

enjoy dining at ryans

entree

ryans seafood chowder		18.00
freshly caught local squid, deep sea fish, mussels and prawns with vegetables in a creamy marinara sauce served with a crusty baguette.		
crusty bread rolls (2 per serve)		4.00
garlic bread	2 slices 4.50	4 slices 8.50
bowl of garden salad		10.00
oysters natural	minimum of 3	4.00 each
oysters kilpatrick	minimum of 3	4.50 each
sourced from clevedon coast – N.Z. (gluten free option)		
bruschetta		10.50
traditional bruschetta served on crusty buttered baguette, topped with crumbled feta and a balsamic glaze (2 slices) (vegetarian option)		
pork belly		18.00
succulent twice cooked pork belly, finished in a sticky asian sweet soy sauce with a thai garnish (gluten free option)		
chilli mussels		18.00
mussels in slightly spicy tomato broth based with crusty bread roll		

main courses

gnocchi	24.00
house made gnocchi, toasted in butter sage, blistered cherry tomato, toasted pumpkin, spinach, pine nuts and carrot puree parmesan	
	(vegetarian option)
beef cheek	30.00
succulent braised beef cheek on creamy mashed potato, served with honey glazed seasonal vegetables	
	(gluten free)
lamb shanks	29.00
slow cooked lamb shanks with mashed potatoes and vegetables	
	(gluten free option)
mushroom and pumpkin risotto	24.00
mushroom and pumpkin risotto finished with parmesan	(vegetarian option)

from the land

black angus scotch fillet	48.50
300g black angus scotch fillet cooked to your liking	
	(gluten free option)
choose a sauce:	additional sauce \$2.50
• Peppercorn	
• Mushroom	
• Creamy garlic sauce	
surf and turf	50.00
300g black angus scotch fillet, cooked to your liking topped with creamy garlic prawns	
land and sea	60.00
combination of grass-fed black angus scotch fillet with creamy garlic prawns and oysters kilpatrick on the side	
your choice of two sides:	
• chips or Mash	
• seasonal vegetables	
• garden salad – dressing available	

favourites

chicken parmigiana 27.00

classic parmigiana, served with chips & salad
your choice

- classic
- crunchy bacon

nasi goreng with pork belly 29.00

our take on the Indonesian classic, complimented with sticky pork belly
(gluten free option)

roast of the day 27.00

served with roast potato, pumpkin and glazed vegetables
(gluten free option)

from the ocean

seafood platter for one 55.00

pan fried local fish, prawns and scallops accompanied with chilli mussels,
lemon pepper calamari and oysters kilpatrick, served with a side of chips &
salad

catch of the day 39.50

local fish - finished with a lemon butter sauce.

your choice:

- grilled
- pan fried
- battered

Your choice of two sides:

- chips or mash
- seasonal vegetables
- garden salad – dressing available

moroccan seafood	40.00
freshly caught local fish, prawns and mussels in white wine moroccan spice served with steamed rice (gluten free option)	
cajun prawns and scallops	38.00
pan-seared prawns and scallops in cajun, garlic lemon pepper seasoning served with chips and salad (gluten free option)	
seafood pasta	29.00
creamy tomato, seafood linguine with prawns, scallops and mussels finished with parmesan cheese	
creamy garlic prawn risotto	26.00
creamy risotto with garlic prawns finished with parmesan	

extras

your choice of extras:

- steamed jasmine rice 4.00
- seasoned chips small 7.50 large 10.50
served with a choice of tomato sauce or sour cream & sweet chilli sauce
- seasoned wedges small 7.50 large 12.50
served with sour cream & sweet chilli sauce

children's choice

under 12yrs only

bangers & mash, or chips & vegetables	10.00
nuggets & chips with tomato sauce	10.00
battered flathead & chips with tomato sauce	10.00

desserts

all served with cream or ice cream

chocolate panna cotta with chocolate & kahlua sauce	10.50
sticky date pudding with butterscotch sauce	10.50
lemon cheesecake	10.50
apple crumble with crème anglaise	10.50
chocolate self-saucing pudding	10.50
ice cream sundae with nuts & topping	10.00
kids ice cream sundae	6.00

hot beverages

cappuccino Single shot of espresso coffee with hot frothed milk and sprinkled with chocolate	4.50
latte	4.50
flat white	4.50
long black	4.50
espresso	4.00
hot chocolate drinking chocolate with steamed milk and marshmallows	4.50
tea english breakfast, earl grey, lipton or green tea	3.00