



breakfast @

from 7.30 a.m.

**WE ONLY USE FREE RANGE EGGS \* Select from White or Wholemeal Toast**

2 eggs (poached or fried) with toasted bread	(scrambled \$9.50)	\$9
fingal breckie	2 eggs (poached or fried) + bacon + toast	\$11.5
shoalie medium breckie	(sorry as is- no swaps)	\$15
2 eggs (poached or fried) + bacon + grilled tomato + baked beans + toast		
nelson big breckie	(Biggest in Port Stephens - sorry as is - no swaps)	\$20
2 eggs (fried or poached) + bacon + grilled tomato + baked beans + chipolata sausages + hash brown + mushrooms + toast		
<b>eggs scrambled OR sourdough, Gluten Free or Turkish toast add 50 cents</b>		
omelette - 3 eggs + ham + tomato + cheese + mushroom + toast		\$17.5
eggs benedict	2 poached eggs on muffin wi spinach + ham or bacon & béarnaise	\$17
	or with smoked salmon	\$18
vegetarian stack - (sorry no swaps)	toasted turkish topped with spinach	\$15
sautéed mushrooms + hash brown + grilled tomato + avocado & pesto		
lamb's fry & bacon -	with toast	\$16
savoury mince -	with poached egg & toast	\$14.5
buttermilk pancakes	2 pancakes with ice cream & maple syrup	\$12
french toast	with bacon + maple syrup	\$14.5
toasted muesli	+ fresh fruit + vanilla yoghurt + milk	\$9
child's breakie special	rasher of bacon + fried egg + white toast	\$8
extras	(can be <u>added</u> to any meal)	
baked beans, 2 chipolata sausages, hash,		\$3
sautéed mushrooms, avocado, bernaise sauce, grilled tomato, bacon		\$4
smoked salmon		\$5

**\$2.00 p/person PUBLIC HOLIDAY surcharge \* No split bills**



Lunch @

from noon

- \* salt & peppered prawns & squid salad . . . . . \$17  
*prawns & scored squid tossed in our salt & pepper seasoning deep fried & served on a rocquette salad with cherry tomatoes & shaved cucumber plus a lime & sweet chilli dressing*
- \* thai beef salad . . . . . \$16  
*thai spiced beef fillet pieces in a mixed lettuce salad with cherry tomatoes, shaved cucumber, capsicum & spanish red onions & a light thai style dressing*
- \* beer battered blue grenadier fillets . . . . . \$14  
*fresh battered blue grenadier fillets served with house made tartare, lemon wedges & crunchy chips*  
*add a salad for . . . \$4*
- \* beef & guinness potted pie . . . . . \$17  
*beef & guinness in a ramekin topped with a flakey pastry cap plus root mash & baby spinach )*
- \* crab au gratin . . . . . \$20  
*crabmeat bound in a cheese and seeded mustard cream sauce topped with crumbs & cheese and gratineed then served with fresh garden salad & chips*
- \* king prawn & avocado salad . . . . . \$20  
*king prawns with a mixed leaf, cucumber, cherry tomato, avocado & Spanish onion salad with a lime & poppy seed mayo*
- \* calamari, chips & salad . . . . . \$17  
*tender calamari strips in a panko crumb served with salad, house tartare, lemon wedge & crunchy chips*
- \* burger & chips . . . . . \$12  
*house made beef patty topped with caramelized onions, cheese & depz relish plus beetroot, tomato & lettuce on toast with chips*  
*with egg & bacon for extra \$4*

**\$2.00 p/person PUBLIC HOLIDAY surcharge \* No split bills**



dinner @

from 5.30 pm

bread

garlic OR herb (4 slices) \$6 \* bread roll \$1.5  
 camembert bread or garlic cheese bread \$7

bruschetta with basil, tomato, onion & balsamic \$10

port stephens oysters (Grown in Port Stephens - freshly shucked plate grade local oysters varieties vary depending on season) G/Free

		<i>6</i>	<i>12</i>
* natural	( with balsamic & shallot & lemon wedges)	\$18.5	\$32
* mornay	(2 cheese gratineed mornay sauce)	\$19.5	\$33
* kilpatrick	( bacon & bbq sauce)	\$19.5	\$33
* medley	( combination of the above)	\$20	\$34
* garlic prawn hot pot		\$18.5	\$32
	( prawns in a garlic & tomato base, with shallots & a crisp bread roll)		
* salt 'n' pepper squid		\$17.5	\$29.5
	(tender strips of scored squid tossed in our salt & pepper seasoning, deep fried & served with tartare dipping sauce & a shaved cucumber & cherry tomato salad with a lime & chilli dressing )		
* satay chicken		\$17.5	\$29.5
	(chicken pieces in our satay sauce with chinese vegetables & noodles)		
* tempura prawns		\$18.5	\$32
	(in a crisp tempura batter on sweet chilli & mango couli with lemon wedges)		
* prawn cocktail		\$17.5	\$29.5
	( fresh king prawns on sliced avocado & cos topped with a drizzle of cocktail sauce )		
* seafood taster plate	G/Free	\$26	\$52
	fresh king prawns, tasmanian smoked salmon & local oysters plus 1/2 blue swimmer crab)		

\* steaks G/Free

250 gm Scotch Fillet \$27.5 \* 200 gm Eye Fillet \$31  
 served with sautéed potato & wilted spinach

OR have the following toppings & sauces

maître d butter - classic dienne - green pepper - creamy blue vein cheese \$3.5  
 or prawns & squid pan fried in parsley garlic butter \$6  
 or mignon steak wrapped in bacon with a shiraz jus \$4

\* **seafood curry** **\$33**  
(fish, squid & prawns with julienne vegetables, bean shoots & shallots in a mild thai red curry sauce .  
can be served hotter - just ask ! )

\* **seafarer's shell** **\$31**  
tempura battered prawn cutlets & fish pieces with prawn & scallop twisters , crumbed scallop & calamari plus salt & pepper squid, deep fried & served with chips, lemon wedges & house tartare

\* **lobster mornay** **1/2 lobster \$37.5 whole \$74**  
( fresh lobster in our cheese & cream sauce under gratineed cheeses with a fresh garden salad plus beer battered chips )

\* **flathead fillets** **\$27**  
( beer battered fillets with chips & a ranch dressed garden salad plus our tartare & lemon wedges )

\* **red spot whiting** **\$25**  
( tempura battered fillets with chips & a fresh garden salad plus our tartare & lemon wedges )

\* **ocean perch fillets** **\$33**  
( with a parmesan & macadamia nut crust resting on scalloped potato & baby spinach then topped with a splash of bernaise sauce )

\* **atlantic salmon** **G/Free** **\$33**  
(pan fried with sautéed potato, snow peas & dill aeoli )

\* **hot & cold seafood platter** **(FOR 1) \$65 (FOR 2) \$125**  
**Add 1/2 Nat Lobster for \$35**  
(blue swimmer crab, oysters, king prawns, tasmanian smoked salmon, & caviar on a bed of salad & fruits with tempura battered fish & with prawn scallop twisters, crumbed calamari, salt & pepper squid, scallops & chips)

**AS WE ONLY USE FRESH SEAFOOD FOR THE OUR PLATTERS WE REQUEST  
THAT YOU PRE ORDER TO AVOID DISAPPOINTMENT**

side orders

garden salad \$6 \* vegetables \$6 \* chips \$6

childrens menu ( under 16 only) **\$12**

- \* tempura fish pieces
  - \* crumbed calamari
  - \* minute fillet steak
  - \* tempura prawn cutlets
  - \* crumbed chicken breast nuggets
- all served with salad & chips

a surcharge of \$3 p/p applies sunday & \$4 p/p public holidays

a corkage fee of \$2.5 per person applies at all times

we supply one account per table – calculators are available on request



*desserts*

*\$12.00*

- \* sticky date pudding  
(traditional style sticky date pudding smothered with butterscotch sauce)
- \* affagatto  
(creamy ice cream, frangelico & an espresso shot of coffee )
- \* kahlua & coffee crème brulee  
(traditional creamy brulee with a taste of kahlua & coffee )
- \* mango cheesecake  
(rich & creamy cheesecake with that mango twist )
- \* banoffee pie  
(rich & thick caramel on our crumb pie crust with cream & banana topping )
- \* apple & mulberry crumble  
(apple, mulberries & sultanas topped with a crumble mix & baked - with ice cream )
- \* ice cream & flavouring *\$7.50*  
cappuccinos – latte – macchiatta – vienna – mocha – hot chocolate  
chai latte – teas – liqueur coffee  
coca cola – diet coke – squash – raspberry  
lemonade – mineral water – soda water – lemon iced tea  
apple mango – pineapple – orange juice – apple & tomato juices  
*for your next home party, wedding or any other function  
ask about*

## **DEPZ HOME CATERING SERVICE**

port stephens small business awards

Depz are three times winners

of most outstanding restaurant in port stephens

winner best family restaurant in regional NSW

finalist best family restaurant in Australia

winner best family restaurant hunter region 3 times

finalist best seafood restaurant hunter region 7 times

winner best specialty seafood restaurant hunter region

winner best restaurant caterer hunter region twice

finalist best restaurant caterer hunter region 4 times