



# WINTER MENU

## Starters

### **Garlic Bread \$11.90**

*Garlic, parmesan and butter toasted on Turkish bread*

### **Soup of the Day \$15.90**

*Enjoy our ever changing winter soup of the day made daily with fresh ingredients and served with a warm dinner roll and butter*

### **Oysters \$3.70 each**

The 'Great Bay' Tasmanian Oyster, from a renowned Australian Oyster region, famous for its exceptional quality, succulent flavour and size.

**Natural** - with a hint of lemon and black pepper

**Kilpatrick** – with traditional style of bacon, tomato sauce and Worcestershire

**Mornay** – with a creamy mornay and cheese sauce

### **Cheese Plate for 2 or 4 people \$22.90 / \$44.90**

*A selection of New Zealand Medium Blue cheese, Apricot & Almond Cheese, Cheddar and German Brie served with dried fruit, quince paste, smoked almonds, pickled onion and fresh fruit*

## Entrée

### **98's Crumbed Mushrooms \$15.90**

*Mushroom caps stuffed with cream cheese and seasoning, wrapped in bacon and lightly crumbed and fried until golden brown, nestled on a bed of rocket*

### **5 Spice Dusted Calamari (E) \$19.80 (M) \$28.90**

*With crisp vermicelli noodle salad and a house made chilli tomato chutney*

### **98's Duck 'Long and Crisp' Spring Rolls \$19.80**

*With chilli plum sauce and rocket salad*

### **Moroccan Spiced Beef and Cous Cous Salad \$24.90 (GF)**

*Moroccan spice encrusted beef with grilled haloumi, blistered cherry tomatoes, snow peas and spinach tossed through warm cous cous and served with a zesty lemon and mint yoghurt dressing*

### **Lamb Brains (E) \$18.90 (M) \$28.90**

*Lightly crumbed lambs brains served with a gourmet rocket salad and dressed with a seeded mustard and garlic cream sauce*





**Mornay Moreton Bay Bug (E) \$19.80 (M) \$29.90**

*Moreton Bay Bug filled with a creamy mornay sauce and cheese, toasted until golden brown, served on a bed of house salad and mango chilli sauce*

**Main Menu**

**Mornay Moreton Bay Bug (M) \$29.90 (E) \$19.80**

*Moreton Bay Bugs filled with a creamy mornay sauce and cheese, toasted until golden brown, served on a bed of house salad and mango chilli sauce*

**'Catch of the Day' \$25.90**

*Red Emperor, panko crumbed, grilled or in beer batter served with fries, homemade tartare sauce, lemon and house salad*

**5 Spiced Dusted Calamari \$28.90 (E) \$19.80**

*With crisp vermicelli noodle salad and a house made tomato chutney*

**Sesame Encrusted Salmon with Horseradish Sauce \$33.90 (GF)**

*Pacific Ocean Salmon with crispy sesame seed encrusted skin resting on pan roasted buttered potatoes, asparagus and fresh spinach served with warm lemon and horseradish sauce*

**Oven Baked Chicken with Chefs Creamy Sauce \$33.90 (GF)**

*A tender chicken breast stuffed with pumpkin, onion, carrots, mixed spices, prosciutto and brie. Oven baked until golden and served with chef's special creamy sauce and green vegetables*

**Twice Cooked Pork Belly and Scallops \$34.90 (GF)**

*Crisp crackling with a medley of diced pumpkin, baby beans, zucchini, slices of apple, fennel and pine nuts with a honey carrot puree and spiced apple sauce topped with pan fried scallops*

**Lambs Brains \$28.90 (E) \$18.90**

*Lightly crumbed lambs brains with a gourmet rocket salad, crisp prosciutto crumbed and dressed with a seeded mustard and garlic cream sauce*

**Ricotta Gnocchi with Sage Butter, Spinach and Cherry Tomatoes \$27.90 (V)**

*House made ricotta gnocchi cooked to perfection then pan tossed with sage butter, spinach and cherry tomatoes*





## From the Char Grill

Char Grilled steaks come accompanied with truffle and rosemary infused chat potatoes and steamed vegetables salted in butter (GF)

**Nolan's Private Selection Premium Rump 300g - \$31.60**

**Premium Black Angus Porterhouse 300g - \$37.30**

**98's Signature Porterhouse (Spicy) 300g - \$39.90**

**Reef and Beef Porterhouse 300g - \$49.90**

**Nolan's Private Selection Premium Eye Fillet 250g - \$46.20**

**Steak Topper \$9.00** - Salt & Pepper Calamari / Scallops / Mornay Half Moreton Bay Bug / Stuffed Mushroom

**Sauces \$4.90 (GF)** - Blue Cheese / 3 Pepper / Dianne / Mushroom / Creamy Garlic, Seeded Mustard and Parmesan

**Sides \$9.00** - Onion Rings and Bush Chutney / Seasonal Steamed Vegetables / Fresh Gourmet Salad / 98's Steakhouse Fries

## Desserts

**Apple and Rhubarb Crumble served with Cream Anglaise \$10.90**

*Granny Smith Apples and Rhubarb, poached and topped with a traditional crumble then baked until golden and served with warm cream anglaise*

**Espresso Panna Cotta served with Bitter-Sweet Chocolate Ice-cream \$10.90**

*Silky smooth espresso panna cotta accompanied with sugared puff pastry, salted caramel sauce and indulgent house made chocolate ice-cream*

**98's Classic Ice Cream Sundae \$10.90 (GF without wafer)**

*Rich vanilla ice cream with biscuit wafer, nuts, whipped cream and your choice of Strawberry, Chocolate or Caramel topping*

**Sticky Date Pudding with Butterscotch Sauce \$10.90**

*98's creation of a classic winter warmer served with creamy vanilla ice cream and cream*

**Affogato \$16.90**

*Creamy vanilla ice cream with a shot of hot espresso and your choice of Cointreau, Frangelico, Tia Maria, Kahlua or Bailey's Irish Cream liqueur*

**Mezi Share Dessert Plate for 2 or 4 people \$16.90 / \$25.90**

*Mini Sticky Date pudding and espresso panna cotta served with dark chocolate and vanilla ice-cream*





## Restaurant 98's Degustation Menu

**Restaurant 98's 6 Course Degustation Menu is \$79 per person**

Appreciate the art of fine cuisine with Restaurant 98's 6 course degustation menu

### **1<sup>st</sup> Course**

**98's Duck 'Long and Crisp' Spring Rolls**

*With chilli plum sauce and rocket salad*

### **2<sup>nd</sup> Course**

**Rice Noodles and Marinated Chicken served in Spicy Broth**

*Tender chicken marinated in soy and 98's spice blend, served on top of rice noodles, assorted Asian vegetables and a spicy chicken broth*

### **3<sup>rd</sup> Course**

**Nordic Style Prawns, Morton Bay Bugs and Smoked Salmon**

*Fresh poached prawns and Morton Bay bugs mixed with natural yoghurt, sour cream, diced gherkin and cucumber topped with smoked salmon and grilled courgettes*

### **4<sup>th</sup> Course**

**5 Spice Dusted Calamari**

*With crisp vermicelli noodle salad and a house made chilli tomato chutney*

### **5<sup>th</sup> Course**

**Pork**

**Twice Cooked Pork Belly (GF)**

*Crisp crackling with a medley of diced pumpkin, baby beans, zucchini, slices of apple, fennel and pine nuts with a honey carrot puree and spiced apple sauce*

### **6<sup>th</sup> Course**

**Honey Carmel Cheesecake with Lemon and Mixed Berry Sorbet**

*French style caramel cheesecake served in a waffle cone with lemon and berry sorbets, raspberry sugar and white chocolate dust*

**Call Restaurant 98 on (07) 4920 1000 for booking enquires**

