



**THE RANGE**  
RESTAURANT  
MOUNT COMPASS

***CHEESE & GARLIC FLATBREAD***

Confit Garlic Oil, Cheese (gfa)(vg) \$20

***MUSTARD & ROSEMARY FLATBREAD***

Seeded Mustard, Confit Garlic Oil, Cheese (gfa)(vg) \$20

***CHILLI ANCHOVY FLATBREAD***

Confit Garlic Oil, Rocket,  
Parmesan, Fresh Chilli (gfa) \$23

***MUSHROOM & HALOUMI FLATBREAD***

Confit Garlic Oil Caramelized Onion, Chilli Honey,  
Rocket (gfa)(vg) \$24

***TOMATO BRUSCHETTA FLATBREAD***

Confit Garlic Oil, Bocconcini, Cherry Tomato,  
Red Onion, Basil, Balsamic Glaze (gfa)(vg) \$22

# ENTREE

## **PATÉ**

Duck & Truffle,  
Crispy Crostini (gfa) \$28  
Whole Bean & Black Truffle,  
Crispy Crostini (v)(gfa) \$28

## **PORK & PRAWN DUMPLINGS**

Steamed, Green Spicy Coconut  
Sauce, Fresh Chilli, Coriander \$25

## **PACIFIC OYSTERS**

Natural - Fresh Lemon (gf) \$20 (4)  
Kilpatrick - Crispy Bacon (gf) \$24 (4)

## **PRAWNS SPRING ROLLS**

Honey & Sriracha  
Dipping Sauce \$25

## **ARANCINI**

Mushroom & Truffle, Basil,  
Napolitano Sauce, Parmesan \$23

## **LAMB CUTLET**

Pan Fried in Garlic Oil &  
Rosemary, Tzatziki, Lemon \$27

## **PEA & HAM SOUP**

House Made with Locally  
Smoked Hocks (gf) \$15

## **BAKED BRIE**

Honey, Walnut, Thyme,  
Crispy Crostini (gfa) (vg) \$27

## **PANKO MUSHROOMS**

Beetroot Hummus,  
Chilli Honey \$21 (gfa)(vg)

## **PAN SEARED SCALLOPS**

Chimichurri, Bacon Crumble,  
Lemon Butter, Lemon (gf) \$29

## **VEGETABLE DUMPLINGS**

Steamed, Red Spicy Coconut  
Sauce, Fresh Chilli, Coriander \$24

## **PEKING DUCK SPRING ROLLS**

Sweet Chilli &  
Plum Dipping Sauce \$23

# **MAINS**

## ***PUTTANESCA LINGUINI***

Capers, Olives, Anchovies, Cherry Tomatoes, Olive Oil (vg) \$32  
Chilli: Optional

## ***CRUMBED VEAL BACKSTRAP***

Tender & Lightly Crumbed with a Range Salad \$34  
your choice of Mushroom Gravy \$2, Pepper Gravy \$2, Parmi \$3

## ***PORTERHOUSE***

250g Cooked to your liking & served with a Range Salad (gf) \$36  
Garlic Prawn Sauce \$10  
Plain Gravy \$2 / Pepper Gravy \$2 / Mushroom Gravy \$2

## ***MARINARA LINGUINI***

Flathead, Mussels, Prawns & Calamari in  
a Parmesan White Wine Rosé Sauce \$40  
optional: Chilli

## ***PORK BELLY***

Sweet Potato Purée, Green Beans, Apple Purée, Jus (gf) \$42

## ***CHICKEN BREAST***

Creamy White Wine, Garlic & Mushroom Sauce,  
Sweet Potato Purée, Green Beans (gf) \$38

## ***PORK RIBS***

Slow Cooked in a Smokey Bourbon BBQ Honey Sauce  
served with Coleslaw \$36 (gf)

# **SEAFOOD**

## **PRAWNS**

**Choice of - Coconut, Lemon Pepper OR Crumbed**

Confit Garlic Cracked Potatoes, Sweet Chilli Aioli OR  
Caper Aioli, Range Salad, Lemon \$39

## **BARRAMUNDI**

Pan Fried, Confit Garlic Cracked Potatoes, ChimiChurri,  
Caper Aioli, Range Salad, Lemon (gfa) \$40

## **LIGHTLY FLOURED CALAMARI**

Confit Garlic Cracked Potatoes, Caper Aioli,  
Range Salad, Lemon (gfa) \$38

## **CRUMBED FLATHEAD**

Caper Aioli, Chips, Lemon  
1 piece \$25 / 2 piece \$33 (add side salad \$8)

## **SALMON**

Pan Fried, Beetroot Hummus,  
Confit Garlic Cracked Potatoes, Range Salad, Lemon (gfa) \$42

## **BATTERED WHITING**

Confit Garlic Cracked Potatoes, Caper Aioli, Range Salad, Lemon  
1 piece \$29 / 2 piece \$44

## **SEAFOOD BASKET**

Battered Flathead, Lemon Pepper Prawns, Coconut Prawns,  
Lightly Floured Calamari, Lemon, Caper Aioli, Sweet Chilli  
Aioli, with Chips & Range Salad \$56

# **SCHNITZELS**

## **CHICKEN BREAST SCHNITZELS**

served with Chips & Range Salad Sml \$27 Lge \$34

**PLAIN GRAVY / PEPPER GRAVY / MUSHROOM GRAVY /  
CREAMY GARLIC PRAWN SAUCE \$10**

### **HAWAIIAN**

Sml \$30, Lge \$37  
Nap Sauce, Ham,  
Pineapple, Cheese

### **KILPATRICK**

Sml \$30, Lge \$37  
Kilpatrick Sauce,  
Bacon, Cheese

### **PEPPERONI**

Sml \$30, Lge \$36  
Nap Sauce, Chilli  
& Cheese

### **SATAY CHICKEN**

Sml \$30, Lge \$37  
Garlic Oil, Satay Sauce,  
Cheese, Chilli, Coriander

### **BBQ MEATLOVERS**

Sml \$32, Lge \$39  
Bbq Sauce, Ham,  
Pepperoni, Chorizo,  
Bacon, Cheese

### **PARMY**

Sml \$28, Lge \$35  
Nap Sauce, Cheese

### **CHICKEN YIROS**

Sml \$30, Lge \$37  
Garlic Oil, Tomato,  
Red Onion, Cheese,  
Tzatziki, Parsley

### **MUSHROOM & HALOUMI**

Sml \$30, Lge \$37  
Garlic Oil, Caramelized Onion,  
Chilli Honey, Rocket

### **MEXICAN**

Sml \$32, Lge \$39  
Nap Sauce, Sweet Chilli,  
Jalapenos, Avocado, Sour Cream,  
Cheese

### **CHILLI PRAWN & CHORIZO**

Sml \$32, Lge \$39  
Garlic Oil, Chilli Honey,  
Cheese

**\*GLUTEN FREE AVAILABLE \$5\***