

BISTRO MENU

STARTERS

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

Add Duo of Cheeses +\$2

Add Mozzarella & Bacon +\$3

Bowl of Fries (V).....\$9 / \$10

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

Tomato or Hickory BBQ Sauce

Potato Bravas (V).....\$11 / \$13

Deep Fried Potato Bites with a Spicy Tomato & Paprika Sauce & Aioli

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

Sweet Chilli Dipping Sauce

Panko Crumbed Prawn Cutlets....\$15 / \$17

5 Prawn Cutlets served with Lemon & Tartare Dipping Sauce

Truffle Porcini Arancini (4)(V).....\$17 / \$19

With Warm Napoli & Grated Parmesan

Loaded Fries.....\$17 / \$19

Topped with Pulled Pork, Ranch Dressing & Pickles

BURGERS

(All served with Fries)

Cheeseburger.....\$23 / \$25

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

Smoky BBQ Brisket Burger.....\$24 / \$26

Slow Cooked Brisket Slices, Burger Cheese, Lettuce, Pickles, Smoky BBQ Sauce

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

V2* Plant Based Schnitzel, Lettuce, Swiss Cheese, Tomato, Vegan Chipotle Sauce

Fried Chicken & Bacon Burger....\$24 / \$26

Battered Chicken, Smoky Bacon, Swiss Cheese, Lettuce, Tomato Relish & Aioli

SALADS

Zucchini & Corn Fritters (V) (GF)....\$23 / \$25

Stack of 3 served on a Baby Spinach, Cherry Tomato & Fetta Salad, Beetroot Hummus & Balsamic Glaze

Smoked Salmon Nicoise (GF).....\$25 / \$27

With Boiled Egg, Potato, Green Beans, Olives, Cherry Tomatoes, Cucumber & Vinaigrette

Caesar Salad (GFO).....\$22 / \$24

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

Add Crumbed Chicken Strips +\$7

Add Grilled Prawns (5) +\$9

PASTA

Bolognese.....\$21 / \$23

Traditional Beef Bolognese, Red Wine & Italian Herbs, tossed through Linguini Pasta with Grated Parmesan Cheese

Vegetarian Puttanesca (V).....\$23 / \$25

Olives, Capers, Red Onions, Cherry Tomatoes, Spinach, Garlic, Chilli & Napoli Sauce through Linguini Pasta with Shaved Parmesan

Chorizo Gamberi.....\$28 / \$30

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

BISTRO MENU

MAINS

Chicken Schnitzel.....\$23 / \$25

Crumbed Chicken Breast, Chips, Salad,
Choice of Sauce, Chips & Salad

Traditional Parmigiana.....\$25 / \$27

Schnitzel topped with Bacon, Napoli
Sauce & duo of Cheeses

Plant Based Schnitzel (V).....\$24 / \$26

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

Plant Based Parmigiana (V).....\$25 / \$27

V2* Plant Based Schnitzel, Napoli Sauce,
Mozzarella, Chips, & Salad

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

Flash Fried, Served with Chips, House Slaw,
Lemon & Tartare.

Ginger Soy Barramundi (GF).....\$27 / \$29

Oven Baked Fillet of Barramundi, Soy & Ginger
Marinade, Fried Shallots, Steamed Rice & Salad

Crumbed Whiting.....\$24 / \$26

Lightly Crumbed Australian Whiting Fillets,
Chips, House Slaw, Lemon & Tartare

SIDES & SAUCES

Side Garden Salad \$7

Substitute for Mash & Veg \$3

Aioli, Tomato Sauce, BBQ Sauce \$1

Pepper Sauce, Mushroom Sauce,
Garlic Sauce, Gravy \$2

Pulled Pork Mexi Bowl (GF).....\$25 / \$27

Mexican Pulled Pork, Spiced Rice, Sour Cream,
Jalapenos, Corn Pico de Gallo & Salad Cuts

Japanese Katsu Curry.....\$25 / \$27

Mild Spiced Japanese Curry, served with Steamed
Rice, Pickled Ginger and your choice of:

- **Crumbed Chicken Strips**
- **Pork Belly (GF)**
- **Plant Based Chicken (V)**

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

Two Old English Pork Sausages, Bacon,
Irish Colcannon Mashed Potato & Gravy

Pork Belly in Plum Sauce (GF).....\$29 / \$31

Twice Cooked Pork Belly, sliced and served with
Steamed Rice, Sweet Plum Sauce, Fried Shallots
& Asian Salad

Reef & Beef (GF).....\$37 / \$39

250g Thick Sliced Slow Cooked Beef Brisket
with 4 Grilled Prawns, Creamy White Wine Garlic
Sauce, Chips & House Slaw

-----KIDS-----

Dinosaur Nuggets & Chips

Fish Fingers & Chips

Pasta with Napoli Sauce & Cheese

\$10 each