

Scott Damien's *on the lake*

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.

This menu is our last. What began in 1999 has been a wonderful experience for us but it is time to retire! Thank you to each and every one of you, our customers. It has been a privilege to get to know you as families, to watch your children grow up and become parents as well. Also thank you to the many customers who have welcomed us into their families.

Thank you to our staff with many now working in and running restaurants overseas and here in Queensland. Most have been children of customers starting while at school. Our last two apprentices have qualified and we wish them every success also.

Now to our 53rd menu. Designed to serve a winter time frame, this menu includes old favourites with a number of new twists on traditional styles. In the Starters an old favourite, Thai Money Bags, returns along with a new Spring Roll, Chicken Satay. Each time we change pasta dishes we take off someone's favourite. This time back comes Scott's favourite, The Spaniard. New in the Mains are the Honey Dujon Lamb Racks, Gerard's favourite dish off all the menu's, Pork Fillet Wrapped in Bacon, and the USA Ribs.

Over the course of the past 17 years we have regularly widened the choices on the menu to provide you with dishes you may not have tried previously. The last menu eliminated the Green Salad and this menu continues with two really tasty cold salads for you to try. Conversely, in Desserts, Sticky Date Pudding returns as it is winter and sticky date is a real classic.

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. And again, thank you for your patronage.





Starters

BREAD

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

Plain butter
Garlic butter
Rosemary, olive and sundried tomato
Each \$6.25 Additional Butter \$0.75

DAILY SHUCKED OYSTERS

Natural [Ⓞ] \$23.15 (1/2 dozen) \$31.70 (Dozen)
or Kilpatrick [Ⓞ] or Mornay \$25.35 / \$33.80
Mixed (any of natural, Kilpatrick or Mornay adding to 6 or 12) \$26.90 / \$37.00

Virgin Mary – natural oyster in a shooter glass with tomato juice, tabasco sauce and Worcestershire sauce – please add your own salt and pepper [Ⓞ] Each \$4.05

CHILLI GINGER PRAWNS \$22.60

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?

THAI MONEY BAGS \$14.05

Wonton wrappers stuffed with minced chicken and pork, fresh ginger, garlic and peanut served with Thai dipping sauce

CHICKEN SATAY SPRING ROLLS \$15.60

Spring Rolls filled with satay marinated chicken, cabbage and carrot served with a sticky soy, toasted peanut and cucumber dressing
Perhaps with a glass of Baby Doll Sauvignon Blanc?

SIZZLING GARLIC PRAWNS [Ⓞ] \$21.40

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

[Ⓞ] = Gluten Free

Pasta

FETTUCCINE CARBONARA \$17.25 (*Starter*) / \$22.00 (*Main*)

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

FETTUCCINE BOSCAILA \$18.75 / \$21.90

Same as the fettuccine carbonara with mushrooms added

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

EAST MEETS WEST \$20.40 / \$27.50

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 \$17.65 / \$24.65

As above without chicken and with a base of vegetable stock

ROASTED CHICKEN AND PISTACHIO ALI ALIO FETTUCCINE \$21.05 / \$27.30

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

Perhaps with a glass of Four Sisters Pinot Grigio?



FETTUCCINE GARLIC, PROSCIUTTO AND BULGARIAN FETTA

\$28.80 / \$34.25

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 \$28.30 / \$34.85

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

THE SPANIARD \$23.45 / \$29.10

Hand made fettuccine cooked in a sauce of chicken, chilli and garlic with chorizo sausage, smoked paprika, shaved fennel, roasted tomato, shallot, capsicum, saffron and green olive topped with curls of parmesan cheese

BLISTERED CHERRY TOMATO, GARLIC AND CHILLI SPAGHETTI \$18.20 / \$24.55

Spaghetti tossed with a sauce of blistered cherry tomatoes, garlic, chilli, basil, Italian parsley and baby spinach 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 © \$28.20

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 AND CAMEMBERT © *on request* \$29.65

Chargrilled chicken breast stuffed with camembert, garlic butter and pine nuts topped with a garlic sauce and served on seasonal vegetables

Perhaps with a glass of Catching Thieves Chardonnay?

CHILLI GINGER PRAWNS \$33.90

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 © \$37.50

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 © \$26.05

As above without prawn

HONEY DUJON LAMB RACKS © \$33.40

Honey and rosemary marinated Woodward, Victoria, lamb racks served on a potato mash with a rocket, parmesan and pinenut salad and a honey and rosemary jus

PORK FILLET WRAPPED IN BACON © \$35.60

Seared Jimbour, Queensland, pork fillet wrapped in bacon served on Italian potatoes, creamed cabbage with a creamy mustard sauce

Perhaps with a glass of Great Northern Super Crisp?

USA RIBS © \$39.10

Slow cooked then roasted spicy maple and apple marinated barbecue ribs with a grilled corn cob drenched in a lime and chilli butter served with chips



Steaks

200gm EYE FILLET \$36.85 *or* a 300gm NORTHERN NSW RIB EYE FILLET \$39.55

Cooked to your liking

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

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

SAUCES

Mushroom *or* Pepper *or* Red Wine Jus ©

SIDES

Cold

Goat's cheese, pear, bacon, croutons, hazelnut and rocket © without croutons

Mixed lettuce, tomato, onion, cucumber, carrot, eschalots, capsicum and snow pea sprouts ©

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!

Potato Spun Prawns © \$10.20

USA pork ribs – spicy maple and apple marinated barbecued pork ribs © \$9.55

Honey, soy pork spare rib \$6.70

Side Dishes

SALADS ©

Either of the cold sides in the steak section by themselves \$7.50

SEASONAL VEGETABLES ©

Tossed through a garlic butter sauce \$7.50

BOWL OF CHIPS with tomato sauce © \$6.55

CHAT POTATOES with aioli © \$4.20

CEASAR SALAD

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

\$12.70 (small) / \$17.50 (large) Add roast chicken \$2.65 Add anchovies \$0.85



Desserts

ICE-CREAM SUNDAE AND TOPPING \$9.10

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

NON-ALCOHOLIC AFFOGATO © \$11.25

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

ALCOHOLIC AFFOGATO © \$16.50

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

NUTELLA AND RASPBERRY SPRING ROLLS \$14.20

Served with ice-cream and strawberry coulis

CHOCOLATE WONTONS \$15.45

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
Perhaps with a glass of Brown Brothers Muscat and Flora?

STICKY DATE PUDDING \$14.80

Sticky date pudding packed full of dates, sultanas, ginger and maraschino cherries smothered in butterscotch and chocolate sauce served with ice-cream and cream

Children's

CHICKEN NUGGETS AND CHIPS \$9.05

Crumbed and sliced chicken breast

Add a small green salad \$1.05

TEMPURA BATTERED FISH FILLETS AND CHIPS \$9.05

Lightly battered fish fillets served with chips

Add a small green salad \$1.05

TOMATO AND BASIL FETTUCCINE \$9.00

FETTUCCINE CARBONARA \$9.00

CHILD'S CHIPS © \$6.35

ICE CREAM AND POPPING CANDY

Please nominate chocolate, strawberry or no topping \$5.30



Lighter Lunch Dishes

Sorry, lunchtime only

HONEY SOY PORK SPARE RIBS © \$14.80

Served on potato mash with green bean and carrots

POTATO SPUN PRAWNS \$18.70

Prawns, wrapped in potato "spaghetti"

Served with two choices from the list of sides below

200gm MURRAY RIVER RIB FILLET © \$17.85

Cooked to your liking with mushroom *or* pepper sauce.

Served with two choices from the list of sides below

TEMPURA BATTERED FISH FILLETS \$15.75

Served with a green salad, chips and sweet chilli sauce

CURRY \$17.55

Small serve of the Curry of the Day

PORK RIBS © \$18.00

Spicy maple and apple marinated barbecue pork ribs

Served with two choices from the list of sides below

CHICKEN SATAY © \$14.80

Skewered chicken breast topped with satay sauce served with a Thai salad

SIDES

Cold

Goat's cheese, pear, bacon, croutons, hazelnut and rocket

Mixed lettuce, tomato, onion, cucumber, carrot, eschalots, capsicum and snow pea sprouts

Hot

Chat potatoes and aioli

Chips

Seasonal vegetables tossed through a garlic butter sauce



Tea and Coffee

Coffee	Cappuccino, Latte, Flat, Skinny, Decaf etc	\$5.30
	Large Cup	Add \$0.65
	Baby Chino	\$3.20
Coffee/Tea	Black, Short Black	\$4.75
Tea	White, Green, Herbal	\$5.30
Extras	Chai, Additional shot, Soy Milk, Mocha	
	Syrups like Hazelnut, Vanilla, Caramel	Add \$1.00
Exotics	eg with cream, ice cream etc	Please ask
Liqueur Coffee	With your choice of liqueur	\$11.65
Hot Water		\$2.10

Soft Drinks

Carbonated	Pepsi, Pepsi Max, Lemonade, Soda Water	\$4.70
Juices	Orange, Pineapple, Apple or Tomato	\$5.40
Mixers	Lemon Lime and Bitters, Lemon Squash, Pink Lemonade, Pink Pepsi,	\$5.25
Schweppes	Sparkling Mineral Water, Dry Ginger and Tonic	
Bottles	Agrum range - Blood Orange or Citrus Blend	\$6.25

Beers

Hahn Premium Light		\$6.90
Mid Strength - Great Northern Super Crisp		\$6.90
Full Strength – Great Northern Original	Crown Lager	\$7.40
Corona	Toohey's Old	\$8.60
Craft Beers from Newstead Brewing Milton		
	$\frac{3}{4}$ Time Session Ale (<i>3.4% alcohol</i>)	\$9.15
	Liquidambar Amber Ale (<i>4.8% alcohol</i>)	\$9.45
German Wheat Beers		
	Erdinger Mit Feine Hefe (<i>500ml – 5.3% Alcohol</i>)	
	Schofferhofer (<i>Cloudy – 500ml – 5.0% Alcohol</i>)	\$11.10
	Non Alcoholic – Erdinger Alcohol Free – <i>for the designated driver?</i>	\$7.85

Spirits

Basics	Scotch, Bundaberg Rum, Gin, Jim Beam, Brandy, Ouzo and Vodka	\$7.30
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	\$7.90
Top Shelf	Absolute Apeach, Benedictine, Bombay Gin, Canadian Club, Chambord Chivas Regal, Courvoisier VSOP, Drambui, Glenfiddich Malt Grand Marnier, Makers Mark, Black Sambucca,	\$8.45



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
Sparkling		
Mr Mick Gela Blanc de Blanc - Clare Valley (<i>Non vintage</i>)	\$35.15	
Asti Riccadonna - Veneto Italy	\$33.60	
Henkell Piccolo - Germany - (<i>200ml and slightly sweet</i>)	\$10.85	
No Alcohol		
Patritti Wines Sparkling Red Grape Juice - South Australia <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>	\$21.20	
Low Alcohol		
McPherson Moscato - Blush – Central Victoria 2016 <i>(3.3 standard drinks per bottle)</i>	\$31.20	\$9.45
Sangria Plaza Real - Spain (<i>chilled semi sweet, 7% volume 1 litre</i>)	\$31.25	\$7.65
Varietals – White		
Four Sisters Pinot Grigio – Central Victoria 2016	\$28.40	\$8.80
Riversand's Moscato - St George QLD 2016 – (<i>sweet</i>)	\$31.40	\$9.45
Yearlands Baby Doll Sauvignon Blanc – Marlborough NZ 2015	\$33.05	\$9.95
McWilliam's Catching Thieves Chardonnay – Western Australia 2015	\$35.50	\$10.50
Varietals – Red		
Tahbilk One Million Cuttings Merlot - King Valley VIC and Limestone Coast SA 2014	\$30.65	\$9.35
Riversands Elen Meacle Merlot – St George QLD 2014	\$37.20	
Think Outside the Circle Cabernet Sauvignon – Hilltops NSW	\$31.90	\$9.50
McWilliam's Zeppelin Big Bertha Shiraz – Barossa Valley SA 2014	\$35.50	\$10.50
Heartland Spice Trader Shiraz/Cabernet – Langhorne Creek SA 2013	\$34.55	\$10.35
Julia Hill Cabernet Sauvignon – Coonawarra SA 2010	\$38.70	

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	\$6.90
Stolichnaya Lemon Ruski	\$7.65
Sherries, Basic Ports and Dessert Wines	\$6.15

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 complimentary bottle of one of the wines sold by the glass **or***

*a complimentary bottle of Patritti 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 \$10.60 rather than \$13.25 and each additional shot is \$2.10 rather than \$2.65

Our Website

It's smartphone friendly!

Please utilize our website – 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.