

LAUREL BERRY AT MOLE CREEK GUEST HOUSE ALL DAY MENU ~ Summer '07 & 8



Soup of the day with freshly baked bread and butter	\$9
Grilled Scotch fillet on Turkish bread with tarragon mayonnaise, salad greens & fries	\$14
Homemade red wine beef and mushroom pie with salad & fries	\$10.50
Today's quiche and salad	\$10.50
B.L.T. – crispy warm bacon, tomato & cos lettuce with creamy handmade mayonnaise on toasted Turkish bread with salad	\$13
Bobotie – South African fruit based minced beef curry with almond omelet served with yoghurt raita & chilli jam	\$14 / \$20
Battered fish fillet with salad and fries	\$12.50
Grilled barramundi with salad and fries	\$13.50
Pan fried ocean trout with lemon myrtle sauce remoulade served with potato bake and seasonal vegetables	\$25
Grilled eye fillet steak with mushroom pepper sauce served with potato bake and seasonal vegetables	\$24
Traditional Caesar salad	\$13
Smoked Salmon Caesar salad	\$16
Tassie Cheese plate – Mersey Valley Extra Tasty,, King Island Blue Brie & Tasmanian Heritage Brie with Marsala figs, walnuts & biscuits	\$16

Sweets

Bread & butter pudding with laurel berry syrup & cream	\$10
Flourless almond & orange cake with spiced orange syrup	\$10
Heavenly chocolate mud cake with cream	\$10
Maple syrup banana or berry pancakes with cream or ice cream	\$10
Homemade scones with Mole Creek Guest House jam & double cream	\$10
Apple, berry & macadamia crumble with double cream	\$10