

Welcome To



Winner of the,
Northern/ New England Restaurant and catering
"Award for excellence"
In the Contemporary Australian Restaurant section
winners of 2011, 2012 & 2013

2012 Bidvest
'Contemporary Australian Formal restaurant'
Winner

To assist in your dietary needs we have marked the
meals as follows

GF = Gluten free

LF = Lactose free

V = Vegetarian

NF = Nut free

Enjoy the evening

Restaurant Manager-

John Mittra

Head Chef/Kitchen manager-

Donna Howarth



Entree

Breads

Garlic	\$ 6.50
Herb	\$ 6.50
Breads with chef's own Dips	\$ 9.50

Broken Bay Oysters

Natural	1/2 Dozen \$ 18	Dozen \$ 30
Mornay	1/2 Dozen \$ 19	Dozen \$ 32
Kilpatrick	1/2 Dozen \$ 19	Dozen \$ 32

Sea Scallops (GF) (NF) \$19.00

Seared and served in Beurre noisette, With Mango & melon
Salsa Dressed with Caviar.

Smoked Salmon (NF) \$ 18.00

On potato Rosti with garlic aioli tomato, capers and Spanish
onion salsa On beetroot reduction

Slipper Lobster (NF) \$ 19.00

Also known as Moreton Bay Bugs. Grilled, served on bed of
rice with an unique garlic, lemon butter sauce



Grilled Haloumi Cheese (GF) (NF) (V) entree \$16
Main \$26

Served on char grilled vegetables, black olives, dehydrated cherry tomatoes, topped with Spanish onion jam and balsamic glaze

Grilled Whole King Prawns (NF) \$19

Served on crouton, Paris mash and blue cheese puree, with basil and semi-dried tomato oil

Cascada's Salt and Pepper Calamari \$18

Tender pieces of fresh Calamari fried in Chef's Spices, served with baby Roquette and sweet chilli mayonnaise

Lightly Grilled Kangaroo Fillet (GF) Entree \$18
Main \$32

Kangaroo Tail rubbed with special Bush seasoning, cooked medium - rare, and served on a bed of baby Roquette, pine nuts and semi- dried Tomatoes with an Avocado Dressing.

Crocodile fillet Entree \$18
Main \$32

Fried, Tender strips of Crocodile Belly coated in authentic herbs and spices, served with chef's special coleslaw and persevered Lemon dressing.



Main Course

Grilled Wild Catch Barramundi Fillet (NF) \$32

With corn, parsley crust, roasted pumpkin mash, tomato, caper, and baked vegetables

Crispy Skin Salmon (GF) \$32

Salmon fillet cooked lightly, served on a warm Niçoise Salad topped with basil and chilli infused oil.

Half Lobster and Prawn Mornay (NF) \$42

Half a lobster mixed with a delicious collection of prawns served in a creamy Mornay sauce with potatoes and char grilled vegetables

Chicken Supreme (NF) \$32

Chicken fillet, filled with avocado and camembert cheese, served on duchess potatoes, fresh green vegetables and salsa verde



Slow Roasted Pork Belly (GF)

\$34

On stir-fried petite Asian greens, topped with Spanish onion, fresh coriander, fried spring onion and soya honey star-anis reduction

Tender Lamb fillet

\$ 32

Tender Lamb Back-strap, cooked, Medium- rare and served with fluffy Moroccan style Cous Cous, and Mediterranean style vegetables and finished with minted yoghurt.

Sirloin Steak (NF) (LF) *

\$32

Cooked to your liking and served on steamed vegetables with pont neuf potatoes, topped with red wine, butter and chives.

Cascada Surfing Cowboy *

\$42

Fillet steak, cooked to your liking, topped with Cajun calamari and king prawns served with roasted potatoes, sweet potatoes and smoky tomato chutney

Szechuan Double Roasted Duck

\$ 38

Half de-boned Duck served on a potato Rosti and seasonal greens with chef's house made soya, honey reduction.

*Please remember a well-done steak, will take time to cook



Side Dishes

\$6.00

Balsamic Button Mushrooms

Cascada Garden Salad

Sautéed Medley of Vegetables

Beer Battered Chips

Greek Salad