



Welcome to Scott Damien's on the Lake. We hope, on the next few pages, you will find a combination of food and drink that is as special to you as you are to us.

Now in our seventeenth year, we hope this menu continues to tempt and delight your taste buds. Scott began his career in Noosa in a restaurant called Café Porcini. So these mushrooms feature in the starter section as the marinade to Lamb Cutlets. We've added another two vegetarian dishes to the menu. In the Pasta Section is a Rocket, Pesto and Tomato Salsa Fettuccine and in the Lighter Lunch Dishes, Asparagus tossed in Garlic Butter topped with curls of parmesan cheese.

As it's warm Scott has lightened both the lamb and the pork belly dishes in the Mains Section to better suit the season. We have also added the Chilli Ginger Prawns due to regular requests for a main size of this dish. The Lighter Lunch Section was, we originally thought, to meet requests for smaller serves for lunch time. However, many of you have asked for even smaller dishes! As a result we have added Honey and Soy Chicken Wings, Asparagus and a Thai Beef Salad to the Lighter Lunch Section. Introduced in the last menu, the range of sizes in the Dessert Section continues with the already popular Sundaes through to the return of Scott's gluten free chocolate lovers' dream, the Flourless Chocolate Cake.

In addition to this menu there is a Daily Sheet. We dislike the use of "specials" as this regularly translates to "food that's reached its used by date". Hence our Fish of the Day and Curry of the Day is what we have bought or made in the last couple of days. In addition, the Daily Sheet traditionally adds wines, beers and ciders to provide alternatives to the Drinks Sections in the full menu for customers who eat here regularly. Recently, most wine wholesalers have introduced significant delivery fees for orders under five dozen. This makes it financially impossible for a small restaurant to carry a wide range of wines consistently over the period of a menu. As a result, the Daily Sheet will provide us with a way of keeping choices up but prices down by reducing stock holdings.

In addition to a 15% discount for takeaway please take advantage of the Daily Specials on the last page of the menu.

Pricing pressure has also been increased by the banks forcing us to use Pay Wave technology. Debit Cards historically cost us a flat fee when used. By introducing Pay Wave and routing debit transactions across the credit network, the banks now get a percentage for each Pay Wave debit transaction rather than the small, flat fee. As half our transactions are debit transactions please feel free to insert your debit card as before rather than Pay Wave!

So welcome from Scott, Gerard and all of us at Scott Damien's on the Lake. We hope you enjoy this menu as much as we have in preparing it for you.

## Starters

### BREAD

A pasta dura roll with your choice of one of the following butters

Plain butter


Garlic butter

Roasted capsicum and chilli

Green olive and sundried tomato butter

Each \$5.90 Additional Butter \$0.70


### DAILY SHUCKED OYSTERS

Natural  \$21.85 (1/2 dozen) \$29.90 (Dozen)

or Kilpatrick  or Mornay \$23.90 / \$31.90

Mixed (any of natural, Kilpatrick or Mornay adding to 6 or 12) \$25.40 / \$34.90

Virgin Mary – natural oyster in a shooter glass with tomato juice, tabasco sauce and

Worcestershire sauce – please add your own salt and pepper  Each \$3.80

### CHILLI GINGER PRAWNS \$22.25

Lightly beer battered prawns accompanied with carrots, capsicum and shallots on a bed of jasmine rice dressed with a chilli ginger sauce

*Perhaps with a glass of the lower alcohol, chilled red Sangria Plaza Real?*

### PORCINI MUSHROOM MARINATED LAMB CUTLETS \$24.90

Lamb cutlets marinated in porcini mushroom served with sautéed flat mushroom and minted pea puree with a lamb and lentil jus topped with eggplant crisps

### PORK AND PEANUT SPRING ROLLS \$18.60

Spring Rolls filled with slow cooked pork and roasted peanuts served with a sweet chilli dipping sauce

### SIZZLING GARLIC PRAWNS \$23.95

Whole prawns smothered in garlic, with lots of mushrooms, shallots, capsicum and julienne of carrot served on a hot sizzle plate accompanied with jasmine rice

*(Sorry, but cannot be made without mushroom)*

### VEGETARIAN SIZZLING GARLIC MUSHROOMS \$16.45

As above without prawn

### ASIAN FISH CAKES \$22.20

Fresh fish cakes topped with a salad of pickled radish and cucumber served with aioli and a black vinegar dressing

 = *Gluten Free*

## Pasta

**FETTUCCINE CARBONARA** \$17.70 (*Starter*) / \$21.70 (*Main*)

Hand made fettuccine cooked in a sauce of cream, parmesan cheese and char grilled bacon topped with curls of parmesan cheese

**FETTUCCINE BOSCAILA** \$19.10 / \$23.50

Same as the fettuccine carbonara with mushrooms added

*Perhaps with a glass of the Heartland Spice Trader Shiraz Cabernet Sauvignon?*

**EAST MEETS WEST** \$20.65 / \$26.90

Hand made fettuccine cooked in a sauce of shoa hsing, garlic, ginger and chilli, tossed through with roast chicken and shitake mushrooms, topped with garlic and parmesan breadcrumbs

**VEGETARIAN EAST MEETS WEST** \$17.95 / \$24.20

As above without chicken and with a base of vegetable stock

**ROASTED CHICKEN AND PISTACHIO ALI ALIO FETTUCCINE** \$21.25 / \$26.70

Hand made fettuccine cooked in a sauce of chicken, chilli and garlic tossed through with roast chicken, shallot, capsicum, pistachio nut and baby spinach topped with curls of parmesan cheese



**FETTUCCINE GARLIC, PROSCUITTO AND BULGARIAN FETTA**

\$28.60 / \$33.25

Hand made fettuccine cooked in a sauce of chicken, garlic, chilli, capsicum, shallot, fried capers, lime zest, bok choy and prosciutto topped with Bulgarian feta

*Queensland's best pasta dish last trade pasta competition!*

**QUATTRO SALUMI** \$28.10 / \$32.90

Hand made fettuccine with salami, bacon, ham and chorizo, tossed through with roast capsicum, pine nuts, mushroom, onion, garlic, chilli and baby spinach in a creamy tomato sauce

**ROCKET, PESTO AND TOMATO SALSA** \$18.95 / \$24.65

Hand made fettuccine cooked in vegetable stock and tomato with rocket, pesto, fresh tomato, Spanish onion, toasted pine nut and baby spinach topped with curls of parmesan cheese

**BLISTERED CHERRY TOMATO, GARLIC AND CHILLI SPAGHETTI** \$18.60 / \$24.10

Spaghetti tossed with a sauce of blistered cherry tomatoes, garlic, chilli, basil, Italian parsley and baby spinach topped with curls of parmesan cheese

**SPAGHETTI BOLOGNAISE** \$17.05 / \$22.45

Spaghetti tossed through a traditional bolognaise topped with curls of parmesan cheese

## Mains

### DAILY DISHES

Scott's inspirations of the day

*Please read the separate  
Daily Sheet*

### CURRY OF THE DAY

*Note well that hot does mean hot!* Please nominate how hot with a number between 1, the mildest, and 10, the hottest  
*Perhaps with either an alcoholic or non alcoholic wheat beer?*

### FISH OF THE DAY

What is excellent today

### OSSO BUCO © \$28.50

Melt in your mouth beef shank cooked in red wine jus served on mashed potato with carrots and green beans topped with fried leek

### CHICKEN, SMOKED SALMON AND AVOCADO \$30.80

Chicken breast, crumbed and topped with smoked salmon, avocado and hollandaise sauce served with seasonal vegetables

*Perhaps with a glass of Catching Thieves Chardonnay?*

### CHILLI GINGER PRAWNS \$33.85

Lightly beer battered prawns accompanied with carrots, capsicum and shallots on a bed of jasmine rice dressed with a chilli ginger sauce

### SIZZLING GARLIC PRAWNS \$37.25©

Whole prawns smothered in garlic, with lots of mushrooms, shallots, capsicum and julienne of carrot served on a hot sizzle plate accompanied with jasmine rice

*(Sorry, but cannot be made without mushroom)*

### VEGETARIAN SIZZLING GARLIC MUSHROOMS © \$26.45

As above without prawn

### BARBECUED CRANBERRY LAMB CUTLETS © \$37.50

Barbecued cranberry, garlic and green peppercorn lamb cutlets on grilled potatoes with a salad of rocket, goats cheese, beetroot and tomato served with a rosemary jus

*Perhaps with a glass of the Tahbilk One Million Cuttings Merlot?*

### BLACK LIP MUSSELS \$36.40

South Australian Kinkawooka Black Lip Mussels pan seared served on a bed of jasmine rice and crusty Vienna loaf with your selection of sauce

Cream and white wine *or* Spicy tomato *or* Yellow curry with lime

### MASTER STOCK PORK BELLY \$36.35

Pork belly slowly cooked in master stock with a chargrilled prawn and green mango salad topped with a peanut nahm jim and black vinegar sauce

### CALAMARI IN BANANA BLOSSOM © \$35.20

Light fried calamari "fingers" in a salad of shallot, red onion, coconut, coriander, peanut and chilli with a chilli coconut lime dressing served in a banana flower

*(Cannot be made without chilli but is fairly mild at 2/10)*

## Steaks

200gm EYE FILLET \$37.60 *or* a 400gm OP RIB FILLET \$39.80

Cooked to your liking

Please choose a sauce and one *or* two sides and, if you wish, a steak topper

Both steaks, all sauces and sides are ©

*Perhaps with a glass of the Barossa Valley Big Bertha Shiraz?*

### SAUCES

Mushroom *or* Pepper *or* Red Wine Jus

### SIDES

#### Cold

Blue cheese, leek, spinach prosciutto and olives

Goat's cheese, rocket, beetroot and tomato

Tomato, toasted pine nut, Spanish onion, blanched bean and fetta

#### Hot

Chat potatoes and aioli

Chips

Seasonal vegetables tossed through a garlic butter sauce

### STEAK TOPPERS

*Please add any of the following toppers to the above!*

Chicken stuffed coconut prawns \$9.60

Half an avocado with jalapeños topped with a hollandaise sauce © \$4.00

Cajun prawns – king prawns marinated and cooked in Cajun spices © \$9.60

USA pork ribs – spicy maple and apple marinated barbecued pork ribs © \$9.00 ©

## Side Dishes

### SALADS ©

Any of the cold sides in the steak section by themselves \$8.50

### SEASONAL VEGETABLES ©

Tossed through a garlic butter sauce \$8.50

### BOWL OF CHIPS ©

Served with tomato sauce \$7.50

### CEASAR SALAD

Cos lettuce tossed through with bacon, croutons, soft coddled egg and topped with parmesan cheese

\$12.00 (small) / \$16.50 (large) Add roast chicken \$2.50 Add anchovies \$0.80



## Desserts

### ICE-CREAM SUNDAE AND TOPPING \$8.60

Two scoops of creamy vanilla ice-cream topped with cream served in a glass with your choice of chocolate sauce, strawberry coulis or butterscotch sauce laced with honeycomb pieces, pistachios, maraschino cherries and speared by a chocolate straw

### NON-ALCOHOLIC AFFOGATO © \$10.60

Two scoops of creamy vanilla ice-cream topped with cream served in a glass accompanied by a shot of black coffee

### ALCOHOLIC AFFOGATO © \$15.60

Two scoops of creamy vanilla ice-cream topped with cream served in a glass accompanied by a shot of your choice of alcohol and a shot of black coffee

### MANGO, PASSIONFRUIT AND GINGER SPRING ROLLS \$13.40

Served with ice-cream and strawberry coulis

### CHOCOLATE WONTONS \$14.85

*The Scott Damien's on the Lake's famous dessert*

White and dark chocolate wontons deep fried, served with fresh strawberries, ice-cream and cream

### SCOTT'S CHOCOLATE CAKE © \$15.10

A rich, flourless chocolate cake with dark chocolate mousse, ice-cream and cream and berry coulis.  
A chocolate lovers dream

## Children's

### NUGGETS AND CHIPS \$9.00

Crumbed and sliced chicken breast

Add a small green salad \$1.00

### TEMPURA BATTERED FISH FILLETS AND CHIPS \$9.00

Lightly battered fish fillets served with chips

Add a small green salad \$1.00

### SPAGHETTI BOLOGNAISE \$9.00

### TOMATO AND BASIL FETTUCCINE \$8.50

### FETTUCCINE CARBONARA \$8.50

### CHILD'S CHIPS © \$6.00

### ICE CREAM AND POPPING CANDY

Please nominate chocolate, strawberry or no topping \$5.00

## Lighter Lunch Dishes

*Sorry, lunchtime only*

**HONEY AND SOY CHICKEN WINGS** \$9.50

Chicken wings tossed in honey and soy served with a green salad

**ASPARAGUS** © \$9.50

Asparagus tossed in garlic butter topped with curls of parmesan cheese

**THAI BEEF SALAD** © \$13.10

Eye fillet of beef marinated in chilli, cooked to your liking served on a salad of cucumber, tomato, coriander, kaffir lime, mint and crispy vermicelli noodle

**TEMPURA BATTERED FISH FILLETS** \$15.80

Served with a small, green salad, chips and sweet chilli sauce

**PORK RIBS** © \$17.00

Spicy maple and apple marinated barbecue pork ribs  
Served with one or two choices from the list of sides below

**CURRY**

Small serve of the Curry of the Day \$17.50

**200gm RIB FILLET** © \$17.80

Cooked to your liking with mushroom *or* pepper sauce and your choice of chips *or* seasonal vegetables  
*or* a green salad *or* chips and vegetables *or* chips and a green salad

**CAJUN PRAWNS** © \$18.60

Prawns marinated and cooked in Cajun spices  
Served with one or two choices from the list of sides below

**CHICKEN STUFFED COCONUT PRAWNS** \$18.60

Prawns, butterflied, stuffed with chicken and lemongrass, then battered in shredded coconut  
Served with one or two choices from the list of sides below

**SIDES**

**Cold**

Blue cheese, leek, spinach, prosciutto and olives

Goat's cheese, rocket, beetroot and tomato

Tomato, toasted pine nut, Spanish onion, blanched bean and fetta

**Hot**

Chat potatoes and aioli

Chips

Seasonal vegetables tossed through a garlic butter sauce

## Tea and Coffee

Coffee	Cappuccino, Latte, Flat, Short, Skinny etc	\$5.00
	Large Cup	Add \$0.60
	Baby Chino	\$3.00
Tea	Black	\$4.00
	White, Green, Chai, Herbal	\$5.00
Extras	Decaf, Syrups like Hazelnut, Vanilla, Caramel	
	Additional shot, Soy Milk, Chai Tea Latte	Add \$0.80
Exotics	eg with cream, ice cream etc	Please ask
Liqueur Coffee	With your choice of liqueur	\$11.00
Hot Water		\$2.00

## Soft Drinks

Carbonated	Pepsi, Pepsi Max, Lemonade, Soda Water	\$4.45
Juices	Orange, Pineapple, Apple or Tomato	\$5.10
Mixers	Lemon Lime and Bitters, Lemon Squash, Pink Lemonade, Pink Pepsi,	\$4.95
Schweppes	Sparkling Mineral Water, Dry Ginger and Tonic	
Bottles	Agrum range - Blood Orange or Citrus Blend	\$5.90

## Beers

Hahn Premium Light	XXXX Gold	\$6.50
Hahn 3.5 Super Dry	Crown Lager Toohey's Old	\$6.95
Corona		\$8.10
Craft Beers from Newstead Brewing Milton		
	$\frac{3}{4}$ Time Session Ale ( <i>3.4% alcohol</i> )	\$8.65
	Liquidambar Amber Ale ( <i>4.8% alcohol</i> )	\$8.90
German Wheat Beers		
	Erdinger Mit Feine Hefe ( <i>500ml - 5.3% Alcohol</i> )	
	Schofferhofer ( <i>Cloudy - 500ml - 5.0% Alcohol</i> )	\$10.45
	Non Alcoholic - Erdinger Alcohol Free - <i>for the designated driver?</i>	\$7.40

## Spirits

Basics	Scotch, Bundaberg Rum, Gin, Jim Beam, Brandy, Ouzo and Vodka	\$6.90
Brands	Amaretto, Bacardi, Baileys, Campari, Cinzano, Cointreau, Crème de Menthe, Frangelica, Galliano, Jack Daniels, Jameson Irish, Kalua, Malibu, Midori, Pims, Schnapps - Butterscotch and Strawberry, Southern Comfort, Tequila, Tia Maria, Wild Turkey	\$7.45
Top Shelf	Absolute Apeach, Benedictine, Bombay Gin, Canadian Club, Chambord, Chivas Regal, Courvoisier VSOP, Drambui, Glenfiddich Malt, Grand Marnier, Havana Club, Makers Mark, Mozart Dark Chocolate, White and Black Sambucca,	\$7.95



## Wines

*If you are driving each wine by the glass is the equivalent of one quarter of a bottle, not the usual one sixth*

	Bottle	Glass
<b>Sparkling</b>		
Mr Mick Gela Blanc de Blanc - Clare Valley ( <i>Non vintage</i> )	\$33.15	
Asti Riccadonna - Veneto Italy	\$31.70	
Henkell Piccolo - Germany - ( <i>200ml and slightly sweet</i> )	\$10.25	
<b>No Alcohol</b>		
Patritti Wines Sparkling Red Grape Juice - South Australia	\$20.00	
<i>Made by an Italian wine maker in the proper Champagne method in Champagne bottles. Nothing like the styles from a supermarket – sparkling and sweet</i>		
<b>Low Alcohol</b>		
McPherson Moscato - Blush – Central Victoria 2016	\$29.45	\$8.90
<i>(3.3 standard drinks per bottle)</i>		
Sangria Plaza Real - Spain ( <i>chilled semi sweet, 7% volume 1 litre</i> )	\$29.50	\$7.20
<b>Varietals – White</b>		
Four Sisters Pinot Grigio – Central Victoria 2016	\$26.80	\$8.30
Riversand's Moscato - St George QLD 2016 – ( <i>sweet</i> )	\$29.60	\$8.90
Yearlands Baby Doll Sauvignon Blanc – Marlborough NZ 2015	\$31.20	\$9.40
McWilliam's Catching Thieves Chardonnay – Western Australia 2015	\$33.50	\$9.90
Two in the Bush Semillon Sauvignon Blanc – Adelaide Hills SA 2014	\$33.25	\$9.85
<b>Varietals – Red</b>		
Tahbilk One Million Cuttings Merlot -		
King Valley VIC and Limestone Coast SA 2014	\$28.90	\$8.80
Riversands Elen Meacle Merlot – St George QLD 2014	\$35.10	
Pirammina Stock's Hill Cabernet Sauvignon McLaren Vale SA 2013	\$36.10	
McWilliam's Zeppelin Big Bertha Shiraz – Barossa Valley SA 2014	\$33.50	\$9.90
Heartland Spice Trader Shiraz/Cabernet – Langhorne Creek SA 2013	\$32.60	\$9.75
Two in the Bush Shiraz – Mt Lofty Ranges SA 2014	\$44.75	

**Daily Sheet** – has additional wines by the bottle, beers and ciders

## Cocktails, Shooters and Mocktails

Please ask for and choose from the *Cocktails, Shooters and Mocktails* Sheet

## Facebook and Twitter

Please follow us on Facebook and get your cooking tips from @ScottDamien's



## Other Alcohol

Ciders – *please see the Daily Sheet*

Cocktails, Shooters and Mocktails – *please ask for the Cocktail Sheet*

West Coast 250ml	\$6.50
Stolichnaya Lemon Ruski	\$7.20
Sherries and Basic Ports	\$5.80
Galway Pipe	\$7.85
Dessert Wines	\$7.00

## Weeknight Specials

*NB– cannot be chosen for discount vouchers*

### Tuesday – Chicken

Order one of the **chicken breast dishes** and purchase any drink of any sort to get one of Scott's decadent desserts *for free*

### Wednesday – Couples Club Night

Present your plastic membership card to *ANY RSL or Sports Club anywhere* on arrival

Please choose, *per couple*

*a free bottle of one of the wines sold by the glass or*

*a free bottle of Patrissi non alcoholic wine or*

*a free dessert each*

### Thursday - Steaks

Order one of the **steaks** and purchase a drink of any sort to get one of Scott's Steak Toppers *for free*

### Friday - Oysters and Steaks

Order  $\frac{1}{2}$  dozen of natural, mornay, kilpatrick or mixed **oysters** and get an extra  $\frac{1}{2}$  dozen *for free*  
Order one of the **steaks** and purchase a drink of any sort to get one of Scott's decadent desserts *for free*

### Saturday – Cocktails

Please request our **Saturday Night Cocktail Specials** sheet

Single Shots start at \$10.00 rather than \$12.50 and each additional shot is \$2.00 rather than \$2.50

## Our Website

*It's smartphone friendly!*

Please utilize our website – [www.scottdamiens.com.au](http://www.scottdamiens.com.au) – on your computer, laptop, tablet or smartphone. The full menu is always there, you can book online, send us a message and see what other activities are available, eg wine nights, degustation dinners, cooking classes, mothers' and fathers' days etc.