

pizza

Margherita bocconcini & fresh basil	12.00
Ham & Pineapple	14.00
Vegetarian roasted mediterranean vegetables, sun-dried tomato, rocket, pine nuts & pesto	15.00
Tandoori Chicken marinated chicken, onion, capsicum with minted yoghurt	16.00
Meat Lovers ham, pepperoni, chicken, bacon & bbq sauce	16.00
Mexican beef & bean nacho mix, jalapenos, capsicum, onion & sour cream	16.00
Supreme ham, pineapple, olives, capsicum, onions, mushrooms & pepperoni	16.00
Baggio Pizza traditional margherita pizza topped with prosciutto, rocket & parmesan	17.00
Spanish Prawn garlic prawns, oregano, roast capsicum, chilli, black olives & spanish onion	18.00

desserts

Please check board for desserts

cakes

See our range of cakes on display

daily specials

Check board for Daily Specials

tea & coffee

Tea & coffee also available

Parents, we are pleased to welcome children into our hotel. Please do not let your children:

- Leave the bistro or beer garden areas
- Enter the gaming room
- Run around the hotel
- Sit unattended
- Stay after 9:30pm

Remember these are licensed premises. Your co-operation is appreciated.

10% Surcharge applicable on Public Holidays



A LOYALTY PROGRAM WITH BIG BENEFITS & ADVANTAGES

Your Functions DESTINATION

The Taren Point Hotel is the perfect venue for your next function. With our fabulous Bistro menu, variety of group catering options and our trained staff you can sit back, relax and make the most of your special occasion.

Enquire at the hotel or visit our website
www.tarenpointhotel.com.au
and follow the links.

SUMMER *menu*



oysters

	½ Dozen	Dozen
Natural (GF)	12.50	20.50
Kilpatrick (GF)	14.00	22.00
Mornay	14.00	22.00

sides & light meals

Steamed Vegetables for 1 (GF)	3.50
Garlic Bread	4.50
Bowl of Fries	5.50
Garden Salad (GF)	6.00
Sweet Potato Fries	6.50
Potato Wedges with sour cream & sweet chilli	7.50
Tomato and Basil Bruschetta	9.50
Caesar Salad with Grilled Chicken	11.50 15.50
Home Made Smoked Trout Pate with toast & orange fennel salad	12.95
Smoked Chicken Waldorf Salad	12.95
Salt & Pepper Baby Squid with roquette, red onions & roasted tomatoes	15.00
Beef Nachos with guacamole, sour cream & salsa	15.00
Smoked Salmon & Slow Roasted	16.00
Beetroot Salad with horseradish dressing & baby capers	

shared plates

Mezze Platter (for 2) dolmades, hoummus, baba ghanuj, tzatziki, olives & fetta, grilled veg and pita bread	16.50
Summer Tasting Plate (for 2) paprika chicken skewers, pork ribs, satay chicken, thai beef salad & lamb souvlaki with satay sauce & aioli	18.50
Taren Point Seafood Tasting Plate (for 2) smoked salmon, softshell crab, tandoori prawns, trout pate & lobster cocktail with tartare sauce, smoked paprika aioli & lemon	18.75

kids meals

Under 12s	all \$8
Spaghetti Bolognese, Calamari & Chips, Chicken Tenders & Chips or Fish & Chips or Macaroni & Cheese	

kids value meal

includes kids meal, kids drink and icecream	10.00
Activity pack	1.00

schnitzels

Chicken Schnitzel	17.00
Chicken Parmigiana	18.00
Veal Schnitzel	18.00
Veal Parmigiana	19.00

burgers

Grilled Chicken Burger	12.50
Chicken Schnitzel Burger	12.50
100% Wagyu Beef Burger	12.50
Double Wagyu Bacon Cheese Burger	15.50
Grain Fed Rump Steak Sandwich with the Lot (Extra)	13.00 2.50

from the grill

Black Angus Sirloin 250g (GF - no sauce)	19.50
Grain Fed Rump Steak 400g (GF - no sauce)	21.00
Fillet Mignons (GF - no sauce)	22.50
Grain Fed Scotch Fillet Steak 300g (GF - no sauce)	23.50
Grain Fed T-Bone Steak 400g (GF - no sauce)	24.00
Mega Pork Ribs 1kg	27.50
Rib-Eye on the Bone 500g	29.50

steak extras & sauces

Gravy, Mushroom, Pepper, Dianne	1.50
Prawns with Bearnaise Sauce	3.50

pasta & risotto

Macaroni and Cheese with garden salad	15.00
Spinach and Ricotta Ravioli in napoli sauce with pesto & a touch of cream topped with baby spinach and parmesan	16.50
Beef Lasagne with chips & salad	17.50
Chicken and Spinach Lasagne with chips & salad	17.50
Chilli Prawn Linguine with roquette & parmesan	17.50
Prawn and Slipper Lobster Risotto in rich tomato sauce	17.50
Chicken, Artichoke & Prosciutto Risotto with gremolata	17.50
Wild Mushroom Risotto with truffle oil, roquette & parmesan	18.50

mains

Crispy Softshell Crab with aioli, cucumber, avocado & cherry tomato salad	17.50
Beer Battered Flathead with lemon & tartare	18.50
Char Grilled Chicken Satay with traditional peanut sauce, wild rice & cucumber salad	18.50
Paprika Chicken quinoa & tabouleh salad, grilled lemon & smoked paprika aioli	19.00
Seafood Basket with calamari, prawns, fish, scallops & crab claws	19.00
Tandoori Jumbo Prawns with wild rice, papadum, indian salad & mint yoghurt	21.00
Lamb Shanks in Red Wine & Rosemary with mashed potato	21.00
Panfried Queen Scallops on a bed of wilted spinach with crispy pancetta and lemon butter sauce	22.00
Chicken & Prosciutto with spinach & roquette mash	22.50
Herb and Garlic Scampi with a baby cos greek salad	24.00
Seafood Paella with king prawn, lobster tails, octopus, squid, mussels & crusty bread & butter	25.00

healthy options

Greek Salad (GF)	8.00
with Grilled Chicken (GF)	12.00
Warm Spicy Thai Beef Noodle Salad	15.00
Caprese Salad with roquette & prosciutto	15.00
Char-Grilled Chicken (GF) char-grilled chicken & avocado salad with sundried tomatoes & balsamic dressing	17.00
Grilled Barramundi (GF - no chips)	18.50
Marinated Lamb Souvlaki with greek salad, pita & tzatziki	18.50
Char-Grilled Swordfish with spiced yoghurt, cous cous, mixed herbs, chick pea & roast vegetable salad	18.50
Teriyaki Salmon with an asian noodle salad	18.50
Piri-Piri Chicken with mango, baby spinach & avocado	19.00
Moroccan Lamb Fillets with roasted mediterranean vegetable couscous & minted yoghurt	21.00
Lemon, Garlic & Parsley Lamb Cutlets tossed with green beans, cherry tomatoes, red onion & black olives	22.50