

BISTRO MENU

STARTERS

Garlic Bread (V).....\$7 / \$8

Cheesy Garlic Bread (V).....\$8 / \$9

Bowl of Fries (V).....\$8 / \$9

Warm Marinated Olives (V)..... \$8 / \$9

Mix of Kalamata & Green Olives

Truffle Fries (V).....\$11 / \$13

Shoestring Fries topped with Truffle Aioli & Shaved Parmesan Cheese

Prawn Twists (6).....\$14 / \$16

Served with Tartare Dipping Sauce

Corn Ribs (V).....\$14 / \$16

Mexican Spices, Fetta & Chipotle

Vegetarian Spring Rolls (4) (V).....\$14 / \$16

Served with Sweet Chilli Dipping Sauce

Loaded Fries.....\$15 / \$17

Beer Battered Steak Fries topped with Beef Bolognese & Shredded Cheese

BURGERS

BLAT.....\$20 / \$22

Double Bacon, Lettuce, Smashed Avocado, Sliced Tomato & House Aioli. Served with Fries

BBQ Chicken & Bacon.....\$22 / \$24

Crumbed Chicken, Bacon, Swiss Cheese, Lettuce, Tomato, BBQ Sauce. Served with Fries

Cheeseburger.....\$22 / \$24

Ground Beef Patty, Double American Cheese, Pickles, Lettuce, Tomato & Burger Sauce. Served with Fries.

Plant Based Burger (V).....\$23 / \$25

V2* Plant Based Schnitzel, Lettuce, Swiss Cheese, Tomato, Vegan Chipotle Sauce. Served with Fries

Beef Brisket Burger.....\$24 / \$26

Tender Brisket Slices, Lettuce, Tomato, Monterey Jack Cheese, Pickles & Smoky BBQ Sauce. Served with Fries

SALADS

Greek Salad (V) (GF).....\$17 / \$19

Mixed Lettuce Cuts, Cucumber, Tomatoes, Red Onion, Feta, Kalamata Olives, Balsamic Reduction

Nam Jim Prawn Salad (GF).....\$25 / \$27

Grilled Prawns tossed through Salad Greens, Cherry Tomatoes, Fried Noodles & drizzled with Thai Nam Jim Dressing

Mexican Pulled Pork Salad (GF)....\$24 / \$26

Mexican Spiced Pulled Pork, Crunchy Lettuce & Cabbage Mix, Cherry Tomatoes, Avocado, Feta Cheese and Drizzled with Creamy Ranch Dressing

Teriyaki Crumbed Chicken Salad..\$24 / \$26

Panko Crumbed Chicken, Avocado, Red Onions, Cherry Tomatoes, Cos Lettuce, Teriyaki Sauce & House Aioli

-----KIDS-----

Dinosaur Nuggets & Chips

Fish Fingers & Chips

Pasta Napoletana

\$10 each

BISTRO MENU

PASTA

Linguini Bolognese.....\$20 / \$22

Traditional Beef Bolognese, tossed through Linguini Pasta and served with Shaved Parmesan Cheese

Sautéed Olive Linguini (V)..... \$22 / \$24

With Garlic, Chilli & Mixed Olives tossed through Linguini served with Cherry Tomatoes & Shaved Parmesan

Rigatoni Carbonara..... \$23 / \$25

Bacon, Mushrooms, Onion & Garlic in a Creamy White Wine Garlic Sauce with Parmesan Cheese

Chilli Prawn Linguini.....\$26 / \$28

Pan Fried Prawns in a Chilli & Garlic Olive Oil, Blistered Cherry Tomatoes, Baby Spinach, Cracked Pepper & Lemon

SCHNITZELS & PARMIS

(All served with Chips & Salad)

Chicken Schnitzel.....\$22 / \$24

Crumbed Chicken Breast, Chips, Salad
Choice of Sauce

Traditional Parmigiana.....\$24 / \$26

Schnitzel topped with Bacon, Napoli Sauce & duo of Cheeses

Plant Based Schnitzel.....\$23 / \$25

V2* Plant Based Schnitzel, Chips,
Salad & Vegan Chipotle Sauce

Tropical Parmigiana.....\$25 / \$27

Schnitzel topped with Napoli, Ham,
Mozzarella, Pineapple & Smashed Avocado

Chicken Oscar.....\$26 / \$28

Schnitzel topped with Rasher of Bacon,
Smashed Avocado & Creamy Garlic Sauce

“The Kracken”.....\$27 / \$29

Schnitzel topped with Flash Fried
Salt & Pepper Squid & Creamy Garlic Sauce

Piggy Parmigiana.....\$27 / \$29

Schnitzel topped with Pulled Pork, Bacon,
Ham, Mozzarella & Smoky BBQ Sauce

Surf & Turf Schnitzel.....\$28 / \$30

Schnitzel topped with 4 Grilled Prawns &
Creamy White Wine Garlic Sauce

MAINS

Salt & Pepper Calamari.....\$22 / \$24

Flash Fried, Served with Chips, Salad,
Lemon & Tartare

Japanese Katsu Curry.....\$23 / \$25

Crumbed Chicken, Mild Spices, Steamed
Jasmine Rice & Pickled Ginger

Atlantic Salmon (GF).....\$30 / \$32

Grilled Atlantic Salmon, with Chats Potato,
Broccoli, Blistered Cherry Tomatoes
& Sage Butter Sauce

Grilled Barramundi (GFO).....\$24 / \$26

Lightly Seasoned Fillet of Barramundi,
Served with Chip, Salad, Lemon & Tartare

Crumbed Lamb Cutlets (2).....\$26 / \$28

Creamy Mashed Potato, Green Vegetables,
Mint Sauce & Gravy

Slow Cooked Beef Brisket (GF)....\$32 / \$35

10 hour Slow Cooked Brisket, with Chats Potato,
Sautéed Broccoli & Carrots, Diane Sauce