

brokenback bar

Tuscany's Informal Dining Option

cook your own bbq

Relax and let our team do the preparation and clean-up, all you need is the ability to flip and "burn" while enjoying a cold beverage from The Brokenback's extensive selection. (Chef's tip – for the perfect steak only flip once). While the snags, beef and chicken are being "cremated" why not nibble on a cheese plate with local and Australian cheeses with estate made lavosh or a mezze plate which has a selection of dips and toasted Turkish bread.

A BBQ Selection includes a choice of one of the meats below, your pick of three salads, baguette and condiments. Check out the chilled display fridge for the complete range.

meat packages

300 gram rump	\$19.50
250 gram New York cut sirloin	\$22.00
200 gram Grain-fed beef fillet	\$25.00
Marinated chicken thighs (2)	\$18.50
Gourmet sausages (3)	\$18.50
Prawn and vegetable skewers (2)	\$19.00

Salads: Choice of 3 salads, from our selection of Green Bean, Potato, Garden, and a varying seasonal selection.

extras

Marinated chicken thigh	\$3.50
Gourmet sausage	\$2.50
Prawn and vegetable skewer	\$4.00
Salad – single serve portion	\$2.00

(Individual items can be chosen from the Antipasto display)

nibbles

Mezze plate – dips, olives, sun-dried tomatoes and toasted Turkish bread	\$16.50
Cheese plate – a selection of cheeses, dried fruit and nuts with lavosh	\$17.50
Meat and Antipasto plate – your choice of 6 items from our chilled display cabinet	\$19.50

a sweet finish

Gelato – three scoops of either fruity or chocolate gelatos with macadamia wafers and strawberries (the perfect finish to the summer bar-b-q)	\$9.50
Vanilla Sundae – three scoops of vanilla ice-cream with your choice of the regular toppings (for the kids or the kids at heart)	\$4.50

10% Surcharge is Charged on Public Holidays

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pizza and pasta

If cooking a shrimp on the bar- b just isn't your thing then order from the following pizza and pasta menu and have our chefs do the work!
But by all means start with a nibbles plate while you wait.

wood fired pizzas (6 slices)

\$18.50

Margherita – cherry tomatoes, baby bocconcini and garden fresh basil

Roast Beef – beef fillet with caramelized onion, roasted rosemary potatoes and crisp parma ham on a barbeque base

Sicilian – mild pepperoni, kalamata olives, sun dried tomatoes, Spanish onion, imported anchovies and jalapenos

King Prawn – garlic king prawns with kaffir lime, chili, Spanish onion with sesame seaweed and salmon roe

Mediterranean Vegetable – char-grilled eggplant, artichoke and zucchini with Binnorie Dairy's gold medal marinated feta onion and olives

Cajun Chicken – chicken thigh pieces cooked in Cajun spices with Spanish onion and parmesan cheese topped with chive sour cream and petite rocket leaves

pasta

\$18.00

Chicken Boscaiola – sautéed chicken thigh, button mushrooms, bacon and green shallots in a cream sauce with fettuccine

Tuscany Pasta – shaved bone leg ham. Mild salami, olives and sundried tomatoes with provencal sauce and penne pasta

Mediterranean Vegetable Penne pasta – with char grilled eggplant, zucchini and artichoke served in a rich tomato and basil sauce.

Fettuccine Alfredo creamy bacon & mushroom sauce with fresh fettuccine, garnished with shavings of grana padano

tapas

\$18.00

Grilled yoghurt and sambal chicken tenderloins on a baby spinach and warm bacon salad, topped with pukara lime oil and cracked pepper

New season asparagus pan seared with lemon thyme and garlic marinated artichokes

Kaffir lime, ginger and garlic, infused king prawns on a bed of baby rocket, finished with lemon oil

Garlic, lemon thyme and parmesan topped, Harvey Bay half shell scallops with baby beetroot leaves and snowpea cress

Hand rolled sweet potato & cumin spiced gnocchi on baby rocket and a 3 cheese cream sauce

Pan seared deboned baby quail on a spinach onion and green apple salad, dressed with binnorie marinated fetta

king prawn & blue swimmer crab cannelloni infused with garlic, ginger & kaffir lime finished with a pernod, & scallop roe cream sauce