# MENU



Welcome to Twenty74 Bar & Grill. where, culinary delights await to tantalize your taste buds! Our meticulously crafted menu offers a fusion of flavors from around the world, promising a dining experience that transcends the ordinary. Dive into a symphony of tastes, from savory appetizers that awaken the palate to exquisite main courses that leave a lasting impression. Indulge in our chef's specialties, each dish thoughtfully curated to showcase the finest ingredients and culinary expertise.

Welcome to a world of culinary excellence at Twenty74 Bar & Grill.

You may order from the table scanning the QR Code for dine in.



V=Vegetarian, GF= Gluten Free, GFO= gluten free options available (please ask our staff))

# **Entrees**

#### Bruschetta GFO

Roma tomato, basil, garlic, Spanish onion & extra virgin olive oil with touch of Italian glaze & shaved parmigiano Reggiano on white Sourdough.

### Mozzarella & Sun-Dried Tomato Arancini (4)

On bed of rocket with lemon jest and house made sauce arrabiata sauce.

#### Sous Vide Slow Cooked Chicken Nibbles GF

Chicken nibbles marinated in house made tandoori marinade, served on bed of greens with house made peri-peri sauce.

### Stir Fried King Oyster Mushroom GF

With garlic. chili, coriander & shallots on bed of rocket.

#### Cajun Calamari Fritti

Served with pickled cucumber, toasted sesame, lemon wedges, and lime aioli.

### Grilled Ocean King Prawns (3) GF

Served with fennel and radish Salad & garlic butter.

## Seared Canadian Scallops (4) GF

On bed of chestnut puree, topped with avruga black pearl & lemon jest and garlic butter.

### Prawn Saganaki GFO

Prawns tail on cooked in rich sauce with tomato, onion, basil, feta cheese & served with sourdough toast.

# Oysters Large Coffin Bay (SA) 6/12 GFO

Topped with avruga black pearl and pickled ginger & shallot vinaigrette lemon jest.

# **Salads**

# · Garden Salad with Avocado & Heirloom Tomatoes Vegan/GF

Mesculin mix, cucumber, heirloom tomato, avocado, Spanish onion, carrots julienne and French dressing

#### Rocket Salad V/GF

Rocket, toasted pinenuts, shaved Parmigiano Reggiano, pear & balsamic vinegar dressing.

# Quinoa Salad with Beetroot & Pumpkin V/GF

Spinach, roasted butternut Pumpkin, roasted baby beetroot, quinoa, pecan & topped with goat's cheese.

#### Sesame Chicken Salad GF

Sauté chicken on house made Thai sauce, toasted peanut, almond flakes, vermicelli fried, mesculin, cherry tomato, coriander & mint with tangy Thai dressing.



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# **Chefs Suggestion**

## Chicken Momo (Nepalese Dumpling)

Dumplings filled with aromatic herbs and spices marinated chicken mince, served with tomato chutney. (8 pcs)

## Beer Battered Barramundi with Chips, Lemon & Tartar Sauce

Beer battered barramundi fish served with chips, mix leaves, lemon & tartar sauce.

## Cajun Calamari Fritti Mains

Marinated tender & Juicy calamari served with lemon, rocket, toasted sesame with chips & lime aioli.

## Curry Of the Day (mild spicy)

House made curry served with saffron basmati rice, papadum and mint yoghurt. (Please ask staff for todays' curry of the day)

## Duck Breast with Bok Choy

Duck breast fillet with bok choy, pickled ginger and house made and satay sauce.

## Crispy Skin Pork Belly GF

Served with parmesan mash, buttered peas & orange reduction sauce, apple compote.

## Paneer Sizzler

Marinated paneer cheese in tandoori sauce, served on sizzler with buttered tortilla & mint yoghurt.

## Chicken Sizzler

Marinated chicken thigh fillet in tandoori sauce, served on sizzler with buttered tortilla & mint yoghurt.

## Cone Bay Barramundi Fillet GF

Edamame mash, sauteed asparagus, toasted sesame & lime.

## · Crispy Skin Atlantic Salmon GF

Salsa Verde, parmesan & chive mash buttered green beans and lemon wedges.

# · Lamb Cutlets (4) GF

Cumin, garlic & rosemary marinated Lamb cutlet chargrilled & served with parmesan & chive mash, Salsa Verde & lemon.



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# **Burgers**

# All Burgers Served with Chips

Wagyu Beef Burger

Premium wagyu mince burger with bacon, lettuce, beetroot & melted red cheddar.

Grilled Chicken Burger

Marinated grilled chicken burger with lettuce, tomato & house made peri-peri mayo.

Mushroom and Grilled Paneer Burger V

Grilled Mushroom filled with butternut pumpkin, chargrilled panner cheese, lettuce, tomato house made peri-peri mayo.

# Ribs

BBQ Pork Ribs (600 gms approx.) GFO

House slow cooked & served with chips and house made basting sauce.

• Lamb Ribs (600 gms approx.) GFO

House slow cooked & served with chips and Salsa Verde

BBQ Beef Ribs (600 gms approx.) GFO

House slow cooked & served with chips and house made basting sauce.

# Chicken

• BBQ Half Chicken GFO

House slow cooked & served with chips and house made peri-peri sauce.

# **Steaks**

All steaks are served with a choice of (Mash or Chips (GFO) or Salad), choice of sauce (Dianne, Mushroom, Green Peppercorn or Gravy) buttered green beans.

- · Sirloin Fillet (pasture Fed) 250 gms
- Rump Fillet (pasture Fed) 280 gms
- · Scotch Fillet (pasture Fed) 250 gms
- T-Bone Steak (pasture fed) 350 gms
- Eye Fillet (pasture fed) 250 gms

Surf & Turf: Any steaks topped with buttered asparagus, tiger prawns (3) and Bearnaise Sauce



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# **Pastas**

#### SPAGHETTI BOLOGNAISE

premium grain feed beef mince on traditional rich house made napolitana sauce.

#### Chicken & Mushroom Fettuccini Alfred

With egg fettuccini, chicken, garlic, butter, cream.

# Pappardelle Prawn

With lime, chilli, rocket, basil, cherry tomato, and peas.

#### SEAFOOD MARINARA

Spaghetti Tiger prawn, scallops, barramundi, Mussels on our rich traditional napolitana sauce with basil.

## Squid Ink Pasta with Blue Swimmer crab

Shark Bay blue swimmer crab meat with basil, chili, cherry tomato, lemon (Mild spicy)

# **Risottos**

Roasted Butternut Pumpkin, Peas & Pinenuts Risotto V/GF
roasted butternut pumpkin, mushroom, spinach, feta, baby peas, white wine, pinenuts &
shaved parmigiano reggiano.

## Chicken Mushroom & Asparagus Risotto GF

Chicken, asparagus, white wine, mushroom, chicken broth and shaved parmigiano reggiano

#### Truffle And Porcini Mushroom Risotto GF

Porcini mushroom, truffle oil, white wine, shallots & shaved parmigiano reggiano

#### Atlantic Salmon risotto GF

Atlantic Salmon, asparagus, white wine, mushroom, chicken broth and parmigiano reggiano

# **Chips & Sides**

- Side rocket salad (small)
- Side chips
- · Bowl of curly fries
- Bowl of wedges
- Seasonal steamed veg.
- · Sauté mix mushrooms with garlic



# Please advise staff if you have any allergies. V=Vegetarian, GF= Gluten Free, GFO= gluten free options available (please ask our staff))

# Kid's menu

(Under 12 yrs. only)

- Kids Arancini Balls
- Kids Spaghetti Bolognaise
- Kids Cheeseburger & Chips
- Kids Nuggets & Chips
- Kids Fish & Chips

# **Desserts**

With Choice of Premium Gelato (please choose one only). +\$4 per extra scoop (Vanilla bean, Pistachio, Coconut, Blackberry Sorbet)

- Glazed Lime Lemon Lavender GF
- Flourless Hazelnut Mousse GF
- Apple Crumble Served Warm
- Sticky Date with Butterscotch
- · Glazed Strawberry & White Choc GF
- Trio of Gelato: Any 3 choices from above





Call us on (02)80341584 pick up only or Order through Uber Eats

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