

*Welcome To*

*Annman's*

*We hope you enjoy your evening  
dining with us*

*Bon Appétit*

*North Queensland's HOME of the*





## BREADS & STARTERS

PARMESAN & ONION	\$ 8.00
GARLIC	\$ 8.00
SWEET CHILLI	\$ 8.00
DECONSTRUCTED BRUSCHETTA - tomato, red onion, parmesan and basil	\$12.00

### SYDNEY ROCK OYSTERS

NATURAL	½ doz - \$17.50	1 doz - \$30.00
SMOKED SALMON, SOUR CREAM & CAVAIAR	½ doz - \$18.50	1 doz - \$31.50
NAM JIM	½ doz - \$18.50	1 doz - \$31.50
KILPATRICK	½ doz - \$18.50	1 doz - \$31.50
FLORENTINE	½ doz - \$18.00	1 doz - \$30.50
COMBINATION	½ doz - \$18.50	1 doz - \$31.50

*Choose any number of any flavour oysters in your combination!*

## ENTREES

SCALLOPS - Delicately cooked scallops drizzled with a lime butter sauce  
and served with bruschetta \$18.00

CORAL TROUT CEVICHE - served with Tuna and a baby Caesar  
salad \$18.00



## ENTREES

KILPATRICK MUSHROOMS \$12.00

Mushrooms, sautéed with Kilpatrick sauce and served on crusty bread

SALSA MUSHROOMS \$16.00

Mushrooms filled with chunky mild salsa, topped with cheese and baked until golden

BAKED BRIE \$16.00

Whole brie wrapped in prosciutto, with avocado, baked and topped with a hollandaise and horseradish cream sauce and served with a side of caramelised onion relish and crusty bread

SPICED CARROT FRITTERS \$16.00

Crunchy carrot fritters topped with pickled cucumber ribbons, crumbled feta and a lime and spring onion dressing

ROASTED BEETROOT BRUSCHETTA \$16.00

Roasted baby beets served with toasted ciabatta, and a light salad of pear, celery and toasted walnuts with a drizzle of raspberry vinegar and honey dressing



## FROM THE OCEAN

### ANNAN'S SIGNATURE CALAMARI SCHNITZEL \$29.00

Tender, crumbed whole squid hood, deep fried until golden and topped with creamy garlic prawns.

### ATLANTIC SALMON \$30.00

Pan-fried wild caught Atlantic salmon, served on a bed of spinach & mushroom risotto

### CORAL TROUT \$32.00

Local, wild caught coral trout fillet, pan-fried and served with a dill hollandaise

### SMOKED SALMON & AVOCADO SALAD \$25.00

Smoked salmon and avocado served on toasted ciabatta topped with a delicious mix of baby spinach, mixed leaves and fresh herbs with cucumber and a sprinkle of mixed seeds and a fresh tangy dressing....a soft, creamy salad full of flavour

### PRAWN SALAD \$24.00

A delicious Greek style salad of prawns, avocado, feta, olives and tomato with mixed lettuce topped with our own lemon, tomato mayonnaise



## FROM THE FARM

PRIME CAPE BYRON ANGUS RUMP \$35.00

RIB EYE FILLET (ON THE BONE) \$41.00

EYE FILLET \$35.00

*(SAUCES: Pepper, Diane, Mushroom, Plain Gravy and Chilli Jam)*

DECONSTRUCTED FILLET MIGNON – Prime Eye fillet \$35.00

on a crusty croute, topped with crispy prosciutto and pan-fried mushrooms

SURF 'n' TURF \$40.00

Prime Rump topped with creamy garlic prawns

PORK RIB EYE FILLET (ON THE BONE) \$35.00

Barkers Creek pork served with a medallion of maple syrup and seeded mustard butter and apple cider sauce on the side

CHICKEN FLORENTINE \$30.00

Chicken breast stuffed with spinach and brie and wrapped in bacon

MONGOLIAN CHICKEN SALAD \$23.00

A deliciously tasty Chinese style marinated chicken with flavours of ginger, garlic, chilli and soy served with a fresh garden salad and our own special dressing



## FROM THE GARDEN

VEGETARIAN LASAGNE \$25.00

Served with salad and chips \$25.00

HALOUMI SALAD \$25.00

Grilled haloumi served with a pomegranate, thyme and seed dressing on a bed of mixed leaves and salad greens

ROCK "N" VEGETABLE MEDLEY \$25.00

A selection of vegetables served on the volcanic rock which cooks right in front of you

add Haloumi - \$3.00

CAULIFLOWER STEAK \$23.00

Grilled cauliflower steaks topped parmesan cheese and cracked pepper served with a vegetable ratatouille



## ON THE STONE



HEALTHY & DELICIOUS WITH THAT UNIQUE STONEGRILL FLAVOUR

*The meal that cooks right before your eyes ...*

*It just doesn't come any fresher!!*

### ROCK'N' SEAFOOD COMBINATION

\$45.00

A selection of delicious seafood including crayfish medallions, large scallops, large Tiger prawns and more, served with house-made aioli on the side

### ROCK'N' ATLANTIC SALMON

\$30.00

Served with a side of lime aioli

***ALL STONE MEALS COME WITH YOUR CHOICE OF SALAD  
OR VEGETABLES AND POTATO OR CHIPS.***



## ON THE STONE



### STONEGRILL SHARE PLATE - *Serves 2*

\$90.00

Slices of eye fillet, pork, lamb, crayfish medallions,  
2 large tiger prawns, and 2 large scallops

### ROCK 'N' RUMP Cape Byron prime Angus

\$35.00

### ROCK 'N' RACK

\$35.00

### ROCK'N' RIB EYE FILLET (ON THE BONE)

\$41.00

### ROCK'N' EYE FILLET

\$35.00

**ADD PRAWNS OR SCALLOPS \$2.50 EACH**

**ALL STONE MEALS COME WITH YOUR CHOICE OF SALAD  
OR VEGETABLES AND POTATO OR CHIPS.**

***SAUCES: Pepper, Diane, Mushroom, Plain Gravy and  
Chilli Jam***





## THE 'KIDS ONLY' SECTION

CHILDREN'S MEALS ALL

**\$15.90**

RUMP STEAK AND CHIPS

BATTERED FISH AND CHIPS

CRISPY CHICKEN BURGER

HAWAIIAN PIZZA

LASAGNE

MACARONI CHEESE

BEEF HAMBURGER

SPAGHETTI MEATBALLS

*All children's meals include ice cream with topping and  
a kid's entertainment pack*

**FOR THE BIG KIDS \$18.90**

11" PIZZA

Ham & pineapple, Supreme, Meatlovers or Margarita



## Breakfast Menu

### Continental \$16.00

Fresh fruit salad, cereals, yoghurt, assorted breads for toast, English muffins and raisin bread

Assorted juices, tea and coffee

### Cooked Breakfast \$20.00

(includes continental buffet)

Choose one of the following options:

*All served with one slice of toast:*

- Eggs (poached, fried or scrambled)
- Bacon and eggs
- Eggs Benedict (two poached eggs served with ham or smoked salmon and hollandaise sauce)
- Bacon and egg or ham and cheese croissant
- Sausages and eggs
- Baked beans with toast
- Spaghetti with toast

### Extras \$1.00 each

Mushrooms, beans & tomato