

# LOOK'S A LA CARTE MENU

# DRINKS LIST

## Dinner 6pm to 9pm Thursday thru Sunday

### Mids

#### Bread & Dips

Warm Turkish Bread served with a trio of dips **9.50**

#### Salt & Pepper Squid

w Kipfler potato, crisp prosciutto & salad herbs **18.50**

#### Chilli Prawns

Tiger Prawn cutlets panfried in chilli, garlic and shallots with rice **17.50**

#### Citrus Segment Salad

Grilled Haloumi cheese, asparagus, citrus segments and salad greens finished with crushed cashews and extra virgin olive oil **15.50**

#### Antipasto Platter – for 2

Three uniquely stacked plates of choice meats, Seafood, Mediterranean vegetables, Bread and Dips **28.00**

### Mains

#### Fish of The Day

Subject to availability **POA**

#### Pasta

Pettit shells of pasta tossed with Chorizo Sausage, Roma tomato, Parsley & Garlic finished with extra virgin olive oil & spinach **24.50**

#### Chicken Breast

Prosciutto wrapped, stuffed with Brie Cheese and semi dried tomato, Potato Puree and a Saffron Beurre Blanc **26.50**

#### Tender Beef Sirloin

Flame grilled with asparagus, Bernaise sauce, Dijon and Chips **29.00**

### Daily Specials

Please ask our friendly Wait Staff

### Sides

Seasonal Greens w Burnt Sage butter sauce **8.00**

Beer Battered Chips & Aoli **6.00**

### Desserts

Tart Tatin w toffee sauce & ice cream **10.00**

Fig & Date Pudding w ice cream **10.00**

### Cheeses & Kids Meals as per Barefoot Lunch

Dishes may contain nuts or traces of nuts  
15% Surcharge on Public Holidays, Prices GST Incl.

### Wine S

Deakin Estate Piccolo 200ml 6.50  
Ninth Island nv 48.00  
Champagne Gosset Brut Excellence 75.00

### W

Mitchell Watervale Riesling 39.00  
Norfolk Rise Pinot Grigio 8.00 38.00  
Feathertop Pinot Gris 7.00 34.00  
Alta Pinot Grigio 8.00 37.00  
Alta Sauv Blanc – Adelaide Hills 8.00 37.00  
Isabel Estate Sauv Blanc – Marlborough 9.00 42.00  
Tigers Tale Sauv Blanc Semillon 7.00 32.00  
Chestnut Grove Verdelho 36.00  
Plantaganent Un-wooded Chardonnay 33.00  
Sirromet Reef Range Un-wooded Chardonnay 5.50 25.00  
Katnook Founders Block Chardonnay 8.00 36.00  
Leeuwin Estate Prelude Chardonnay 48.00

### R

Sticks Pinot Noir 8.00 36.00  
Nanny Goat Pinot Noir Otago N.Z 48.00  
Katnook Founders Block Merlot 8.00 36.00  
Shelmerdine Shiraz Viogner 40.00  
Sirromet Reef Range Merlot, Shiraz Cabernet 5.50 25.00  
Cape Baron Shiraz 8.00 39.00  
Pierro Cab Merlot 50.00  
Katnook Estate Cabernet Sauvignon 49.00

Dessert Wine 9.00 34.00

### Cocktails

Mojito's, Lychee Martini, Fruit Daquiri's  
Sangria, Margarita's, Look Decadence 12.50  
Fruit Frappe – non alcoholic 8.50

### Beer

Corona, Heineken 7.00  
Coopers Pale, James Boags, Crown 6.50  
Carlton Draught, Fourex Bitter 5.00  
Cascade Light, Fourex Gold 4.00  
St Arnou Blonde & Pilsiner on tap - Pot 4.00  
St Arnou Blonde & Pilsiner - on tap 345mls 5.00

### Hot Drinks

Coffee – our exclusive blend from Piazza D'Oro  
Flat white, cappuccino, latte, macchiato,  
Espresso (long or short) 3.50  
Affogato 4.50  
Hot Chocolate 4.50  
Tea 4.00  
Milk, full cream, skinny & soy .50  
Decaf .50

### Cold Drinks

Iced Choc, coffee or frappe 4.50  
Milk Shakes 4.50  
Fresh O.J 6.00  
Emma & Tom's Juices see list 5.00  
Spring Valley Pineapple, Tomato 3.00  
Coke, Schweppes, Ginger beer, Dry, Tonic 4.00  
San Pellagrino – chinotto, limonata 3.50  
Mt Franklin Water 600ml 3.50  
San Pellegrino Mineral Water 250, 500, 1000mls 3.00, 5.00, 6.00

We serve - 30 ml standard pour for spirits & liqueur  
150ml per gls of wine = 1.5 standard drinks  
Look Café Bar Practices Responsible Service of Alcohol