

Appetizers

Caramilized Olives – sugar chili glazed \$5

Herb or Garlic bread \$5

Mix Olives - wild, Sicilian, Ligurian, Kalamata balsamic onion \$ 9

Insalata alla caprese – vine tomato basil boconccini anchove \$9

Bruschetta basil tomato, basil, Spanish onion \$ 9

Duck Pâté de Foie Gras w/crackers \$ 10

Dips - eggplant, lubia, hommous, capsicum w/crackers \$12

Antipasto salami and vegetables served w/crackers \$14

Duck Pâté & cheese brie, Chaubier, w/crackers \$16

Soups with salad & bread \$ 12

Mussels Marinara – local black mussels cooked in tomato & basil

Seafood soup w/ mushroom, risotto

Mussels soup – Tarragon, tomato, crème fraîche

Light Meal Served with salad & bread

Gnocchi cheese fondue \$ 10

Garlic Mushroom shredded vegetable \$ 10

Baked Risotto Seafood creaming cheese \$ 12

Garlic Prawns shredded vegetable \$ 15

Seafood roulade - exotic new creation for the Chase w/chips \$18

Escargot – snail baked in herb garlic butter ½ doz \$12 1doz \$ 18

Caesar Salad with bread

Cos lettuce, bacon, eggs, croûton, Ailoli (anchovy on request) \$16

Casear with grilled chicken \$20

Casear with smoked Salmon \$20

Sugar cured Salmon Salad with bread

mesclun, roast corn, Wasabi Mayonnaise \$16

Grilled King prawn – Mediterranean style herb oil 3 pieces \$20

Grilled Scampi Mediterranean style Herb oil 3 pieces \$30

Sweet Tooth List \$10

a. Crème brûlée

b. Crêpes – lemon

c. Crêpes – strawberry

d. Profiteroles chocolate

e. panacotta w/ fruit

f. Affogato Ice-cream w/ Frangelico

Cheese Platter - Chaubier, Iberico, Brie, Bleu de Laqueuille \$ 20

Trio Ice cream \$ 9

Choice of Vanilla, chocolate, Strawberry, Honeycomb, Macadamia,
Rum & Raisin, English Toffee, Boysenberry

Chase

Oyster Bar & Dining

Farinaceous

*Our pas g gda, Gigli and Caserecci, are the best pasta produced in Italy,
the unique texture and quality
with the sauce give you different experience in pasta.*

Gnocchi cheese fondue \$ 10

Baked Risotto Seafood creaming cheese \$ 12

Penne Melanzane eggplant zucchini in Napolitano \$16

Carbonara smoked salmon **Gigli** pasta bacon broccoli \$16

Bolognese Caserecci pasta tomato meat beans \$16

Gnocchi Pesto w/snow pea \$16

Spaghetti Prawn rocket tomato chilli \$20

Linguine Dorothy beef mushroom, chilli \$20

Risotto Marinara seafood in tomato \$25

Chitarra Black Ink

Hand made ink pasta w/seafood in scampi Bisque \$28

Seafood

Served with side salad & bread

Hawaiian fish crumbed fish w/chips \$20

Tortellini prawn, crab meat & bisque sauce \$25

Grill Barramundi

Asparagus mushroom beurre blanc, potato gratin \$25

Grill Salmon

Apple glaze Caramelized onion, snow peas, potato gratin \$25

Mixed grill seafood

Scampi, king prawns, Bug, fish, calamari w/chip \$45

Meat

Served with side salad & bread

Chicken Marachél breast crumbed, béarnaise butter w/chips \$20

Duck Roulade Citrus Orange jus on potato gratin \$25

Fillet Mignon Eye filet bacon wrapped w/Béarnaise \$25

Black Pepper Steak - *Riverine Premium Beef*

Sirloin w/beans, gratin \$25

Chasse

Oyster Bar & Dining