

# HELGA'S KITCHEN

at PORT MACQUARIE HOTEL

## Holy cow! Helga's gone to the paddock

### STARTERS

**\$12 Olive and parmesan focaccia** with a trio of sides. Olive tapenade, olive oil with balsamic and beetroot relish

**\$18 Wagyu Kransky** – served with potato salad and beer jus

### MAINS

**\$20 250g Angus Rump** – with chips, salad and your choice of sauce

**\$26 250g Tajima Wagyu Rump** – with chips, salad and your choice of sauce

**\$28 200g Surf N Turf Eye fillet** – topped with prawns, served with smashed chats, seasonal greens and your choice of sauce

**\$28 300g Grain-fed 90 day Scotch fillet** – with chips, salad and your choice of sauce

**\$36 Grain-fed Black Angus Rib Eye** – with truffle mash potato, broccolini and your choice of sauce

### DESSERTS

**\$10 Chocolate pudding** – with rum & raisin ice cream and chilli chocolate sauce

### SIDES

**\$5 each** Sauerkraut or German potato salad

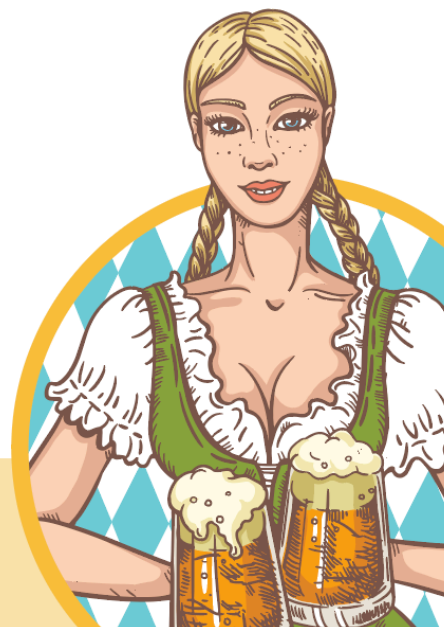
### DRINKS

On tap: Lowenbrau

\$13 Stein

\$5.5 Schooner

\$5 Weidman



EVERY  
THURSDAY  
NIGHT