



Bistro Menu

STARTER

DINNER ROLL WITH BUTTER	\$3
HERB & GARLIC BREAD	\$6
SOUP OF THE DAY WITH BREAD ROLL	\$12
GARLIC PIZZA	\$10
PRAWN COCKTAIL WITH SEAFOOD SAUCE	\$14
BUFFALO WINGS	\$14

SIDES

CHIPS	\$6
WEDGES WITH SOUR CREAM AND SWEET CHILLI	\$8
HOUSE SALAD	\$12

BURGERS

WAGYU BEEF BURGER	\$18
With bacon, cheese, salad, chips and chipotle mayo	
CHICKEN SCHNITZEL BURGER	\$18
With bacon, cheese, tomato relish, aioli, chips and salad	

FAVOURITES

SALAD OF THE DAY CHICKEN OR PRAWNS		M	NM
CHICKEN SCHNITZEL PARMA Add \$6		\$18	\$20
ROAST OF THE DAY		\$19	\$21
CHEF'S SPECIAL - PLEASE SEE THE SPECIAL BOARD		\$18	\$20



FROM THE PADDOCK

Choose from chips and salad or vegetables and potato

300G SCOTCH FILLET STEAK		M	NM
350G T-BONE STEAK		\$30	\$32
LAMB FOREQUARTER CHOPS ON MASH WITH VEGETABLES AND GRAVY		\$32	\$34
GRILLED CHICKEN BREAST WITH BBQ GLAZE		\$22	\$24
MIXED GRILL		\$25	\$27
Rump, lamb chop, sausage, bacon, tomato fried egg & chips		\$38	\$40



FOOD ALLERGY WARNING Please be aware that food prepared here may contain ingredients such as milk/eggs/wheat/ gluten/soybean/nuts/fish & shellfish. Please advise staff of any concerns.



Bistro Menu



FROM THE SEA

Choose from chips and salad or vegetable and potato

GRILLED BARRAMUNDI WITH LEMON THYME BUTTER

M **NM**

\$25 \$27

BEER BATTERED FLATHEAD WITH LIME AIOLI

\$20 \$22

SEAFOOD BASKET WITH TARTARE SAUCE

\$23 \$25

SALT & PEPPER SQUID WITH AIOLI

\$18 \$20

PASTA

GARLIC PRAWN LINGUINE \$20

CHICKEN PESTO PENNE \$18

SPAGHETTI BOLOGNESE \$18

CHAR GRILLED VEGETABLES PENNE \$18

BOSCAIOLA LINGUINE \$20

KIDS MEALS

KIDS CHEESEBURGER AND CHIPS \$12

KIDS NUGGETS AND CHIPS \$12

KIDS BOLOGNESE \$12

KIDS FISH AND CHIPS \$12

DESSERTS

WAFFLES, VANILLA ICE CREAM & YOUR CHOICE OF TOPPING \$8

BANANA FRITTER, ICE CREAM & YOUR CHOICE OF TOPPING \$8

GELATO

1 SCOOP IN A CONE \$4

IN A CUP \$3.50

2 SCOOPS IN A CONE \$6.50

IN A CUP \$5.50

KIDS CONE \$3

FIT AND FEEL GOOD (UNDER 500 CALORIES EACH)

TAKEAWAY AVAILABLE | PRE ORDER AVAILABLE

GRILLED CHICKEN TENDERLOINS

With rocket, pear and tomato relish

M **NM**

\$17 \$19

SUMAC BARRAMUNDI

With rocket, pumpkin, beetroot, pine nut, and balsamic glazed

\$17 \$19

FRESH FROM THE GARDEN

Purple cauliflower, pumpkin, vine ripened tomatoes, beetroot, pearl cous cous, roast almond and citrus vinaigrette

\$17 \$19



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