

DINNER MENU

ENTRÉES

Bread Board -	Served with Olive Oil, Balsamic & Dukkah \$7
Bread and Olives -	Toasted Sourdough with our own Marinated Olives and Fetta \$11
Homemade Dips -	Choice of Two Dips served with Toasted Sourdough \$13
Oven Baked Fetta Cheese -	Served with Toasted Sourdough \$13
Jamon Serrano -	Cured Spanish Ham served with Toasted Sourdough and Olives \$14
Marinated White Anchovies -	Served on Crostini with Aioli \$12
Hardys Calamari -	Salt and Pepper Calamari served with Aioli \$13
Garlic and Chilli Prawns -	Served with Toasted Sourdough \$16
Arancini Balls -	Wild Mushroom, Mozzarella & Parmesan with Spicy Tomato Sauce \$15
Marinated King Scallops -	Wrapped in Jamon, Pan Fried and served with a Rocket & Coriander Pesto \$18

MAINS

Jamon Rolled Chicken

A Chicken Breast stuffed with Goats Cheese, Cranberries and Baby Spinach, Oven Roasted and served with Sautéed Potatoes or Potato Gratin, Green Vegetables and a White Wine Sauce \$28

Hardys Pork Cutlet

A 350g Pork Cutlet, with a Dukkah Crust rested on Sautéed Potatoes or Potato Gratin served with Green Vegetables and a Creamy Mustard Sauce \$29

Ginger & Mint Marinated Rack of Lamb

Served with a Cranberry Jus, Sautéed Potatoes or Potato Gratin with Green Vegetables \$30

Roasted Vegetable & Haloumi Stack

Served with a Spicy Tomato Sauce & Rocket & Coriander Pesto accompanied by a Dressed Green Side Salad \$22.00

Grass Fed Aged Sirloin Steak (300g)

Served with Creamy Mash or Sautéed Potatoes and Green Vegetables with a choice of Wild Mushroom Sauce or a Red Wine Jus \$29

Market Fresh Fish

Please Ask Our Staff and Check Our Boards For Information and Prices

SIDES

House Salad -	Salad with Tomato, Spanish Onion, Olives and Cucumber \$7
Legumes Vert -	Seasonal Green Vegetables, Lemon Oil and Sea Salt \$7
Sautéed Potatoes -	Served with Garlic & Rosemary \$7

DESSERTS

Cafe Crème Brulee & Home Made Chocolate Biscotti	\$12
Home Made Chocolate Torte with Death by Chocolate Ice Cream & Chocolate Biscotti	\$12
Rhubarb Mille Feuille with Homemade Crème Patisserie	\$12
Bacardi, Vanilla Bean & Lime Panna Cotta served with a Citrus Sauce	\$12
Affogato - Espresso Shot and Vanilla Ice Cream with Home Made Biscotti	\$9
Affogato with Frangelico or Baileys	\$12
Choice of Sweet Dessert Tarts from our Chilled Cabinet served with Cream and/or Ice Cream	\$7

All Our Dips and Sauces Are Made Here at L'Anxaneta

**PLEASE ALSO CHECK OUR BLACKBOARD FOR DAILY MENU SPECIALS
BYO - WINE ONLY - \$2.50 CORKAGE PER PERSON**