



THE LAST RESORT **CHEF'S EVENING SPECIALS**

EVENING SPECIALS:

MINTED LAMB SHANK (approx. 400—500g) With a mint gravy. Served with mash potatoes & peas	13.95
HONEY, SOY AND GINGER GLAZED SALMON Poached salmon steak with a honey, soy and ginger glaze, served with chips, peas & salad.	13.75
GRILLED RUMP STEAK (topped with garlic butter) Served with chips, peas, mushrooms, grilled tomato and onion rings	13.95
SPANISH STYLE CHICKEN & CHORIZO CASSEROLE Served with rice & crusty bread	11.95
PORK DEL CAMPO 2 grilled pork chops topped with a cranberry chutney, goats cheese & a balsamic cream dressing.	12.95
CLASSIC FRENCH CHICKEN FILLET A pan fried chicken fillet presented in a silky white wine, garlic and mushroom cream sauce	11.95
THE LAST RESORT PLATTER (for 2 persons) A whole rack of BBQ ribs and chicken wings accompanied by crispy onion rings, potato wedges, Camembert bites, coleslaw and tender corn on the cob. Served with BBQ and garlic mayo dips.	25.00 + A free bottle of Rioja wine