

The Bower Tavern

Autumn 2020

Chefs Dalvir Singh, Matt Dehne, Saknarin Wichienkaew, Simon Dobie & Gab Dunne

Dinner Menu



BREADS & ENTREE

Garlic Baguette	with tasty cheese, chives and garlic	(serves 2-4)	\$10
Farmers Bread	with tasty cheese, bacon, onion and garlic	(serves 2-4)	\$14
Traditional Bruschetta	tomato, red onion, goats cheese on ciabatta topped with balsamic		\$14
Oysters Natural	half dozen	\$15	one dozen \$26
Oysters Kilpatrick	half dozen	\$17	one dozen \$28

MAIN COURSE

Seafood Marinara	prawns, scallops, muscles & squid in a tomato based sauce with a hint of chilli	\$24
Chicken & Vegetable Pie	chunky chicken & seasoned vegetables in a creamy sauce with a flaky puff pastry top	\$25
Butter Chicken Curry	mild tomato based Indian curry served with basmati rice & pappadams	\$25
Pork Florentine	oven baked berkshire pork porterhouse topped with tomato concasse, spinach & mozzarella cheese served with seasonal vegetables <i>g/f</i>	\$28
Bacon Wrapped Chicken	oven baked chicken breast stuffed with mozzarella wrapped in bacon topped with seeded mustard sauce served with seasonal vegetables	\$28
Pesto & Macadamia Crusted Salmon	atlantic salmon topped with a pesto & macadamia crust served on a crunchy slaw salad	\$25
Asian Inspired Crispy \$24	grilled porterhouse strips of beef tossed through salad with a sweet soy, coriander & sweet chilli dressing	
Beef Noodle Salad		
Chicken Kiev	housemade with hollandaise sauce, served with salad & chips	\$25
Lamb Rump with Corn Puree & Green Vegetables	oven baked lamb rump with corn puree, steamed green vegetables topped with red wine jus <i>g/f</i>	\$30
Chicken Parmigiana/Schnitzel*	topped with three cheeses, ham and special tomato sauce or gravy	\$23
Fish of The Day	battered, crumbed or grilled with tartare, salad & chips <i>g/f option</i>	\$21/\$26
Scotch Fillet Steak 300g*	grilled to your liking with your choice of sauce (see below)	\$35
Signature Scotch*	with prawns, squid, scallops in a garlic, dill & white wine cream sauce <i>g/f</i>	\$40

*these dishes served with your choice of vegetables or salad with chips

SAUCES

Choice of: Red Wine Jus (*Gluten Free*), Mushroom & Port, Brandy & Peppercorn or Traditional Gravy

SIDES

	Bowl / Side	
Vegetable Medley	\$8 \$3	
Garden Salad	\$8 \$3	
Bowl of Chips	\$7 -	
Curly Fries with Aioli	\$10 \$3	
Creamy Potato Mash	\$5 \$3	
Seasoned Wedges	\$10 -	

CHILDRENS MENU

Nuggets & Chips*	\$10
Mini Parmigiana & Chips*	\$12
Mini Pizza & Chips*	\$10
Fish & Chips*	\$12
Bolognese Sauce with Pasta	\$12
* add side salad or vegetables	\$3
Frog In the Pond – with Ice cream	\$5

Extra Charges

Sauces	\$1
Tomato, Gravy, Tartare, Garlic Aioli, Chilli Aioli, BBQ, Sweet Chilli, Seafood Sauce	\$8

DESSERT

Housemade Dark Chocolate Pudding	with chocolate fudge sauce, ice cream & cream	\$11
Raspberry & Apple Crumble	with berry coulis, ice cream & cream	\$10
Sticky Date Pudding with Butterscotch Sauce	with cream and/or ice cream	\$11
Selection of Cakes and Gateaux's	check specials for 'dessert of the week'	

All meals available to take away or dine in house
Please see staff for vegetarian menu