



Starters

Garlic Bread \$12.70

Garlic, parmesan and butter toasted on Turkish bread

Cheese Plate for 2 or 4 people \$27.90 / \$49.90

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

Creamy Pumpkin Soup \$16.90

Jap Pumpkin soup served with toasted ciabatta bread

5 Spice Dusted Calamari (E) \$21.20 (M) \$30.80

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

Pulled Pork Spring Rolls \$21.20

Pulled pork and pear, crisp spring rolls served with a chilli plum dipping sauce

Lamb Brains (E) \$21.20 (M) \$30.80

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

Oysters \$3.90 each

New Zealand Oysters, 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

Main Menu

5 Spiced Dusted Calamari \$30.80 (E) \$21.20

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

'Catch of the Day' \$30.80

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

Lambs Brains \$30.80 (E) \$21.20

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



Slow Braised Beef Cheek \$38.30 (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 \$31.90 (GF)

Chicken breast filled with avocado and cream cheese resting on a bed of fresh spinach, seasoned roast pumpkin and green vegetables served with creamy hollandaise sauce

Pumpkin and Fetta Risotto \$28.70 (V)

A delicious combination of pumpkin, pine nuts, cherry tomatoes and fetta

Char Grill Steaks

Riverina Black Angus Premium Rump \$36.70(GF)

Award winning Riverina Black Angus Premium Rump 300g steak char grilled to your liking and accompanied with chat potatoes coated in garlic butter and seasoned steamed vegetables

Oakey Black Angus Reserve Porterhouse \$42.50 (GF)

Award winning Oakey Black Angus Reserve grain fed Porterhouse 300g steak char grilled to your liking and accompanied with chat potatoes coated in garlic butter and seasoned steamed vegetables

Nolan's Private Selection Premium Eye Fillet 250g \$51.90 (GF)

*Nolan's Private Selection Premium Eye Fillet 250g steak char grilled to your liking and accompanied with chat potatoes coated in garlic butter and seasoned steamed vegetables
For Eye Steaks cooked medium or well done more please allow up to 45mins cooking time*

98's Signature Spicy Porterhouse (Spicy) \$45.90 (GF)

*Award winning Oakey Black Angus Reserve grain fed Porterhouse 300g steak cooked to your liking and encrusted with our chef's special blend of bush spices and topped with chilly butter.
Served with garlic butter chat potatoes and steamed vegetables*

Reef and Beef \$53.90 (GF)

Award winning Oakey Black Angus Reserve grain fed Porterhouse 300g cooked to your liking served with a seafood sauce with prawns, calamari & Morton Bay bug meat poached in a sweet chilli cream sauce and finished with a scallop. Served with garlic butter chat potatoes and steamed vegetables

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

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

Sides \$9.00 - Onion Rings and house made chilli tomato Chutney / Seasonal Steamed Vegetables / Fresh Gourmet Salad / 98's Chips



Desserts

Double Chocolate Brownie served with Peanut Butter Ice-cream \$11.90

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

Oreo and Peppermint Cheesecake \$11.90

Peppermint cheesecake dotted with crushed Oreo cookies and drizzle with chocolate sauce

98's Classic Ice Cream Sundae \$11.90 (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 \$11.90

98's creation of a classic dessert served with creamy vanilla ice cream

Affogato \$17.90

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 \$17.90 / \$27.90

Sticky date pudding, Oreo and peppermint cheesecake and double chocolate brownie served with peanut butter ice cream

Restaurant 98's 6 Course Degustation Menu \$89pp

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

1st Course - Camembert Cheese and Cranberry Sauce

Creamy camembert cheese covered in panko breadcrumbs fried until golden brown and served with Cranberry sauce and water crackers

2nd Course - Pulled Pork Spring Rolls

With chilli pear sauce and rocket salad

3rd Course - 5 Spice Dusted Calamari

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

4th 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

5th Course - Slow Braised Beef Cheek (GF)

Tantalising 6 hours slow braised beef cheeks, accompanied with roasted baby carrots, beetroot puree, blistered cherry tomatoes and onion jus

6th Course - Oreo and Peppermint Cheesecake

Peppermint cheesecake dotted with crushed Oreo cookies drizzled with chocolate sauce