

Dinner at Pebbles

Appetizers

Fresh Oysters	8.95
shucked, local oysters with balsamic vinegar and olive oil	
Baked Oysters	8.95
lightly pan-fried with shallots deglaced with fresh whipped cream, topped with grated parmesan cheese and then oven baked.	
Smoked Salmon	8.95
thinly sliced and served with a bagel, lemon, cream cheese, capers, lemon and a bagel	
Deep Fried Camembert Fumi	6.95
beautifully presented with fruit compote	
Mushroom Caps	8.95
stuffed with cheese and smoked salmon	
Sesame Prawns	8.95
black tiger prawns breaded with sesame seeds, served with a honey Dijon sauce	
Shrimp Cocktail	8.95
shrimps served with cocktail sauce	
Escargots	6.95
baked with garlic butter and served with garlic bread	
Mussels "Mariniere"	7.95
a combination of wine, garlic and tomato concasse with luscious New Zealand mussels	
Driftwood Ribs	8.95
short pork ribs, dry cooked and rolled in sea salt and pepper.	

Soups

Soup de Jour	3.95
prepared daily by our chef	
Baked French Onion	4.95
prepared in the traditional way	
Pebbles Seafood Chowder	4.95
famous on the Sunshine Coast	

Salads

Caesar Salad	6.95
tender pieces of romaine tossed in our own garlicky Caesar dressing	
Half Caesar	4.95
Pebbles Salad	8.95
fresh lettuce tossed in our own house dressing and loaded with seafood	
Great Greens	4.95
seasonal greens prepared in a delightful salad	
half portion	2.95
Salad Dressing	
House - Italian - Blueberry / Balsamic	

Entrees

all entrees are served with fresh vegetables, rice or potatoes

Halibut Meuniere	17.95
lightly pan fried fillet topped with lemon, capers and parsley butter	
Halibut Maitaise	18.95
steamed, served with prawns and orange hollandaise	
Salmon Fillet	17.95
BC salmon served with lemon butter	
Oysters Rizzi	17.95
local oysters, breaded and gently pan fried	
Prawns Ancient	17.95
our speciality, prawns pan fried in lemon and garlic	
Curried Prawns and Scallops	18.95
sauteed in a spicy curry with fresh fruits and mango chutney	
Scallops Biarritz	19.95
steamed or breaded in a creamy, seafood sauce	
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Charbroiled New York	16.95
8 oz	19.95
10 oz	
Succulent Filet	17.95
6 oz	20.95
8 oz	
Pepper Steak	18.95
an eight ounce New York steak rolled in green pepper corns	

Driftwood Steak an eight ounce New York steak with garlic prawns	22.75
Rack of Lamb cooked to your personal taste	20.95
Chicken Savoy chicken breast stuffed with Swiss cheese and bacon bits served in a brandy sauce	17.95
Chicken Nimos chicken breast topped with seafood and a touch of garlic butter	18.95
Chicken Mandarin chicken breast cooked in ginger and teriyaki sauce served on deep fried spinach	16.95
Chicken Zurich tender pieces of breast in a creamy mushroom sauce	15.95

Pastas

Seafood Alfredo prawns, shrimp and scallops served on a bed of linguini	17.95
Pasta Delight shrimp and smoked salmon on fettucinne	14.95
West Coast Pasta a fine collaboration of prawns, oysters & scallops lightly pan fried with onions, tomatoes & herbs, topped on spinach fettucine	14.95
Chicken Provençal pieces of chicken breast pan fried with olives, sundried tomatoes, peppers & garlic in a creamy sauce with three colour rotini	13.95
Vegetable Platter a selection of garden fresh vegetables, pan fried & glazed with teriyaki sauce served over linguini	10.95
Sesame Prawns black tiger prawns breaded with sesame seeds, served with a honey Dijon sauce	8.95
Shrimp Cocktail shrimps served with cocktail sauce	8.95
Escargots baked with garlic butter and served with garlic bread	6.95
Mussels "Mariniere" a combination of wine, garlic and tomato concasse with luscious New Zealand mussels	7.95

Driftwood Ribs

short pork ribs, dry cooked and rolled in sea salt and pepper.

8.95

Liqueurs and After Dinner Drinks

Kahlua	Sambuca	Grand Marnier
Glayva	Tia Maria	Carolan's Irish Cream
B&B	Drambuie	Metaxa Brandy
Ouzo	Irish Mist	Creme de Menthe
Amaretto	Benedictine	Apricot Brandy
Galliano	Anisette	Southern Comfort
Pernod	Frangelico	Cherry Brandy
Port	Cointreau	Van Der Hum

Cocktails

Black Russian	4.95	Mai Tai	4.95
Bloody Mary	4.75	Manhattan	4.95
Brown Cow	4.75	Marguerita	4.75
Caesar	4.75	Martini	4.95
Chi Chi	4.75	Paralyser	5.50
Cocaine	4.95	Pina Colada	4.95
Collins	5.50	Pink Lady	4.95
Dirty Mother	4.95	Rusty Nail	4.75
Harvey Wallbanger	4.75	Screwdriver	4.75
Long Island Iced Tea	5.50	Spritzer	4.25

Select Spirits

Chivas Regal - Glenmorangie - Glen Livet - The MacAllen - Brownmore - Auchentoshan - Oban
Glenfiddich Talisker - Tamdhu - Lagavulin - Glenkinchie - Cragganmore - Dalwhinnie -
Highland Park - Cardhu
4.95

Courvoisier - Hennessy - Remy Martin
5.75

Sherries & Apertifs

Tio Pepe - Bristol Cream - Alvear's Amontillado - Dubonnet
3.95

Desserts

Delicious Cheesecake	4.95
tempting choices of cheesecakes, New York style with a variety of toppings	
Seasonal Pies	3.95
with ice cream	
Ice Cream	2.95

Our Special Coffees

Espresso	2.25
Cappuccino	2.50
Latte	2.75

Liqueur Coffees

Monte Cristo - Spanish - Irish - B-52 - Sambuca
Bailey's - Blueberry Tea - Pebbles House Coffee
5.95