

FRESH HOUSE MADE PASTA

Fresh Tarragon Fettuccine

Regency Carbonara – Spanish red onions, bacon and mushroom in a cream sauce with a touch of mediterranean marinated bruschetta. entrée - \$ 16 | main size - \$24 |

Garlic Prawns, pan sautéed king tiger prawns in a creamy garlic sauce
entrée - \$ 18 | main size - \$28 |

Chicken Bosciola, – seared chicken breast, Spanish onions, bacon, parsley and cream
entrée - \$18 | main size - \$28 |

Ocean Delights – calamari, king prawns and green lip mussels in a creamy garlic sauce.
entrée - \$ 21 | main size - \$29 |

KIDS MENU

Available for children under 12 only.

Kids chicken nugget meal, served with salad & chips \$9 |

Small bowl of chips, with dipping gravy or sauce \$5 |

Kids sized fish & chips, \$11 |

Milkshakes, chocolate, strawberry, caramel \$5 |

Ice cream sundae, chocolate, strawberry, caramel \$6 |

DESSERTS

Regency dessert of the night, ask your servant what's on tonight. Tarts, cakes & specials. \$11 |

“Classic Pavlova”, soft meringue served with vanilla supreme ice cream & fruits \$11 |

Regency mixberry crepes, served with vanilla supreme ice cream \$10 |

Norgen Vas Vanilla supreme ice cream, served with hot chocolate Ganache, fruit coulis and marinated poached fruits \$9.50 |

Sticky Date Pudding, with homemade butterscotch sauce and vanilla supreme ice cream \$12 |

The Bomb is back!, No this isn't warfare we are pacifists here! – The classic and not often attempted - Bomb Alaska Regency. Sticky date pudding, covered in vanilla spiced mixed berries, white chocolate snow flakes & premium Norgen Vas™ vanilla supreme ice cream & smothered and freshly baked in a light soft meringue with raspberry coulis lava. Delicious! This dish will remind you of Christmas in the snow! \$13.50 |

Allow 15 minutes cooking time.

CLASSIC AFTER DINNER

Espresso coffee, short black \$4 | long black \$4 | mug cappuccino or latté [full cream milk only] \$5 |

Grand Marnier liquor, served in a warmed balloon glass \$8 |

Irish coffee, shot of scotch with espresso coffee \$9 |

Brandy & Cognac, please ask your servant for the full range available.

Regency Lounge Cocktails, enjoy a fresh cocktail. Cocktail list is available.

10% surcharge applies on all food and drink purchases on public holidays.

5% surcharge for Payment with AMEX Cards.

We are a licensed Restaurant & Bar - Corkage for BYO Wine is \$6 per drinking person per table.

1 Bill per table. For large tables who wish to pay separately, we recommend diners use cash to easily work out their final account.

Cakeage, you are welcome to bring your own cake for special events; a \$2.50pp charge will apply (self cut and serve), or \$5.00pp served and plated with Vanilla Supreme Ice Cream and Fruit Coulis.



King James II by Sir Godfrey Kneller

lizabeth's restaurant @ regency motel

ARMIDALE
REGENCY MOTEL
ACCOMMODATION • RESTAURANT

BREAD

Herb or Garlic Bread, \$6 |

3 Cheese Garlic Bread, parmesan, marinated feta & tasty cheese topped garlic bread \$8 |

Regency Bread, sweet chili & honey mustard blend topped with parmesan cheese \$7 |

Bruschetta, beet brushed breads with semi sundried tomato, Spanish onion & marinated artichoke hearts topped with basil & extra virgin olive oil \$8.50 |

ANTIPASTO PLATTER 1 person \$17.50 | 2 person \$23.50 | 4 person \$29.50 |

> *We can size accordingly for your group ...*

Our freshly made antipasto platter is made for sharing starters or while sitting at the bar sipping your favourite champagne.

Kalamata Olives, Stuffed Dolmades, Eggplant prosciutto and sweet beet wraps, Salami, Camembert Cheese, Swiss Gruyere Cheese, Pork and Port Pate, Mixed Vegetable Terrine and mini French toasts.

This is an ideal way to get the wine flowing and your taste buds activated - a relaxed way to chill out with your friends before or after dinner. |

ENTRÉE

Oysters, Fresh Oysters from the pristine waters of Tasmania [medium size]

Natural half doz \$17 or \$26 doz |

Kilpatrick half doz \$18 or \$27 doz |

Oysters Mornay \$18 or \$27 doz | with a béchamel based hot Mornay sauce.

Oyster Shots, A great way to get your evening started!

A shot glass with an oyster, tomato, premium vodka, Tabasco and cracked pepper – this is guaranteed to warm the cockles of your heart! Those who are weak, faint hearted or have a problem being brave should NOT try this delicacy! \$9 *per shot* |

Morton Bay Bug, Swedish griddle bbq'd and served on a bed of house salad made white bean and prawn mash with yellow capsicum coulis and wilted baby spinach. \$24.50 entrée 2 bugs |
or Mains serve with house salad. \$36.50 mains 3 bugs |

Want that little bit more flavour? why not have your bugs served with our house Mornay deliciously melted on top. Add \$3 entrée, \$5 main |

Classic 70's Prawn Cocktail, tiger prawns tossed in house made seafood mayonnaise, served on a fresh salad with lemon \$15 |

Creamy Garlic King Prawns, served with bacon and mushroom risotto, entrée \$16 or mains \$28 |

Sautéed Chicken Hot and Cold Salad, Chicken breast sautéed with bacon and mushroom folded through a mixed leaf salad and traditional salad elements. entrée \$15 or mains \$27 |

Fresh House Made Pasta, entrée or mains serving available, *see back page..* |

Chefs fresh gourmet soup of the day, ask your servant for tonights selection \$15 |

Risotto Balls, Australian bush herb and spice crusted creamy bacon & mushroom risotto balls served with salad and topped with basil pesto \$15 |

Stuffed Field Mushrooms, sautéed and stuffed with prosciutto and Swiss cheese gremolata (Basil, Lemon, Parsley), and topped with melted Gruyere served on a bed of melon and prosciutto salad \$15.50 |

MAIN

Pan Fried Snapper Fillet, with hot confit cashews, herb butter, steakhouse chips & garden salad \$27 |

Seared and Baked Lamb Rump, prosciutto wrapped and herb crumbed lamb rump (240g) served with red wine jus, vegetables and potato of the day \$29 |

Lamb Shanks in Rosemary & Wine, Tender Lamb shanks slow cooked to perfection in a rosemary & red wine sauce served with vegetables and mash potato \$30 |

Pork Double Rib Loin Steak, (Bone-on) – a delicious twice cooked pork rib steak, red cabbage, & sweet mango sauce with seasonal vegetables, potato of the day, apple sauce and delicious hot camembert (300g) \$30 |

Roast Chicken Breast, stuffed with spring onion, marinated feta and camembert with fresh herbs, parmesan & wrapped in prosciutto, then oven roasted. Served with poultry jus, vegetables & potato of the day Or salad & steakhouse chips \$29 |

Chicken Alaska, tender chicken breast tunnel stuffed with tiger prawns, fresh crab claw meat and shallots, Aussie bush spice crumbed & served with a shallot, prawn and white wine sauce and your choice of salad and steakhouse chips Or vegetables and potato of the day \$35 |

Marinated Stuffed Veal Backstrap Scallopini, Premium Veal Backstrap, house marinated in port, rosemary, garlic and fresh berries rolled and filled with Italian prosciutto, swiss cheese, and herbed lamb mine. Cooked on a Swiss Griddle served with your selection of vegetables & potato of the day Or house salad & steakhouse chips \$35 |

Filet Mignon, prosciutto wrapped (220g) grass fed eye fillet with your choice of our signature sauces, vegetables & potato of the day. Traditional sauce is mushroom \$38 |

Grain Fed Rib Eye Steak on The Bone, served with vegetables & potato of the day Or salad & steakhouse chips. Your choice of our signature sauces (450g) \$39 |

Scotch, Grass Fed Yearling (YP) Scotch Fillet cut to size in-house and served with vegetables & potato of the day Or salad & steakhouse chips and your choice of our signature sauces. **250g** - \$29 | **320g** - \$35 | **400g** - \$38 |

Eye Fillet, hand cut crown eye fillet steak - the most delicious cut of premium grass fed yearling (YP) grade eye fillet available. We strongly recommend that this steak does not get cooked above medium rare to medium. It is a high end premium cut of beef for those who love steak cooked to be enjoyed at its best and most flavoursome.

Petite Eye Fillet 180g - \$31 | **Eye Fillet 260g** - \$36 | **Eye Fillet 350g** - \$42 |

SIGNATURE HOUSE SAUCES, our signature house sauces are included at no extra charge. Caramelized Pink and Green Peppercorn, Creamy Mushroom and Port, Classic Dianne, Beef & Red Wine Jus, Poultry Jus, Seeded Mustard and Honey Cream Sauce.

DELUXE SAUCES AND FILLINGS, (extra charge applies)
Deluxe Surf and Turf – Pan fried calamari, king tiger prawns, & green lip mussels in a thick creamy sauce. Add \$10 |

CARPET BAG, your steak pocketed with 3 succulent oysters, camembert cheese, prosciutto – & served with your choice of our signature sauces, potato of the day and seasonal vegetable or salad & chips. Add \$12 |

Additional Sides, all our main meals include vegetables or salads & chips. **Any additional sides each cost \$5** |

Dear Diners, our premium grade steaks are hand selected & butchered in-house for quality. All of our steaks are Grass Fed Yearling. All Steaks served with your choice of our signature house sauces (Included) OR a deluxe sauce or filling (Extra charge), and come with either seasonal vegetables & potato of the day OR house salad and steakhouse chips.

We are happy to freshly cook your steak to your preferred requirements. Please allow time for steaks to be cooked to your preference. **Larger steaks, can take up to 45 minutes** to reach core temperatures such as, Medium Well or Well Done. We recommend Medium Rare or Medium.