

BISTRO MENU

ENTREE

Garlic Ciabatta or Garlic & Cheese Ciabatta Loaf	8/10
Soup of the Day w/ Ciabatta Bread	10
Papas Rellanas (x3) (Fried Potato stuffed w/ Spiced Beef & Chorizo) w/ Aioli & Romesco Sauce	12
Pan Fried Prawn & Ginger Dumplings (x3) w/ Asian Slaw & Hoisin Sauce	12
Goats' Cheese & Caramelised Onion Tart (V) w/Rocket Salad	12
Salt & Pepper Squid (GF on request) w/ Cos Lettuce & Lime Aioli	14
Crispy Skin Pork Belly Bites (x3) w/ Warmed Cabbage Salad	14
Crunchy Coconut Prawns (x5) w/Asian Slaw & Lime Aioli	14
Vegetable Spring Rolls (x2) (V) w/ Chili Ginger Dipping Sauce	12

SEAFOOD

- Beer Battered Fish Fillets** (Grilled & GF Available on Request) **23**
w/ Chips, Salad, Tartare & Lemon
- Barramundi w/ Parmesan, Cashew & Mustard Crust (GF on request)** **28**
w/ Roasted Kipfler Potatoes & Chef's Salad
- Creamy Garlic Prawns (GF)** **26**
w/ Steamed Rice
- Green Prawn Curry (GF)** **26**
w/ Coconut Rice, Naan Bread, Watercress Salad & Raita
- Braised Chili & Garlic Calamari (GF)** **23**
w/ Soft Polenta
- Grilled Asian Salmon Fillet (GF)** **29**
w/ Rice Noodle Salad & Asian Dressing
- Seafood Linguine** **28**
Prawns, Mussels, Squid & Fish Pieces in a Garlic & Chili Napoli Sauce

CHICKEN

- Chicken Schnitzel** **22**
Crumbed Chicken Breast w/ Chips & Salad (Gravy Optional)
- Chicken Parmigiana** **25**
Crumbed Chicken Breast Topped w/ Napoli, Mozzarella & Ham
Served w/ Chips & Salad
- Oven Roasted Chicken w/ Pork, Chestnut & Sage Stuffing (GF on request)** **27**
w/ Kipfler Potatoes & Seasonal Vegetables
- Chicken Scaloppini (GF)** **25**
w/ Seasonal Vegetables
- Butter Chicken (GF on request)** **25**
w/ Rice, Naan Bread, Watercress Salad & Raita
- Satay Chicken Stir Fry** **24**
w/ Hokkien Noodles, Vegetables & Satay Sauce

VEGETARIAN

- Traditional Potato Gnocchi (V)** 23
w/ Capsicum, Spinach & Cherry Tomatoes in Garlic & Chili Napoli
- Truffled Mushroom & Chestnut Risotto (V) (GF on request)** 23
w/Hazelnut Crumble & Parmesan
- Char-Grilled Cauliflower Steak (VG) (GF)** 22
w/ Traditional Caponata
- Vegetable Stir Fry (V)** 22
w/ Hokkien Noodles, Vegetables & Satay Sauce

BEEF, LAMB, GAME & PORK

- Char Grilled Pork Cutlet (GF)** 28
w/ Warmed Cabbage Salad, Kipfler Potatoes & Apple Sauce
- Roast of the Day (GF)** 24
w/ Roasted Potato & Pumpkin, Steamed Vegetables & Gravy
- Mixed Grill** 36
150gm Porterhouse, Italian Sausage, Grilled Bacon, Lamb Cutlet,
Fried Egg, Beer Batter Onion Rings, Chips & Gravy
- Slow Cooked Beef Cheek** 26
w/ your choice of Soft Polenta or Creamy Mash Potato & Vegetables
- Braised Lamb Shanks** 29
w/ your choice of Soft Polenta or Creamy Mash Potato & Vegetables
- Duo of Duck** 34
Seared Duck Breast, Duck & Mushroom Pie w/ Cipolini Onions & Parsnip Puree
- Kangaroo Pot Pie** 24
w/ Chips & Salad
- Warm Beef Salad (GF)** 24
w/Rice Noodles, Asian Vegetables & Herbs
- Slow Cooked Lamb Ragù** 25
w/Traditional Potato Gnocchi

BURGERS & BUNS

- Crispy Pork Belly Burger** 25
w/ Asian Slaw Sriracha Mayo & Fresh Herbs on Toasted Bun. Served w/ Chips
- Classic Beef Burger** 24
w/ Lettuce, Tomato, Onion, Cheese, Bacon & Fried Egg
on Toasted Bun. Served w/ Chips & Relish
- Open Steak Sandwich** 25
Porterhouse Steak on Toasted Panini w/ Beetroot, Mixed Lettuce,
Cheese, Bacon, Egg & Chili Jam. Served w/ Chips

STEAK

- 350gm Porterhouse (GF on request)** 34
w/ Chips & Salad or Vegetables. Includes your choice of sauce.
- 400gm Rib Eye (GF on request)** 36
w/ Chips & Salad or Vegetables. Includes your choice of sauce.
- Add Garlic Prawns to your Steak** 10
- Sauces - Mushroom or Pepper Gravy, Garlic Butter** 3

SIDES

- Garden Salad** 8
- Sweet Potato Fries** 10
w/ Rosemary Salt
- Herbed Kipfler Potatoes** 10
w/ Roasted Garlic Aioli & Romesco Sauce

DESSERTS

Sticky Date Pudding

9

Lemon Tart

w/ Raspberry Coulis & Double Cream

9

Chocolate Tart

9

Queen of Puddings

9

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

Bangers & Mash

w/ Gravy

Vegetable Stir Fry

w/ Seasonal Vegetables & Rice Noodles

Butter Chicken

w/ Rice

Lamb Shank

w/ Mash & Vegetables

DESSERT

Sticky Date Pudding

Pavlova & Fresh Cream (GF)

1 Course \$16

2 Courses \$19

3 Courses \$22

3 Course - Includes Free Tea/Coffee or Soft Drink

KIDS MEALS

MAIN

Chicken Nuggets w/ Chips	8
Battered or Grilled Fish w/ Chips	8
Spaghetti Bolagnaise	8
Bangers & Mash w/ Gravy	10
Chicken Schnitzel w/ Chips	12
150gm Porterhouse Steak (GF) w/ Chips & Salad	15

DESSERT

Frog in a Pond	
Ice Cream Sundae	\$3
Chocolate, Strawberry or Caramel	\$3