

MENU

Christina's on High St.

ENTREES

Sundried Tomato & Parmesan Herb Bread

8.90

Wedges

Our very own home made wedges - lightly seasoned and served with sweet chilli sauce and sour cream

10.90

Coriander Calamari Salad

Lightly seasoned Calamari, pan fried and served with an Asian noodle salad, dressed with a sweet chilli dressing and finished with fresh coriander

13.90

Dips Platter

Two of our own house made dips served with lightly toasted slices of Souly's French sticks.

14.90

Dukkah

A traditional platter of our very own Pistachio and Almond Dukah served with Souly's crusty bread, Kalamata Olives and home grown and pressed Olive Oil. (serves 2)

15.90

MAINS

Seafood Laksa

A delicious Laksa with hokkien noodles, tender pieces of fish, calamari, prawns, finished with bokchoy, bean shoots and garnished with fresh coriander.

18.50

Wine recommendation: Riesling or Grenache

Beloved Blue Soufflé

Twice baked Gorgonzola soufflé's served with sundried tomato, rocket salad and balsamic reduction. This is our most popular dish.

18.90

Wine recommendation: Riesling or Sauvignon Blanc

Crumbed Fish & Chips

Flathead fillets coated with a herb crumb served with chips, fresh garden salad, tartar sauce and a lemon wedge.

18.90

Wine recommendation: Moscato or Coopers Pale Ale

Neptune's choice

Mussel's in the shell accompanied with lightly fried Chorizo sausage, a hint of garlic and mild chilli, tossed in Napolitano sauce and served over a bowl of "Al Dente" Spaghetti.

19.90

Wine recommendation: Riesling or Merlot

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Vegetable Tagine

A mixture of seasonal vegetables blended with yellow split peas and served with spiced honey yoghurt, compote of dried fruit, pappadam and finally topped with fresh coriander.

21.00*

Option with chicken -

24.00

Wine recommendation: Viognier or Cabernet Franc

Peninsular Lamb Shank

Lamb shank slowly cooked and laid on a parsnip & potato mash with roasted carrots and a red wine glaze.

21.00

Wine recommendation: Chardonnay or Tempranillo

Atlantic Salmon

Grilled and served with kipfler potatoes, slow roasted tomatoes, steamed broccolini and salsa verde.

22.90*

Wine recommendation: Riesling or Sangiovese

Indian Chicken

Chicken Breast Fillet marinated in a blend of Indian spices, served on a bed of Hazelnut & Almond Cous Cous with a light herb salad and finished with spiced yoghurt.

24.90

Wine recommendation: Semillon/Sauvignon Blanc or Chardonnay

Fillet Mignon

Eye fillet of Beef wrapped in Ellis smoked bacon, served with potatoes, steamed greens and a traditional creamy mushroom sauce, cooked to your requirements.

32.90

Wine recommendation: Shiraz or Cabernet Sauvignon

Surf n Turf

Eye fillet of Beef topped with succulent prawns in a creamy garlic sauce and served with crushed herbed potatoes and steamed greens.

35.00

Wine recommendation: Sidetrack or Tempranillo

Please note: Our Wine recommendations are not always available by the glass

Dessert

Traditional Sticky date Pudding drizzled with butterscotch sauce and vanilla ice cream
8.90

Chef's very own Chocolate Mud Cake topped with a Berry/Chocolate Sauce
and fresh cream.
8.90

Cheese Platter

Barossa Valley Brie and Italian Blue accompanied with Lavosh
local almonds, dried fruit and Muscatels
\$17.00

Woodstock Botrytis

\$5.50 per ½ glass

Botrytis is highly recommended to serve with cheeses, particularly blue vein cheese and any sweets with apricots, pineapple, orange or mandarin.
Aromas of apricots, glace pineapple, orange and mandarin peel set the scene for an explosion of luscious citrus flavours on the palate. Some nutmeg and spice are also detected. Very sweet flavours linger on the finish, with a balance of acid leaving you longing for more.

Variety of Sweets

We also have available a selection of homemade cakes in our cake display fridge.
Please ask staff for assistance.

We trust you enjoy your evening and thank you for joining us.

