u>OYSTERS</u> Naked</b>	Three	5
(Sth. Aust. West Coast with Fresh Lemon Wedge & Chef's Special Sauce)	Six	9
	Twelve	17.9
<b>Kilpatrick</b>	Three	6.5
(Bacon Slices, Worcestershire & Spicy Tomato)	Six	12.9
	Twelve	19.9
<b>Oriental</b>	Three	6.5
(Wasabi, Lime wedges & Anise Infused Soy Sauce)	Six	12.9
	Twelve	19.9
<b>St. Francis</b>	Three	7
(Wrapped in Smoked Salmon, Topped with Hollandaise & Grilled)	Six	13
	Twelve	21.9

## DIPS & ANTIPASTO PLATTER

Char Grilled Pitta Bread, Two House- Made Dips, Dolmades Marinated Olives, Semi-Dried Tomato & Artichoke Hearts	9.9
---	-----

## **ENTRÉE**

### **Salt 'N' Pepper Squid**

Tender Young Sth. Aust. Squid in a Delectable Blend of Cumin, Lemon Pepper & Selected Spices, Deep Fried till Crisp with Anise infused Sweet Soy & Ginger. 9.9

### **Baked Whole Zucchini**

Fetta Cheese, Pistachio Nuts, Capers and Fresh Herbs fill a Fresh Whole Zucchini, then Oven Baked served on a Napolitana Sauce topped with Buttered Baby Spinach 8.9

### **Garlic Prawns**

Black Tiger Prawns Pan Fried in a Garlic & White Wine Cream Sauce, served with Pilaf Rice and Lemon Wedge 11.9

### **Chilli Prawns**

Black Tiger Prawns poached in a Roast Pepper and Fresh Chilli Sauce, served with Pilaf Rice 11.9

### **Chicken Liver Pate**

Bacon, Brandy & Fresh Thyme Flavoured served with Cornichons, Crusty Bread and Balsamic Beans 8.9

### **Light Cajun Quail**

De-boned, Marinated In Garlic, Cumin & Coriander Seed, fried till Crisp, served with Warm Salsa of White Bean, Tomato, Red Onion & Parsley 12.5

## **MAINS**

### **Roast of The Day (Lunch Only)**

Ask our Friendly Waitress for Today's Choice served with Roasted Baby Potatoes, Vegetable Medley & Gravy

### **St Francis Fish & Chips**

Crumbed Perch Fillets with House-made Tartare, Served with Chips, salad or Veg. & Lemon Wedge 11.5

**Chickened Breast Schnitzel**

Freshly crumbed Chicken Breast, Fried till Golden, with Beer Battered Fries, Salad or Veg. & Lemon Wedge 13.9

**Chicken Breast Schnitzel Parmagiana**

As above Topped with Napolitana Sauce, Tasty Mozzarella Cheeses, grilled till Golden, with Beer Battered Fries & Salad Or Veg. 15.9

**Chicken Breast Schnitzel Mexicana**

Jalapeno, Cumin, Red Kidney Beans & Fresh Tomato, Tasty Mozzarella Cheeses, grilled to Golden, served with Beer Battered Fries and Salad or Veg. 15.9

**Chicken Breast Schnitzel Kilpatrick**

Freshly crumbed Chicken Breast topped with Bacon in a Worcestershire & Spicy BBQ Sauce topped with Tasty Mozzarella Cheeses, served with Beer Battered and Salad or Veg. 16.9

**Chicken Breast Schnitzel Surf & Roost**

Freshly crumbed Chicken Breast topped with 3 Tiger Prawns & House-made Hollandaise with Beer Battered Fries and Salad or Veg. 17

**OUT OF THE PAN**

**Thai Green Chicken Curry**

Tender Thigh Fillets simmered in Aromatic Coconut & Thai Spices, served with Pilaf Rice, Pappadums & Raita 14.9

**Pasta Of The Day**

Ask Your Friendly Waitress on Today's Creation P.O.A

**Beef Saltimbocca**

Eye Fillet Medallions Topped with Sage, Prosciutto  
And Baby Bocconchini, lashed with a Red Wine Glase  
served on Mashed with Garlic Green Beans 20.9

**St Francis Chicken Salad**

Pan Fried Cajun Seasoned Chicken Tenderloins, tossed  
Through a Rainbow Lettuce, Cucumber, Tomato and Red  
Onion Salad with House-made Egg Mayonnaise Dressing,  
Garlic Croutons & Crisp Prosciutto 15.9

**FROM THE CHAR GRILL**

**300gms Grain Fed Porterhouse Steak** 19

**400gms Grain Fed Rump Steak** 19.5

Char Grilled to your preference, topped with duo  
of Peppercorn, Creamy Mushroom, Rich Gravy  
or Dianne Sauce & served with Beer Battered Fries  
and Salad or Veg.

**Or Surf & Tuff** (3 Poached Black Tiger Prawns  
& Bearnaise Sauce) 3.5

**Marinated Lamb fillet**

On a Parsley, Cracked Wheat, Cherry Tomato & Fetta  
Salad with Garlic Pitta Wedges topped with Tzatziki 20.9

**FROM THE OCEAN****Salt & Pepper Squid**

Tender SA Squid Coated in a Delectable Blend of Cumin,  
Lemon Pepper & Selected Spice, Deep Fried till Crisp with  
Anise infused Sweet Soy & Ginger Sauce, served on a  
Mizuma Lettuce, Cherry Tomato & Snow Pea Salad 15.5

**Local Fresh Fish**

Simply Crumbed, Grilled or Ale Battered with Houe-made  
Tartare Sauce, Beer Battered Fries & Salad or Ver. P.O.A

**Garlic Prawns**

Black Tiger Prawns, Pan Fried in a Garlic & White Wine  
Cream Sauce, served with Pilaf Rice and Lemon Wedge 19.9

**Chilli Prawns**

Black Tiger Prawns, poached in a Roast Pepper and Fresh  
Chilli Sauce, served with Pilaf Rice and Lime Wedge 19.9

**Slow Roasted Half Duckling**

Served with Wilted Asian Greens and an Oriental  
Glaze 21

**FROM THE OVEN****Vegetable & Parmesan Frittata**

Aldente' Vegetables in Season set in a Light Egg Custard  
Topped with Caramilised Red Onion and Bush Tomato  
Relish, served with a side Salad 16

**Tandoori Chicken Breast**

Lightly Marinated served with Pilaf Rice, Mint &  
Cucumber Yoghurt Sauce & Pappadums 17

**SIDES**

**Fresh Market Vegetables in Season 4**

**Fresh Garden Salad 4**

**Greek Salad**

Marinated Fetta, Olives Cherry Tomato , Cucumber  
& Red Onion 5.5

**Beer Battered Fries with Tomato Sauce 5.5**

**Seasoned Wedges with Sweet Chilli & Sour Cream 6.5**

**KIDS**

**6.5**

**Junior Chicken Schnitzel & Chips**

**Crumbed Fish & Chips**

**Ham & Pineapple Pizza & Chips**

**Chicken Nuggets & Chips (Made on Premises)**

**Crumbed Sausages & Chips**