

Clancy's Restaurant

Entrees

Tasmanian Salmon Tartare	19.5
marinated with mustard, tabasco and capers, topped with caviar and wasabi mayo	
Citrus Sea Scallop	21.5
crunchy cucumber, shimeji mushroom and baby kale with a touch of walnut vinaigrette	
Drunken Prawn and Truss Tomato	21.5
soaked in sake, mirin, chinese wine with star anise and cinnamon on a bed of seaweed salad	
House made Frittella	19.5
hand chopped prawn, beef with lemon grass, coriander and lime-chilli sauce	
Roasted Pork Belly (ogf)	21.5
bounded in pumpkin mousse, apple slaw and mustard dill	
Quinoa Quenelles	18.0
crumbed dumpling of tofu and shiitake mushroom with pomegranate dip	
Tasting Plate (one each of above)	32.5

Main Course

Market Fish with Chef's Accompaniments	Seasonal Price
Blue Tail King Prawn (gf)	39.9
simply pan fried and flamed in brandy on orange scented pumpkin sauce served with zucchini and potatoes	
Oven baked Fillet of Chicken Maryland	35.9
topped with bacon, chick pea, chestnut on spring onion and ginger soy, served with angel hair potatoes and seasonal vegetables	
Rack of Lamb Provencale (ogf)	39.5
our signature dish with roasted eggplant, ratatouille and minted potato mash served with seasonal vegetables	
Char-grilled Fillet of Beef (gf)	39.5
dusted with secret spices and grilled to your liking, laid on a reduction of Cabernet Sauvignon and black bean butter, served with potato galette and seasonal vegetables	
Roasted Vegetable Stack (ogf)	32.9
chargrilled haloumi, zucchini, eggplant, pumpkin, sweet potato, on polenta with napoli sauce and pesto	

v vegetarian or ov optional vegetarian
gf gluten free or ogf optional gluten
Please advise us of dietary requirements or allergies

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Side Dishes

all 10.0

Garden Salad (v/gf)

with balsamic honey vinaigrette dressing

Beer Battered Chips (v)

with tomato sauce and aioli

French Fries (v/gf)

with homemade aioli

Sauteed French Beans (v/gf)

with a touch of olive oil

Dessert

Crème Brulee (ogf)

with vanilla ice cream

13.5

Coconut Pannacotta

house made granola, raspberries coulis, coconut jelly and freeze dried berries

13.5

Apple and Rhubarb Crumble

served with cream fraiche and hazelnut ice cream

13.5

Duo of Mousse (ogf)

layers of dark chocolate and honey mousse with toasted coconut flakes

13.5

Freezing Point

your choice of 3 scoops of gourmet ice cream

vanilla, hazelnut, chocolate, berry sorbet

13.5

Our Affogato (gf)

vanilla bean ice cream served with a shot of espresso coffee

or add a liquor of your choice

10.5

+8.0

CLANCY'S CHEESE TROLLEY

Farmhouse cheese selection with quince paste and assorted crackers

5 different types of local and imported cheeses with condiments

1 cheese 15.5

2 cheeses 22.5

3 cheeses 29.5

Make sure to check out our fortified and sticky wines to compliment your cheesy goodness!

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