

BISTRO MENU

STARTERS

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

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

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

Jumbo Potato Scallops (3)(V)...\$9 / \$10

Tomato or Smoky BBQ Sauce

Corn Ribs (V) (GF).....\$15 / 17

Mexican Spices, Fetta & Chipotle

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

Served with Tartare Dipping Sauce

Battered Onion Rings (V).....\$14 / \$16

Honey Mustard Dipping Sauce

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

Sweet Chilli Dipping Sauce

Turkish Bread & Trio of Dips (V)...\$15 / \$17

See Staff for today's Dips

BURGERS

The Works Sausage Dog.....\$20 / \$22

Cumberland Pork Sausages, Diced Bacon, Shredded Cheese, Caramelised Onions & Mustard in a Hot Dog Bun. Served with Fries.

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

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

Club Mermaid Sandwich.....\$25 / \$27

Crumbed Chicken, Bacon, Egg, Cheese, Lettuce, Tomato, BBQ Sauce & Aioli on toasted Turkish Bread. Served with Fries

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

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

Louisiana Fried Chicken Burger..\$23 / \$25

Crunchy Coated Chicken Breast, American Cheese, House Slaw & Ranch Dressing.

SALADS

Beetroot & Feta Salad (V) (GF).....\$19 / \$21

Baby Beets, Greek Feta, Mixed Lettuce Cuts, Toasted Pepitas, Cucumber, Cherry Tomatoes, Balsamic Reduction

Korean Pork Belly Salad (GF).....\$25 / \$27

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

Caesar Salad (GFO).....\$19 / \$21

Cos Lettuce, Bacon, Parmesan, Croutons, Caesar Dressing.

Add Crumbed Chicken Tenders (3) +\$7

Add Grilled Prawns (4)

-----KIDS-----

Dinosaur Nuggets & Chips

Fish Fingers & Chips

Pasta Napoletana

\$10 each

BISTRO MENU

PASTA

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

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

Wild Mushroom Gnocchi (V).....\$24 / \$26

Sauteed Swiss Brown & Field Mushrooms, Creamy White Wine Garlic Sauce, Baby Spinach & Parmesan

Lamb Shank Ragu..... \$25 / \$27

Slow Cooked in a Red Wine & Rosemary Sauce with Linguini Pasta & Shaved Parmesan

Linguini Gamberi.....\$26 / \$28

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

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

Schnitzel Bosciola.....\$26 / \$28

Schnitzel topped with Smoky Bacon, Mushrooms & White Wine Garlic Sauce

“The Kraken”.....\$27 / \$29

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

Mexican Parmigiana.....\$27 / \$29

Schnitzel topped with Beef & Bean Mix, Shredded Cheese, Sour Cream & Corn Chips

Surf & Turf Schnitzel.....\$29 / \$31

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 (GFO).....\$25 / \$27

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

Thai Coconut Prawn Curry (GF)..\$27 / \$29

Pan Fried King Prawns in a Thai Style Coconut Green Curry Sauce served with Jasmine Rice

Japanese Katsu Pork (GF)\$23 / \$25

Crispy Pork Belly with Mild Spices, Jasmine Rice, Pickled Ginger & House Slaw

Bangers & Mash (GF)\$23 / \$25

Old English Pork Sausages, Mashed Potato, Bacon, Yorkshire Pudding & Gravy

650g USA BBQ Pork Ribs (GFO)...\$35 / \$39

Slow Cooked in a Hickory BBQ Sauce with House Slaw and Fries