

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

Corn Ribs.....\$15 / 17

Mexican Spices, Fetta & Chipotle

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

Served with Tartare Dipping Sauce

Battered Onion Rings.....\$14 / \$16

Honey Mustard Dipping Sauce

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

Sweet Chilli Dipping Sauce

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

Topped with Beef Bolognese & Shredded Cheese

BURGERS

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

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

Served with Fries.

Chicken Caesar Burger.....\$23 / \$25

Crumbed Chicken Tenders, Bacon,
Jack Cheese, Lettuce & Caesar Dressing

Served with Fries

Beef Brisket Burger.....\$23 / \$25

Slow Cooked Brisket, Monterey Jack Cheese,
Pickles, Lettuce, Tomato & BBQ Sauce.

Served with Fries.

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

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

Pork Belly Burger.....\$23 / \$25

Twice Cooked Pork Belly, Lettuce, Tomato,
House Slaw & Smoky BBQ Sauce.

Served with Fries

-----KIDS-----

Dinosaur Nuggets & Chips

Fish Fingers & Chips

Pasta Napoletana

\$10 each

SALADS

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

Mixed Lettuce Cuts, Cucumber,
Tomatoes, Red Onion, Crumbled Fetta,
Mixed Olives, Balsamic Reduction

Nam Jim Prawn Salad\$25 / \$27

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

Korean Pork Belly Salad.....\$25 / \$27

Twice Cooked Pork Belly, Crispy Slaw Mix,
Seasonal Salad Cuts, Pineapple Salsa, Aioli,
Sweet Soy Dressing

Honey Mustard Chicken Salad...\$25 / \$27

Panko Crumbed Chicken, Avocado, Red Onions,
Cherry Tomatoes, Cos Lettuce, Honey Mustard
Sauce

BISTRO MENU

PASTA

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

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

Spinach & Ricotta Tortellini (V) \$23 / \$25

With Cherry Tomatoes & Sauteed Baby Spinach in a Creamy Rose Sauce with Shaved Parmesan

Chorizo Amatriciana \$23 / \$25

Spicy Chorizo Sausage, Chilli, Onions, Garlic & Red Wine Napoli Sauce, with Penne Pasta

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

“Queenslander” Parmigiana....\$25 / \$27

Schnitzel topped with Napoli, Leg Ham, Mozzarella, Pineapple & Fried Egg

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

Firebreather Parmigiana.....\$27 / \$29

Schnitzel topped with Chorizo, Bacon, Jalapenos, Mozzarella & Sriracha Sauce

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

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

MAINS

Salt & Pepper Calamari.....\$23 / \$25

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

Grilled Barramundi.....\$24 / \$26

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

Creamy Garlic Prawns.....\$27 / \$29

Pan Fried King Prawns in a Creamy White Wine Garlic Sauce served with Saffron Jasmine Rice

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

Choice of Crumbed Chicken or Crispy Pork Belly with Mild Spices, Jasmine Rice & Pickled Ginger

Lamb Kofta.....\$24 / \$26

Spiced Lamb Mince Skewers, on Saffron Rice with Homemade Tzatziki, Tomato & Cucumber Salsa

Texan Beef Brisket.....\$32 / \$35

Slow Cooked, served with a Bourbon Barbecue Sauce, Beer Battered Chips & Coleslaw