Somerset's Menu

Breads & Appetisers

Panini bread w garlic, parmesan butter or mixed herb butter	9 V
Somerset's Tasting plate—Tasmanian brie, hommus, grilled chorizo & marinated olives w toasted Turkish	12

Entrées

Soup of the day made from the chefs inspiration	10.9
Zucchini flowers filled w ricotta & herbs, fried in tempura batter served w lemon & parmesan	15.9 V
Salt & pepper chicken w fennel salad & wasabi mayo	17.9 Gf
Slow braised pork belly in an Asian master stock, pan fried w Japanese crumb on a parsnip puree & apple jam	18.9
Petite Wagyu braised beef & king brown mushroom pie w pea puree	18.9
Fettuccine pasta w duck confit meat, wild mushrooms, spinach & ricotta	18.9
Green tiger prawns w a coconut crumb served with avocado & lime mojo	20.9
Half shell Hervey Bay scallops topped w a capsicum, zucchini, fresh thyme & Pernod medley	20.9 Gf L

Mains

Vietnamese pancake w a mushroom & Asian vegetable filling accompanied by house made sweet chilli sauce	24.9 V L
Aromatic yellow chicken curry w lemon grass, chilli, coconut, potato, cashews & steamed jasmine rice	28.9 Gf L
Slow braised lamb shanks upon olive oil mash w a vegetable & tomato ragout	28.9 Gf
Grilled moisture infused pork loin presented on chorizo, potato Alsacienne, creamed spinach & fig, apple & apricot chutney	29.9 Gf
Somerset's fish of the day—Please ask your attendant for today's catch	POA
Char-grilled Hereford eye fillet served on bubble & squeak cake, confit truss cherry tomatoes & horseradish mustard bearnaise	
200gm Eye Fillet	34.9 Gf
250gm Eye Fillet	39.9 Gf
Add (4) Tempura King Prawns	12.9 Gf
Pan-Sauteed veal scaloppine on crushed kipfler mash, butter tossed witlof, finished w lobster medallions & fresh herb cream	36.90
French confit duck Maryland on red cabbage, crisp pancetta, toasted hazelnuts & jus	35.9 Gf L

Sides

Fresh tossed salad w balsamic dressing	10.9 V Gf L
Steamed garden vegetables tossed w almond butter	10.9 V Gf
Potato steakhouse chips w Murray pink salt & avocado mayo	10.9 V Gf

V = Vegetarian **L = Lactose free** **Gf = Gluten Free**

Somerset's Menu - After Dinner Delights

Desserts

Baked cookie dough cheesecake w warm caramel sauce & sweet cream	14 .9 ▼
Croissant & fruit butter pudding w rich home made Cointreau ice-cream	14.9 ▼
Soft centred macadamia nut chocolate fondant pudding w a sugar dusting & lavender ice-cream	14 .9 ▼
Hazelnut toffee & Frangelico creme brulee w vanilla-bean ice cream	14 .9 ▼

Perfect Endings

Coconut dusted Rum & Raisin truffle (one per serve)	5 ▼ Gf
Australian cheeses, dried fruit & nuts, chefs made quince jam served w lavoche	18 .9 ▼

Coffee, Tea and Hot Drinks

Cappuccino	3.5
Latte	3.5
Flat White	3.5
Hot Mocha	3.5
Macchiato	3.5
Long Black	3.5
Hot Chocolate	3.5
Teas per pot	3.5

Flavours available: English Breakfast, Lemon, Orange, Earl Grey, Camomile, Peppermint, Green Tea

Liqueur Coffee

Shot of Liqueur, long coffee & finished w/ fresh cream

Irish Coffee (Tullamore Dew)	9.5
Jamaican Coffee (Tia Maria)	9.5
French Coffee (Grand Marnier)	9.5
Roman Coffee (Galliano)	9.5
Mexican Coffee (Kahlua)	9.5

Port (by the glass)

Penfold's Club Port	3
Hanwood	5
Galway Pipe	6
Penfold's Grandfather Port	14

Children's Menu– available for children 12 years & under

Chicken nuggets served w chips & salad	14
Crumbed fish served w chips & salad	14
Calamari served w chips & salad	14
Bangers & mash served w gravy	14

*All children's meals are served w a soft drink or juice, ice-cream & topping

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Mt Ommaney Hotel Apartments
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Restaurant Trading Hours: Monday - Friday 6pm-9pm, bar opens from 5pm