

SIROCCO MENU

11:00 AM - 10:30 PM

MENU



KEEPING YOU GOING ALL DAY!

11:00 AM - 10:30 PM

SOUP

Cream of Pumpkin & Chicken With bread rolls (H)	\$20.50
Cream of Rou-Rou With bread rolls (V)	\$17.50
Beef Consommé With vegetable brunoise (B)	\$20.50
French Onion Soup Topped with crusty baguette and mozzarella cheese (D)	\$24
Thai Coconut Chicken Soup With mushroom, lemongrass, lime juice and carrot julienne (H)	\$21.50
Chinese Egg Drop Soup Made of chicken broth (H)(E)	\$21.50

SALADS AND STARTERS

Chicken Liver Pâté with melba toast and green salad With walnut and spring onion (H)(N)	\$26
Tuna Tartare With capers, onion, parsley, tabasco, lime and dalo crisps (S)(E)	\$26
Niçoise Salad With tuna, fresh greens, tomato wedges, cucumber, potato, French beans, olives, capsicum, egg, anchovy and lemon olive oil dressing (S)(E)	\$36.50
Green Salad With mesclun leaves, tomato wedges, sliced cucumber, red onion and a choice of French, Italian or thousand Island dressing (V)	\$22.50
Classic Caesar Salad With creamy garlic-anchovy dressing, bacon bits, croutons and parmesan cheese (S)(E)(P)	\$31.50
Caesar Salad with Chicken With grilled chicken	\$36.50
Tropical Salmon Salad With baked salmon, honey-soya-orange glaze, lettuce, shredded red cabbage, orange segments and light chilli dressing (S)	\$31.50
Marinated Spicy Prawn Salad With pineapple, sweetcorn, lettuce, tomato, bamboo shoot and spicy lime mayonnaise dressing (S)	\$32.50
Kokoda With traditional walu, lemon juice and coconut in Fijian style (S)	\$29

PASTA

(Served with garlic bread, choice of spaghetti, penne or macaroni; gluten-free available on request)

Beef Bolognese With minced beef, oregano and tomato sauce (B)	\$41
Chicken Bolognese With minced chicken, oregano and tomato sauce (H)(D)	\$41
Carbonara With bacon, egg and parmesan (P)(E)(D)	\$41
Chicken Alfredo With chicken, mushroom and creamy sauce (D)(H)	\$41
Arrabbiata With tomato and chilli (V)	\$31.50
Puttanesca With capers, anchovies and black olives (S)	\$35.50
Vegetarian Pasta With tomato, garlic and basil (V)	\$31.50
Seafood Pasta With scallops, prawns, squid, fish and tomato (S)	\$41
Spicy Coconut and Prawn Pasta With chilli and coconut milk (S)	\$41

RISOTTO

Chicken and Mushroom Risotto With green peas and parmesan cheese (D)(H)	\$46.50
Primavera Risotto With grilled vegetables (V)	\$44
Prawn, Green Peas and Feta Risotto With lobster essence jus on the side (S)	\$41

LASAGNE

(Served with side green and salad or garlic bread)

Beef Lasagne With layers of pasta sheets, minced beef, tomato sauce, white sauce and cheese (B)(D)(E)	\$39
Chicken Lasagne With layers of pasta sheets, minced chicken, tomato sauce, white sauce and cheese (H)(D)(E)	\$39
Vegetarian Lasagne With layers of pasta sheets, vegetables, tomato sauce, white sauce and cheese (V)(D)(E)	\$39

KEEPING YOU GOING

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VEGETARIAN OPTIONS

Spinach, Sweet Potato and Lentil Dhal Salad	\$28
With basil and spring onion vinaigrette (V)	
Vegetable and Ginger Clear Consommé	\$20.50
With vegetable dumplings (V)	
Thai Red Pumpkin and Coconut Curry	\$37.50
With basmati rice and steamed long beans (GF)	
Ricotta Cheese and Egg Gnocchi	\$40
With olives, capers and tomato sauce (E)	
Vegetarian Calzone	\$43
With mushroom, onion, tomato, capsicum, courgette and aubergine (V)	
Vegetarian 10 Inch Pizza	\$43
With capsicum, onion, aubergine, courgette, mushroom and tomato (V)(D)	
Stir Fry Vegetables	\$32.50
With basmati rice (V)	
Vegetable Egg Fried Rice (V)	\$32.50

FISH MAIN COURSES

Fijian Style Fish Curry	\$49
With basmati rice, pineapple, tomato, cucumber salsa, poppadom and roti (S)	
Scallop, Broccoli, Carrot and Onion Nage	\$44
With steamed couscous (S)(A)	
Steamed Zucchini & Salmon Fillet	\$49
With vegetable julienne and red wine sauce (A)(S)	
Pan-Seared Mahi-Mahi Fillet	\$46.50
With steamed bok choy, cherry tomatoes and ginger soy sauce (S)(GF)	

MEAT MAIN COURSES

Beef, Pork, Lamb or Chicken Curry	\$49
With basmati rice, pineapple, tomato, cucumber salsa, poppadom and roti (B)(P)	
Chicken Stew À L'Orange	\$44
With mashed potato and braised carrot (H)	

Beef Tenderloin Minute 200g	\$65.50
With mashed potato, mushroom duxelles and black pepper cream sauce (B)(D)	
Beef Cheek Red Wine Stew	\$49
With mash potato & French beans (A)(B)	

FROM THE GRILL

(served with mashed potato, sautéed vegetables and a choice of hollandaise, béarnaise or green pepper sauce)

Pacific Salmon 180g (S)	\$49
Beef Tenderloin 200g (B)	\$65.50
Beef Sirloin 220g (B)	\$54
Tuna Steak 220g (S)	\$46.50
Pork Chops 220g (P)	\$44
Hawaiian Chicken Kebab	\$44
3 pieces made of chicken breast, pineapple and capsicum (H)	

DESSERT

Pear Charlotte	\$21.50
With English cream and brandy chocolate truffle (D)	
Selection of Australian Cheese	\$29
With English cream and brandy chocolate truffle (D)(E)(A)	
Baked Cheesecake	\$26
With King Island cream, vanilla ice cream and passionfruit (D)(E)	
Banana Split	\$18.50
With warm chocolate sauce and cornflakes (E)(D)	
Holiday Inn Chocolate Mousse	\$21.50
With English cream and orange wedges (E)	
Cherry Clafoutis	\$21.50
With red fruit coulis (D)(E)	
Vanilla and Pineapple Millefeuille	\$21.50
With red coulis and mango ice cream (E)(D)	
Fresh Fruit Tartlet	\$21.50
With pawpaw, orange, pineapple, grapes, kiwi, pear and red coulis (D)(E)	
Thin Apple Pie	\$21.50
With cinnamon and honey with vanilla ice cream and English cream (D)(E)	
Chocolate Farandole	\$32.50
With chocolate mousse, chocolate tart, chocolate ice cream, chocolate brownie, fruits and English cream (D)(E)	
Tropical Fruit Platter	\$21.50
Ice Cream Trio	\$15