



Boston Bay Wines

Chefs
Tony Ford
Eliz Ford
Sam Ford



Welcome to Boston Bay Wines
Lunch available from 12 - 2.30 pm

Starters

- Grilled garlic and basil bread with Kangaroo Island Yoghurt \$ 5.00
Waxy wedges with chilli, sweet capsicum sauce and sour cream \$ 5.00

Entree

- Steamed chilli, tomato and basil mussels with fresh bread and mayonnaise \$ 14.00
1/2 dozen Coffin Bay Oysters with baby caper and abalone dressing \$ 14.00
Rosemary lamb kebabs on steamed rice with avocado and tomato salsa \$ 14.00
Fordies Caesar salad with grilled chicken tenderloins and shaved parmigiano reggiano \$ 14.00
Layered eggplant and zucchini cake with Woodside Chevre Goats Cheese \$ 14.00

Main Course

- Baby beef fillets wrapped in prosciutto on mash with five mushroom sauce \$ 24.00
Green Thai chicken curry with steamed rice pappadums \$ 24.00
Lamb cutlets grilled with cous cous and eggplant relish \$ 24.00
Beer battered flat head fillets served with fries and caper mayonnaise \$ 24.00
Salt and pepper squid and ocean jacket cheeks served with fries and caper mayonnaise \$ 24.00

Dessert and Coffee

- Delicious Cakes - ask our waiting staff for the selection \$ 6.00
Gourmet cheese platter for two \$ 16.00
Cappuccino, Café Latte, Flat White \$ 3.50
Long or Short Black Coffee \$ 3.00
Hot Chocolate \$ 4.00
Selection of Gourmet Teas Available \$ 2.80

Drinks from the Bar

- Bottled Soft Drinks / Orange Juice \$ 3.00
Sparkling Apple / Grape Juice \$ 3.00
Coopers Pale Ale, West End Draught, Pure Blond, Toohey's Extra Dry \$ 5.50
Hahn Light, Cascade Light \$ 5.00
Vodka Cruiser \$ 7.00
Spirit Premixes - Johnnie Walker, Bundaberg \$ 7.50

*Boston Bay Wines available by the glass or bottle
Please enquire at the bar*

Summer Café Menu