



Welcome To Capers On Takalvan

Our highly qualified chefs will tantalise your taste buds with our wonderful menu comprising a selection of dishes catering for everyone.

On arrival why not choose one of our breads that can be enjoyed as you settle in and relax.

Start your night perfectly with succulent seafood, fresh oysters or a light fresh antipasto dish.

Enjoy a wonderful steak, juicy, tender and cooked to perfection. If you wish, we have a choice of sauces to accompany your meal.

If you feel like a lighter meal why not try one of our beautiful moist fish dishes. Each has their own unique flavor.

Our juicy, tender rack of lamb and pork ribs are simply superb.

Don't forget our range of chicken dishes that are mouth watering and full of flavour.

All our main meals are served with fresh vegetables and a special potato or a light garden salad and fries. It's your choice.

**We hope you enjoy
Your dining experience**

From The Bakery

Garlic Bread- Freshly baked cob loaf with garlic, lemon and parsley butter.

\$7.00

Herb Bread- Freshly baked cob loaf with fresh herb and smoked paprika butter.

\$7.00

Focaccia- With red peppers, olives, sun dried tomatoes and parmesan cheese.

\$9.00

Oysters

	<u>½ Dozen</u>
<u>Natural</u>	\$19.00
<u>Mornay</u>	\$19.00
<u>Kilpatrick</u>	\$19.00

Entrée

Capers Starter Salad- Chefs garden salad with caper berries, pepitas, olives and marinated fetta dressed with extra virgin olive oil and fresh lemon juice.

\$9.00

Soup Of The Day- Seasonally inspired, made fresh with the highest quality ingredients.

\$9.00

Golden Crumbed Calamari- Flash fried and served with lemon and chef's tartare sauce.

\$16.00

Greek Style Dolmades- Savoury rice, lemon and selected spices, wrapped in tender vine leaves served with tzatziki sauce and black olive tepenade.

\$14.00

Sauté Garlic Prawns- Lightly sauté finished with garlic, lemon, sea salt and cream. Served with rice and a salad garnish.

\$18.00

Spicy Chicken Plaits- Grilled, plaited chicken breast served with rice and spicy peanut sauce.

\$16.00

Fresh Seafood Crepes- Our hand crafted crepes filled with scallops, prawns, squid and reef fish in creamy white wine sauce and light tasty cheese.

\$19.00

Continental Tapas- Selection of continental treats including dolma, char grilled vegetables and marinated fetta cheese.

\$19.00

Chilli Prawns- Lightly sauté and finished with a tomato based chilli sauce, served with basmati rice and salad garnish.

\$19.00

Sesame Prawn Cutlets- Sesame encrusted prawns, flash fried and served with sweet chilli sauce, rice, lemon and lime wedges.

\$19.00

All Entrée's can be served as a main. \$10.00 extra charge applies

Mains

Grilled Chicken Parmagiana- Tender grilled breast fillet with leg ham, napoli sauce and shaved parmesan cheese.

\$30.00

Capers Chicken Mermaid- Grilled breast fillet topped with chefs lemon pepper seafood sauce.

\$32.00

Pork King Rib- Prime on the bone pork rib cutlet grilled and served with chef's smoky barbeque sauce.

\$33.00

Rack of Lamb- Five cutlet rack of lamb cooked to order and served with mint and rosemary sauce.

\$35.00

Roast Duckling- Roast tender breast, sliced and served with orange cointreau or black forest cherry sauce.

\$35.00

Mediterranean Chicken and Vegetable- Seasoned Breast fillet layered with char grilled vegetables and caramelised onions.

\$32.00

Catch Of The Day- Served lemon grilled or crumbed.

\$30.00

Barramundi Seafood Tucker Bag- Fillet of barramundi topped with prawns and scallops, seasoned with garlic, ginger and lemongrass. Sealed in foil and steamed to retain all flavours.

\$33.00

Seafood Basket- Freshly crumbed prawns, scallops, calamari and local reef fish served with fries and salad, lemon and chefs tartare sauce.

\$30.00

Atlantic Salmon Fillets- Seasoned with lemon and sea salt. Grilled and served on a bed of sweet potato mash.

\$32.00

Pasta Marinara- Fettuccini pasta with creamy seafood sauce topped with chefs cheese gremolata.

\$28.00

Wok Tossed Veg, Rice and Tofu- Fresh steamed veg lightly seasoned and wok tossed, served with basmati and wild rice, grilled tofu and toasted sesame seeds.

\$28.00

Chilli Chicken Pepperonata- Strips of breast fillet with spicy tomato and vegetable sauce, fettuccine pasta, finished with chilli and shaved parmesan cheese.

\$30.00

Slow Braised Lamb Shanks- Falling off the bone tender and tasty served with kumera mash and caramelised onions.

\$33.00

Rib Fillet Steak- 300gm \$33.00

Rump Steak- 350gm \$32.00

Porterhouse Steak- 350gm \$33.00

Sauces

Mushroom

Chilli Sauce (Mild Medium Hot Extra Hot)

Red Wine Jus

Brown Onion Gravy

Reef and Beef- 300gm Rib Fillet topped with prawns and scallops in a creamy garlic and lemon sauce.

\$38.00

Surf and Turf- 300gm Rib Fillet topped with sauce of local seafood in a white wine and cream sauce.

\$38.00

Steak Kilpatrick- 350gm Porterhouse steak topped with bacon smoked oysters and worcestershire sauce.

\$38.00

Desserts

Sticky Date - Delicious individual pudding with chopped dates and covered in butterscotch sauce.

\$13.00

Chocolate Pudding- A dark and moist chocolate pudding served warm with rich chocolate sauce.

\$13.00

Tropical Fruit Salad- The best from Bundaberg and local area.

\$11.00

Tiramisu- Authentic coffee flavoured mascarpone filling and chocolate sponge covered with cocoa.

\$13.00

Orange, Cointreau and Almond Pudding- A soft moist orange pudding served warm with flaked almonds and delicate cointreau sauce.

\$13.00

Individual Pavlova- Light individual meringue served with fresh tropical fruit salad.

\$13.00

Jaffa Mousse- Silky smooth chocolate mousse on a moist mud cake base with orange topping.

\$13.00

All deserts served with chefs fresh citrus cream or vanilla ice cream

Cheeseplatter- A selection of King Island cheese, fresh fruit and crackers.

\$20.00



Mammino Ice Cream

Quality locally made ice creams.

\$5.00 per serve

Rum & Raisin

Rich Chocolate ice-cream with raisins and the famous Bundy Rum.

Mouthwatering Mango

Wonderfully refreshing ice-cream made with fresh mango puree.

Bashful Boysenberry

Deliciously creamy ice-cream made with fresh boysenberry puree.

Marvelous Macadamia

Delectably creamy white vanilla ice-cream with diced macadamias throughout.

Thank you for dining at
Capers On Takalvan



Beverages

Our selection of special coffees:

- Late
- Espresso
- Flat white
- Liqueur coffee
- Cappuccino
- Macchiato
- Mocha

Our selection of special teas:

- Green
- Earl grey
- English breakfast
- Chamomile
- Peppermint
- lemon
- Black

All tea & coffee is priced at \$4.50 per cup.

Hot chocolate also available.

Liqueur coffee has additional charge of desired liqueur nip

Our tea and coffee range can be made on low fat or full cream milk