A FRESH APPROACH TO DINING PLEASURE
A NEW APPROACH TO YOUR DINING PLEASURE. SELECT ONE OR SEVERAL DISHES OF ENTREE SIZE PORTIONS AND MAKE UP AN INTERESTING MENU, OR HAVE A BANQUET.

ONE ITEM PER PERSON $8.00; TWO ITEMS PER PERSON $15.00; THREE ITEMS PER PERSON $21.00; FOUR ITEMS PER PERSON $26.00

SMOKED SALMON AND ASPARAGUS TURNOVERS
Baked in a fluffy pastry and served with an Apple and Horseradish Cream Sauce

PETIT BOUILLABAISSE
An assortment of fresh seafood in a Saffron and Pernod flavoured broth, served with bread croutons and Sauce Cailoli

CHICKEN YAKITORI
Tender Chicken pieces and Leeks, grilled on a skewer, served on a bed of rice with Teriyaki Sauce

DEEP FRIED SEAFOOD COLLATION
Fresh seafood dipped in batter and crisply fried

LINGUINI MARINARA
Green Pasta topped with Mussels and Shrimps in an Italian Herb Sauce

SUMMER VEGETABLE CREOLE
Tender garden vegetables braised in Creole Sauce and served in a baked pumpkin shell

VEGETABLE CURRY AND RICE CAKE
Medium hot Vegetable Curry served with an Indonesian Rice Cake

POACHED FILLET OF PERCH “NANTILA”
Delicate Perch fillet served with Lobster Butter Sauce and Lobster medallion

HOME SMOKED BREAST OF DUCK
Arranged with seasonal Beans and Lettuce and dressed with Red Currant Vinaigrette

GREEN ASPARAGUS AND BAC TAIL SALAD
Moreton Bay Bug Tails tossed in lemon dressing with Asparagus and crisp Lettuce leaves

SCALLOP AND PRAWN BROCHETTE
Scallops wrapped in bacon, skewered with King Prawns served on a bed of Rice with Sauce Choron

SPICY THAI SQUID SALAD (NAA PLA MAEK)
Sliced Squid tossed with chilli paste, lemon juice and spring onions

TORTELLINI IN HERB CREAM SAUCE
Flavoured with fresh Herb Cream Sauce and topped with a julienne of Ham and Mushrooms

HOME SMOKED RAINBOW TROUT
Served with a salad of Avocado and Orange segments in Grapestone dressing

BAKED EGGPLANT WITH PASTA
Layers of Pasta and Eggplant gratinated with Cheese and served with stewed Tomatoes

PANFRIED CALF’S LIVER
Served with a Minted Citrus Sauce

BROCCOLI AND CORN CROQUETTES
Bound together in a tasty Cheese Cream Sauce

VEAL KIDNEYS IN MUSTARD SAUCE
Thinly sliced Kidneys flambeed in cognac, and quickly simmered in Mustard Sauce

CHICKEN, MUSHROOM AND VEGETABLE TERRINE
Served with piquant Tomato Chutney

TUNA FISH POCKET
Chunks of Tuna fish with Olives, Onions, Tomatoes and Feta Cheese in a pita bread pocket
Welcome to The Market Place Café

In particular, welcome to our new “grazing” concept, a fresh approach to your dining pleasure.

Our Executive Chef has created a wide selection of dishes, with emphasis on market fresh produce and portion sizes which are similar to an entree serve.

This will give you the opportunity to be more adventurous in your dining, or to simply have a snack.

Of course, some of the traditional old favourites are still on the menu.

Bon appetit!
NATURAL ROCK OYSTERS
SIX $8.50 TWELVE $14.00
Served with your choice of Red Wine Vinaigrette or Cocktail Sauce
SEA SHRIMP AND AVOCADO COCKTAIL $9.50
Served chilled and masked with a Brandyed Cocktail Sauce
GUAHCAMOLE DIP $7.50
Spicy Avocado with Tomato Concarre served with Corn Chips

Appetisers

OYSTERS KILPATRICK
SIX $9.00 TWELVE $15.00
Grilled on the Shell with chopped Bacon and Worcestershire Sauce

SEA SHRIMP AND AVOCADO COCKTAIL $9.50
Served chilled and masked with a Brandyed Cocktail Sauce
GUAHCAMOLE DIP $7.50
Spicy Avocado with Tomato Concarre served with Corn Chips

SOUP OF THE DAY $4.50
Please refer to Blackboard Menu
CHILLED YOGHURT & PAW PAW SOUP $5.00

The Soup Kitchen

MINESTRONE $4.50
Traditional vegetable soup served with grated Cheese
CREAM OF CHICKEN AND CORN $4.50

Popular Snack Menu

CLUBHOUSE SANDWICH $6.00
A Triple Decker filled with Bacon, Chicken, Tomato, Lettuce and hard-boiled Egg served with French Fries
THE FAMOUS HILTON BURGER $8.50
A 200 gr. Beef Burger on a Toasted Bun, topped with your choice of Cheese, fried Egg or Bacon
BAGELS FILLED WITH SMOKED SALMON $9.50
A Yeast Bun filled with Scottish Smoked Salmon and Cottage Cheese
SPANISH OMELETTE $8.00
Open-faced Omelette with diced Mushrooms, Ham, Onions, fresh Herbs and Tomatoes

OPEN-FACED DANEISH SANDWICH OF YOUR CHOICE $8.00
We suggest Leg Ham, Roast Beef, Cheese, Smoked Turkey, Tuna Fish or Egg Salad
MEXICAN TACOS $8.00
Crisp Corn Shells filled with Spicy Minced Beef, chopped Onions, Tomato and grated Cheese
CHINESE SHRIMP AND SESAME TOAST $8.00
Cat in Fingers and served with a Plum, Chilli Dip
CHEF'S MARKET SALAD $9.00
Julienne of Ham, Cheese, Roast Beef and Chicken presented on Lettuce Heart and garnished with Tomato, Cucumber and Green Asparagus—served with a dressing of your choice

THE SALAD BAR $5.50
Make your favourite Salad to accompany your meal

ANTIPASTO LUNCHEON BUFFET $10.00
INTERNATIONAL DINNER BUFFET $19.00
FEATURING ASSORTED HORS D'OEUVRES.
INCLUDING DESSERT & COFFEE $14.00

Featuring Hot and Cold Dishes.
DESSERT & COFFEE
Main Fare

**Catch of the Day** $12.00
Please refer to Blackboard Menu

**Grilled Fillets of King George Whiting** $12.00
Served with Caper Hollandaise Sauce

**Filletts of Barramundi Meuniere** $12.00
Served panfried with Lemon Butter Sauce and topped with sauteed Pineapple and sliced Bananas and served with Sesame Sauce

**Crumbled Pork Schnitzel** $10.00
Golden brown panfried Schnitzel served with French Fries

**Grilled Marinated Lamb Leg** $10.00
Served with Almond Rice and Yoghurt Mint Sauce

Roast of the Day $12.00
Please refer to Blackboard Menu

**Sirloin Steak "Plat de LHotel"** $12.00
240 gr. prime Sirloin, grilled to your liking, served with Herb Butter, French Fries and grilled Tomato

**Grilled Angus Texas T-Bone** $12.00
Mouth-watering fare. served with Idaho Potato filled with Sour Cream and Chive Topping

**Indonesian Nasi Goreng** $10.00
The traditional Indonesian dish with Shrimps, Chicken and Lamb, topped with a fried Egg and Kinepok

**"Coq au Vin"** $10.00
Succulent Chicken pieces simmered in a rich, Red Wine Sauce, served with Buttered Egg Noodles

**Desserts**

**Mango-Yoghurt Parfait** $6.50
With Chocolate Mint Sauce

**Chocolate Grand Marnier Mousse** $5.25

**Crisp American-Style Waffle** $6.50
Served with seasonal berry Ice Cream

**Baked Deep Dish Apple Pie** $5.00
Served warm with Cream or Ice Cream

**Baked Caramel Custard** $4.00

**Sliced Seasonal Fresh Fruits** $6.00

**Raspberry Macaron Trifle** $5.00
Flavoured with a touch of Amaretto

**Fresh Strawberries** $6.90
With a choice of whipped Vanilla Cream or Ice Cream

**American Cherry Cheese Cake** $4.00

**Cake of the Day** $4.00

**Assorted Fresh Fruit Pastries** $5.00

**International Cheese Selection** $6.50

**Beverages**

**Freshly Brewed Coffee** $1.60

**Decaffeinated Coffee** $1.60

**Pot of Fragrant Tea** $1.60

**Cappuccino** $1.90

**Vienna Coffee** $1.90

**Espresso** $1.90

**Liqueur Coffee** $7.00

**Hot Chocolate** $2.00

**Iced Coffee** $2.00

**Glass of Milk** $1.20

**Thickshake** $2.50