



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 \$25.90 / \$47.90

A platter of cheeses selected by our head chef for the cheese lovers, served with dried fruit, quince paste, smoked almonds, grissini, pickled onion and fresh fruit

Entrée

98's Crumbed Mushrooms \$15.90

Mushroom caps stuffed with camembert 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

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

Lightly crumbed lambs brains with a gourmet rocket salad, candied bacon crumbs and a seeded mustard and garlic cream sauce

Mornay Moreton Bay Bug (E) \$29.80 (M) \$39.90

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) \$39.90 (E) \$29.80

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

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

With crisp vermicelli noodle salad and a house made tomato chutney

Lemon Pepper and Quinoa Encrusted Salmon \$33.90 (GF)

Atlantic Salmon encrusted with lemon pepper, sesame seeds and quinoa flakes, pan grilled then baked to perfection. Served with butter potatoes, cherry tomatoes, asparagus, zucchini and fresh spinach accompanied with a white wine and dijon sauce

'Catch of the Day' \$28.90

Red Emperor, panko crumbed, grilled or in beer batter served with our house beer batter fries, home-made tartare sauce, lemon, house salad and honey mustard sauce

Twice Cooked Pork Belly and Scallops \$39.90 (GF)

Crisp crackling with a medley of diced pumpkin, baby beans, zucchini, slices of apple, fennel and served 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, candied bacon crumbs and a seeded mustard and garlic cream sauce

Slow Braised Beef Cheek \$35.90 (GF)

Tantalising 6 hours slow braised beef cheeks resting on a creamy asparagus potato mash accompanied with roasted baby carrots, steamed green vegetables, beetroot puree, blistered cherry tomatoes and onion jus

Creamy Avocado Baked Chicken with Hollandaise Sauce \$29.90 (GF)

Avocado and cream cheese stuffed chicken breast resting on a bed of fresh spinach, seasoned roast pumpkin and green vegetables served with creamy hollandaise 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 chat potatoes coated in garlic butter and steamed vegetables salted in butter (GF)

Nolan's Private Selection Premium Rump 300g - \$34.40

Premium Black Angus Porterhouse 300g - \$39.80

98's Signature Porterhouse (Spicy) 300g - \$42.40

Reef and Beef Porterhouse 300g - \$49.90

Nolan's Private Selection Premium Eye Fillet 250g - \$48.90

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

Double Chocolate Brownie served with Peanut Butter Ice-cream \$10.90

A dark chocolate brownie with white chocolate chunks topped with a scoop of homemade peanut butter ice-cream and coated with butterscotch sauce, served with caramelized popcorn

Blueberry Panna Cotta with Berry Coulis \$10.90 (GF)

Blueberry panna cotta with berry coulis, caramelised white chocolate, fresh berries and meringue crumbles

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

White Chocolate Mousse coated in Chocolate Ganache \$10.90 (GF)

White chocolate mousse drizzled with chocolate ganache, served with fresh berries and caramelised white chocolate crumble

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 / \$26.90

Mini Sticky Date pudding, blueberry panna cotta and brownie served with peanut butter icecream 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

1st Course

98's Duck 'Long and Crisp' Spring Rolls

With chilli plum sauce and rocket salad

2nd 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

3rd Course

5 Spice Dusted Calamari

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

4th 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 served on toasted ciabatta then topped with smoked salmon and grilled courgettes

5th Course

Pork

Twice Cooked Pork Belly (GF)

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

6th Course

Blueberry Panna Cotta with Berry Coulis

Blueberry panna cotta served with berry coulis, caramelised white chocolate, fresh berries and meringue crumbles

For Booking Contact Restaurant 98 (07) 4920 1000