



Bolero's Menu

Entrées

Seared Scallops

Marinated scallops with special spices, slightly grilled and served in scallop shells with grapes, chives, cherry tomatoes and chef's special dressing

Garlic Prawns

Prawns, garlic and chili cooked and pernod served in a traditional Spanish terracotta pot

Sardines

Marinated and grilled, served on a mescaline of lettuce, olives and onion with a lemon and oregano dressing

Oysters Kilpatrick

Oven baked oysters with bacon, worstershire and tomato sauce

Oysters Boleros

Sliced chorizo sausage, oven baked with oysters, topped with a cream cheese sauce



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Mains

Forestiere

Grilled eye fillet with a selection of mushrooms, green peppercorn then coated in a cream beef sauce with truffle flavour

Carmen

Medallions of eye fillet with fresh morton bay bugs served with a beef and scotch whiskey sauce

Malaga

Marinated fillet of fish topped with black mussels and prawns with a seafood sauce and white wine

Swarswalla De Baro

A traditional seafood cassalette consisting of mussels, pipis, fish, prawns, scallops and calamari in a tomato seafood sauce

Grenada

Marinated grilled chicken fillet with prawns and smoked salmon with a cream and peppercorn sauce

Chicken A L'Andalouse

Sauteed chicken fillet topped with garlic mushrooms, spinach, bacon and glazed with cheese served with a red sauce

Paella Valencia

Tender chicken and seafood with saffron and Arborio rice

Chateau Briand

The heart of beef fillet cooked to your liking



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Desserts

Apple Pie

Special pastry filled with spiced apples baked and served warm

Strawberry Crepe

A popular and common delicacy, the chefs use local strawberries with freshly made crepes, served warm