

BISTRO MENU AVAILABLE FROM 11AM - LATE DAILY
NO PUBLIC HOLIDAY SURCHARGE
SEE CHALKBOARD FOR WEEKLY CHEF'S SPECIALS



PICK UP FROM UPSTAIRS KITCHEN
GF GLUTEN FREE V VEGETARIAN
VG VEGAN * ON REQUEST

SHARE

BEEF & BACON CHEESEBURGER SPRING ROLLS all the flavours of a cheeseburger wrapped in spring roll pastry & deep fried \$12

POPCORN CHICKEN crumbed chicken bites served with chipotle mayo \$10

JALAPEÑO POPPERS v crumbed & filled with cream cheese \$12

SALT & PEPPER SPICED CALAMARI gf with jalapeño mayo \$12

FRIES gf v smoked garlic mayo \$7
+\$4 upgrade to **TRUFFLE FRIES** tossed in parmesan cheese, parsley & truffle oil

LOADED FRIES gf v* melted three cheese mix, bacon & ranch dressing \$12

SWEET POTATO WEDGES gf v vg* sour cream & sweet chilli sauce \$12

BUCKET OF BUFFALO WINGS WITH FRIES blue cheese aioli \$15

STEAKS

all served with your choice of sides & sauce

200G HANGER STEAK gf in a dry spiced rub, sous-vide for six hours, served medium-rare \$28

200G EYE FILLET gf we recommend rare or medium-rare \$38

400G 6 WEEK HOUSE DRY AGED GRAIN FED RIB EYE MBSC2+ gf \$52

250G RUMP STEAK gf \$26

SIDES fries, mixed leaves & sauce gf
OR mash, roasted baby carrots, green beans & sauce gf
SAUCES gf red wine gravy, mushroom or peppercorn sauce

ROTISSERIE

ROAST CHICKEN gf served with house slaw, fries & red wine gravy
HALF CHICKEN \$18 FULL CHICKEN \$28

200G BEEF BRISKET house smoked beef brisket, served with potato coriander salad, char-grilled sweet corn & red wine gravy \$26

SUCKLING LAMB ROAST gf roast potatoes, green beans & tzatziki \$28

BURGERS

all served on a milk bun & with fries

CHICKEN BURGER gf* buttermilk fried chicken, bacon, american cheese, lettuce, tomato, jalapeño mayo & aioli \$19

HALLOUMI BURGER gf* v grilled halloumi, lettuce, tomato, red onion, aioli & green tomato relish \$18

CHEESEBURGER gf* angus beef patty, american cheese & mustard, tomato ketchup & pickles \$17

WAGYU BEEF BURGER gf* wagyu beef patty, bacon, american cheese, lettuce, tomato, red onion, blue cheese sauce & aioli \$22

BURGER EXTRAS

bacon + \$3 american cheese + \$2 fried egg + \$2 beef patty + \$4 chicken + \$4
gf* option to replace bun with lettuce cup on request

SALADS

TRADITIONAL CAESAR SALAD gf* v* baby cos lettuce, bacon, anchovies, croutons, hard-boiled egg with creamy caesar dressing & freshly grated parmesan \$16
ADD chicken +\$4 lamb +\$6 smoked salmon +\$6

SPICY BEEF SALAD gf v* eye fillet, mixed leaves, bean sprouts, snow peas, tomato, cucumber, shallots, chilli & peanuts with a spicy house-made dressing \$24

PROSCIUTTO & FIG SALAD gf v* san danielle prosciutto, fresh figs, green leaves, heirloom tomatoes, pine nuts, goat cheese with house-made dressing & balsamic glaze \$24

v* option to replace the protein with tofu on request

SIDES

ROAST POTATOES \$8

MASHED POTATO \$6

DAILY GREENS \$7

GREEN LEAVES \$6

HOUSE SLAW \$6

CLASSIC HITS

Upgrade your fries to sweet potato wedges or
mashed potato & steamed veggies +\$4

NACHOS gf v* vg* chilli con carne, melted three cheese mix, corn chips, avocado salsa, sour cream, chilli flakes, coriander & crispy onions \$18

300G CHICKEN SCHNITZEL fries, parmesan, house slaw & your choice of red wine gravy, mushroom or peppercorn sauce \$19

300G CHICKEN PARMIGIANA grilled with double smoked ham, basil napoli sauce & our special three cheese mix, with fries & house slaw \$24

FISH, FRIES & CALAMARI beer battered barramundi, salt & pepper spiced calamari served with fries, garden salad, tartar sauce & lemon \$25

MUSSEL MARINIERES shallots, creamy white wine sauce, served with a side of fries & grilled sourdough \$24 ADD extra bread +\$2

GOURMET CHICKEN & ASPARAGUS PIE chicken breast & asparagus in a rich creamy sauce in puff pastry served with a side of gravy & garden salad \$18

CRISPY SKIN SALMON FILLET gf pan-seared salmon served with olive & tomato salsa, asparagus & kumara mash \$30

BAKED BARRAMUNDI gf baked barramundi fillet served with kumara mash, snow peas & bok choy with a creamy white wine sauce \$30

BEEF RIBS gf half rack of american style beef ribs, served with fries, house slaw & chimichurri sauce \$28

PORK KNUCKLE slow-cooked, served with mustard gravy & a choice of 2 sides \$36

PORCINI MUSHROOM RISOTTO gf v vg* porcini & oyster mushrooms, soft herbs, finished with truffle oil & freshly shaved parmesan \$22
ADD chicken +\$4

DESSERT

SWEET POTATO TART seasonal fresh fruit \$10

PAVLOVA fresh cream & seasonal fruit \$10

CHEESE BOARD brie, blue, vintage cheddar, lavosh, quince paste & seasonal fruit \$25

DAILY SPECIALS

\$12.50 PARMYS & SCHNITZELS

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

TUESDAY 2 FOR 1 SELECTED MEALS

see flyer for today's selections

WEDNESDAY \$12.50 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 \$12.50 ROTISSERIE

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

FRIDAY 2 FOR 1 STEAKS

choose from four steaks - served with fries, salad & sauce
OR mashed potato, green beans & sauce
sauces: red wine gravy, mushroom or peppercorn sauce

SATURDAY \$4 TACOS

choose from beef, chicken, fish or vego
min order of three per transaction

SUNDAY ROAST 1 MEAT \$22, 2 MEATS \$28

served with yorkshire pudding & all the trimmings

no alterations to the daily specials not available on public holidays