



# BISTRO MENU

KITCHEN OPEN 11AM – LATE DAILY • PLEASE ORDER & PAY AT THE BAR  
PICK UP FROM UPSTAIRS KITCHEN

## SHARE

### JALAPEÑO POPPERS v

Beer battered & filled with cream cheese \$12

### FRIES gf v

Smoked garlic mayo \$7

+\$4 upgrade to truffle fries tossed in parmesan cheese, parsley & truffle oil

### LOADED POTATO GEMS

Melted three cheese mix, bacon & chipotle mayo \$12

### SWEET POTATO FRIES gf v vg\*

Sour cream & sweet chilli sauce \$12

### CRISP FRIED CALAMARI

Chilli & lime salt, lime aioli \$15

### BUTTERMILK POPCORN CHICKEN

Fried house marinated chicken bites, ranch mayo \$14

### BUCKET OF BUFFALO WINGS

Fried blue cheese mayo, carrot sticks \$15

### BEEF & BACON CHEESEBURGER SPRING ROLLS

All the flavours of a cheeseburger wrapped in spring roll pastry & deep fried \$15

### FRESH ATLANTIC SALMON CEVICHE

Fresh Atlantic salmon dice dressed with coconut, lime, pink sea salt flake and cracked black pepper \$14

### DOG SALOUMI PLATE (for 2 people) please collect from the pizza kitchen

2 Italian cured meats, marinated olives, Bocconcini and pickled vegetables with flat wood fired bread shards \$25

## BURGERS

### ALL SERVED ON A MILK BUN WITH FRIES

### VEGGIE BURGER gf\* v

Grilled haloumi cheese, chargrilled eggplant, zucchini, fire roasted peppers, basil yoghurt \$18

### SPICE MARINATED GRILLED CHICKEN BURGER

American cheese, house slaw, pickles, ranch, mayo \$18  
Add sliced tomato +\$2

### CHEESEBURGER gf\*

Angus beef patty, american cheese & mustard, tomato ketchup, pickles \$16

### WAGYU BEEF BURGER gf\*

180G wagyu beef patty, tomato, lettuce, onion pickle, mustard mayo \$20

### BURGER EXTRAS gf\*

OPTION TO REPLACE BUN WITH LETTUCE CUP ON REQUEST  
Upgrade to double beef and double cheese +\$5 bacon +\$3

## STEAKS

### ALL SERVED WITH YOUR CHOICE OF SIDES & SAUCE

### SIDES

Fries & salad OR mash & green vegetable

### SAUCES gf

red wine gravy, mushroom or peppercorn sauce

### 200G HANGER STEAK gf \$28

In a dry spiced rub, sous-vide for six hours, served medium-rare

### 200G EYE FILLET gf \$40

### 400G 6 WEEK HOUSE DRY AGED GRAIN FED RIB EYE MBSC2+ gf \$60

### 250G RUMP STEAK gf \$26

## DESSERTS

### CHOCOLATE BROWNIE

Chocolate and hazelnut brownie, soft caramel and vanilla ice cream \$12

### PASSIONFRUIT PANNA COTTA

Classic passionfruit panna cotta in glass with whipped cream and mint \$12

## ROTISSERIE: SUCCULENT MEATS FROM OUR IMPORTED ROTISSERIE

### BANNOCKBURN CHICKEN gf

Free range chicken brined with honey, lemon & thyme, house slaw, fries & chicken gravy Half \$19 Full \$36

### NEW YORK STYLE WAGYU BEEF BRISKET

2GR wagyu beef brisket 9+ MBS, served with grain mustard potato salad, char-grilled sweet corn & red eye gravy \$32

### SPRING LAMB

Lamb shoulder marinated with lemon, new season olive oil & wild mountain oregano, roast potatoes, tomato-mint-cucumber salad & hung garlic yoghurt \$29

## SIDES

### ROAST POTATOES \$8 MASHED POTATO \$6

### DAILY GREENS \$7 GREEN LEAVES \$6

### HOUSE SLAW \$6

## CLASSIC HITS

### NACHOS gf v\* vg\*

Chilli con carne, melted three cheese mix, corn chips, avocado salsa, sour cream, chilli flakes, coriander & crispy onions \$19

### CHICKEN SCHNITZEL

Fries, parmesan, house slaw & your choice of red wine gravy, mushroom or peppercorn sauce \$20

### CHICKEN PARMIGIANA

Grilled with double smoked ham, basil, napoli sauce & our special three cheese mix, with fries & house slaw \$24

### FISH & CHIPS

Beer battered barramundi, served with fries, garden salad, tartar sauce & lemon \$22

### POT OF MUSSELS

White wine, garlic, parsley, served with a side of fries & grilled sourdough \$24

### CHICKEN & MUSHROOM PIE

Chicken breast, mushroom with creamy sauce, puff pastry, mash, minted peas & thyme gravy \$18

### CRISPY SKIN SALMON FILLET gf

Pan-seared salmon served with cauliflower puree, baby spinach & tomato fennel butter \$32

### PAN FRIED BARRAMUNDI

Broccolini, butternut squash and sage cream, toasted almond butter \$32

### BEEF RIBS gf

Half rack of american style beef ribs, served with fries, house slaw & bourbon barbeque sauce \$28

### SPRING VEGETABLE RISOTTO gf v vg\*

Asparagus, broccolini, leeks and soft herbs, finished with mascarpone & freshly shaved parmesan \$22 add chicken +\$5

### BRATWURST SAUSAGE

Pickled cabbage, apple, red onion and mashed potato \$24

## SALADS

Add chicken +\$5 or poached salmon + \$5 to any salad

### TRADITIONAL CAESAR SALAD gf\* v\*

Baby cos lettuce, bacon, anchovies, croutons, hard-boiled egg with creamy caesar dressing & freshly grated parmesan \$18

### POACHED SALMON SALAD

Garlic, dill and lemon poached salmon on mixed leaf radish and cucumber salad with ranch dressing \$22

### KALE AND QUINOA SALAD v, gf \$18

Roasted diced pumpkin, blanched kale leaf, and quinoa with shaved onion dressed with oregano and lemon dressing

GF GLUTEN FREE

V VEGETARIAN

VG VEGAN

\* ON REQUEST





# 13 INCH WOOD FIRED PIZZA

**ALL \$18 (EXCLUDING SEAFOOD)**

AVAILABLE FROM 11AM - LATE DAILY • NO PUBLIC HOLIDAY SURCHARGE • TAKE AWAY AVAILABLE

*All pizzas are 13 inch & are made to order • Pick up from downstairs pizza kitchen*

## **MARGHERITA v**

Tomato base, fresh mozzarella, fresh basil & house-made basil oil

## **SUPREME**

Tomato base, fresh mozzarella, olives, capsicum, red onion, pepperoni & ham

## **MEAT LOVERS**

Tomato base, fresh mozzarella, ham, pepperoni, pork sausage & crispy bacon

## **VEGETARIAN v**

Tomato base, fresh mozzarella, red onion, capsicum, olives, roasted zucchini, mushrooms, artichoke & house-made basil oil

## **HAWAIIAN**

Tomato base, fresh mozzarella, ham & pineapple

## **SMOKED VEGGIE v**

Tomato base, fresh mozzarella, smoked scamorza cheese, semi sun-dried tomatoes, olives, mushrooms, zucchini, topped with house-made basil oil

## **THE DOG**

Tomato base, fresh mozzarella, smoked scamorza cheese, crispy bacon, ham, artichokes, olives & mushrooms

## **PEPPERONI**

Tomato base, fresh mozzarella, hot salami & chilli oil

## **CALZONE (FOLDED PIZZA)**

Tomato base, fresh mozzarella, ham, mushrooms & olives

## **GARLIC PRAWNS**

Tomato base, fresh mozzarella, confit garlic oil marinated prawns & chilli flakes \$21

## **FROM OUR ROTISSERIE OVEN \$18**

### **SMOKED TRUFFLE CHICKEN**

Tomato base, fresh mozzarella, smoked scamorza cheese, chicken, mushrooms & truffle oil

### **LAMB**

Tomato base, fresh mozzarella, slow cooked pulled lamb, olives, red onion & rosemary infused oil

## **GARLIC BREAD v \$7 ADD EXTRA CHEESE +\$2**

### **DESSERT CALZONE (FOLDED PIZZA) v**

Nutella crumble \$10 - not available gf

### **PIZZA EXTRAS +\$2 PER TOPPING**

Artichokes, Capsicum, Mushroom, Olives, Pineapple, Pizza Cheese, Semi-Sundried Tomatoes, Smoked Mozzarella, Chicken, Ham, Lamb, Pepperoni, Pork Sausage, Prawns, Aged Prosciutto  
+ \$3 HOUSE-MADE GLUTEN FREE BASE

# DAILY SPECIALS

## **MONDAY**

### **\$14.90 PARMYS & SCHNITTY**

Choose from traditional, mexican or aussie parmigiana or schnitzel served with fries & house slaw

## **TUESDAY**

### **2 FOR 1 SELECTED MEALS**

See flyer for today's selections

## **WEDNESDAY**

### **\$14.90 HANGER STEAK**

In a dry spiced rub, sous-vide for six hours, served medium-rare with fries, salad & sauce  
sauces: red wine gravy, mushroom or peppercorn sauce

## **THURSDAY**

### **\$14.90 ROTISSERIE**

Choose from lamb, beef or half chicken served with assorted sides

## **FRIDAY**

### **2 FOR 1 GRILL**

SEE FLYER FOR TODAY'S SELECTIONS

Chose two items and pay for the equal or higher valued dish

## **SATURDAY**

### **\$12 1KG OF WINGS**

### **\$14.90 BURGERS**

Burgers choose from angus beef, chicken, veggie or cheeseburger, all served on a milk bun with fries

## **SUNDAY ROAST**

### **1 MEAT \$24, 2 MEATS \$30**

Served with all the trimmings

*No alterations to the daily specials. Not available on public holidays.*

**SEE FLYERS FOR WEEKLY CHEF'S SPECIALS**