

BISTRO MENU

ENTREE

Garlic Ciabatta or Garlic & Cheese Ciabatta Loaf	\$8/\$10
Soup of the Day w/ Toasted Ciabatta (Please see our specials screen for today's variety)	\$10
Mac & Cheese Croquettes w/ Romesco Sauce & Pickled Vegetable Salad	\$12
Pan Fried Prawn & Ginger Dumplings w/ Chilli Ginger Dipping Sauce	\$12
Steamed Mt. Martha Mussels w/Chili & Garlic Pomodoro Sauce & Warmed Sour Dough	\$13
Whipped Holy Goat Cheese w/ Beetroot Mousse, Truffled Honey & Pumpkin Sour Dough	\$13
~ C=4 C19~ Duck Spring Roll & Peking Duck Pancake w/ Hoi Sin Sauce & Chef's Salad	\$14
. @A>Gi 55>:/<B/@BA~ w/ Sriracha Mayo	\$10
\$/<7@B2(-=4~ w/Chili Jam & Chef's Salad	\$11
' /:B \$3>>3@Calamari w/ Rocket Salad & Lemon	\$14

MAINS

Beer Battered Fish Fillets (Grilled & GF Available on Request) w/ Chips, Salad, Tartare & Lemon	\$23
Grilled Salmon Fillet w/ Chef's Salad, Fennel, Pancetta & Mustard Sauce	\$29
Creamy Garlic Prawns w/ Steamed Rice & Rocket Salad	\$26
Seafood Platter (Ideal to Share) Needs description	\$45
Seafood Linguine Prawns, Mussels, Squid & Fish Pieces in a Garlic & Chili Napoli Sauce	\$28
Chicken Schnitzel Crumbed Chicken Breast w/ Chips & Salad (Gravy Optional)	\$22
Chicken Parmigiana Crumbed Chicken Breast topped w/ Napoli, Mozzarella & Ham Served w/ Chips & Salad	\$25
Roasted Chicken w/ Mustard & Port Sauce, Seared Greens & Kipfler Potatoes	\$27
Chicken Korma w/ Saffron Rice, Naan Bread, Watercress Salad & Mint Yoghurt	\$24
Roast of the Day w/ Roasted Potato & Pumpkin, Honey Carrots, Steamed Vegetables, Yorkshire Pudding & Gravy	\$25

MAINS

Charred Cauliflower Steak w/Olive Pistou & Porcini Mushrooms	\$22
Pumpkin Lasagne w/ Chef's Salad	\$22
Truffled Mushroom Risotto w/Hazelnut Crumble & Pecorino	\$23
Creamy Vegetable Linguine w/ Basil Pesto	\$21
Classic Beef Burger w/ Lettuce, Tomato, Onion, Cheese, Bacon & Fried Egg on Toasted Bun. Served w/ Chips & Relish	\$24
Crispy Pork Belly Burger w/ Asian Pickles, Sriracha Mayo & Fresh Herbs. Served w/ Chips	\$25
Char Grilled Pork Cutlet w/ Apple & Honey Glaze, Seared Greens, Pork Crackling & Capsicum Relish	\$29
Duo of Lamb Slow Cooked Lamb Shoulder and Lamb, Mint & Pea Croquettes w/ Honey Glazed Carrots, Kipfler Potatoes & Red Currant Jus	\$34
Stir Fried Beef w/ Rice Noodles, Seasonal Vegetables & Sesame Seeds	\$23
Asian Salad - Choice of Calamari or Beef Fresh Herbs, Salad Mix, Crispy Noodles & Chili Dressing	\$24

STEAK

Open Steak Sandwich

\$25

Porterhouse Steak on Toasted Panini w/ Beetroot, Mixed Lettuce, Cheese, Bacon, Egg & Chili Jam. Served w/ Chips

350gm Porterhouse

\$34

w/ Chips & Salad or Vegetables. Includes your choice of sauce.

400gm Rib Eye

\$38

w/ Pan Fried Greens, Toasted Almond, Truffled Mash, Crumbled Porcini & Anchovy Butter.
(Chips & Salad/Vegetable available on request)

Add Garlic Prawns to your Steak

\$10

Sauces - Mushroom or Pepper Gravy, Garlic Butter

SIDES

Garden Salad

\$8

Sweet Potato Fries

\$10

w/ Rosemary Salt

DESSERTS

Toblerone Flummery

10.0

w/ Crushed Hazelnuts, Mixed Berries & Double Cream

White Chocolate Panna Cotta

10.0

w/ Raspberry Sauce & Double Cream

Lemon Tart

10.0

w/ Raspberry Coulis & Double Cream

'R' Rated - Ice Cream Sundae!

12.0

w/ Chocolate Liqueur Sauce, Crushed Nuts,
Vanilla Bean Ice Cream & Chocolate Wafer

CHOICES MENU

ENTREE

Soup Of The Day

Garlic Bread

MAIN

Fish & Chips

w/ Chips, Salad, Lemon & Tartare

Chicken Schnitzel

w/ Chips & Salad

Roast of the Day (GF)

w/ Roast Vegetables & Gravy

Stir Fried Beef

w/ Rice Noodles & Vegetables

Ham Steak & Pineapple (GF)

w/ Chips & Salad

Chicken Korma

w/ Rice

Vegetarian Lasagne

DESSERT

Warm Golden Syrup Cake

Pavlova & Fresh Cream (GF)

1 Course \$16.0

2 Courses \$19.0

3 Courses \$22.0

Includes Free Tea/Coffee or Soft Drink

KIDS MEALS

MAIN

Chicken Nuggets w/ Chips	\$8.0
Battered or Grilled Fish w/ Chips	\$8.0
Chicken Korma w/ Rice	\$12.0
Pumpkin Lasagne w/ Chips & Salad	\$12.0
Chicken Schnitzel w/ Chips	\$12.0
150gm Porterhouse Steak w/ Chips & Salad	\$12.0

\$3.0

\$3.0

DESSERT

Frog in a Pond

Ice Cream Sundae