

BISTRO MENU

DINNER 5.30PM – 8PM

entrees & shareplates **price**

Garlic Bread.....	\$7
Cheesy Garlic Bread.....	\$8
Chips.....	\$8
Spring Rolls.....	\$10
Vegetarian x 4 OR Peking Duck x 4	
Arancini Balls x 4 (VEGAN).....	\$10
Prawn Cocktail.....	\$16
Salt & Pepper Calamari.....	\$14
With garlic aioli & lemon	
Stuffed Zucchini Flowers.....	\$14
With mint & orange ricotta	

salads

Chicken & fetta salad (GF) (VEGAN).....	\$18
Marinated grilled chicken, rocket, fetta, candied walnuts, grilled poached pears & heirloom tomatoes with our housemade sweet balsamic dressing	
Squid salad (CONTAINS NUTS).....	\$20
Asian inspired salad with fresh herbs, crispy noodles & our delicious Thai chilli & ginger dressing	
Roast beetroot salad (GF).....	\$18
Beet hearts slowly roasted, orange & mint ricotta, caramelized pumpkin, pistachios, rocket & a gentle lemon & cardamom dressing	

kids meals

Chicken nuggets, chips & salad.....	\$10
Bangers & mash.....	\$10
Kids beef or Veggie lasagna.....	\$10
Grilled chicken, chips & broccolini.....	\$10

main meals

Fish & Chips	\$20
Pale Ale Beer & turmeric batter Barramundi served with chips, garden salad, lemon & homemade tartare sauce	
House crumbed Chicken Schnitzel	\$20
Served with a fresh Scottish cabbage slaw, vegan aioli & chips	
Chicken Parmigiana	\$24
House-made schnitzel, with our Smokey Napoli, ham off the bone, rémoulade & chips	
Scotch Fillet Marble 4 (GF).....	\$36
Cooked to your liking, grain fed marble 4 black onyx Aussie Scotch served with crispy chats, broccolini & slow roasted Spanish onion, comes with your choice of sauce	
The New Meatloaf	\$32
(GF) (CONTAINS NUTS) Pork, veal & beef lean mince baked loaf with pistachios, dry fruits & spices. Served with a pumpkin, sweet potato & potato hash brown, red wine figs & broccolini	
Janine's Butter Chicken	\$26
(GF) (CONTAINS NUTS) Served with fragrant rice & crispy poppadom	
Pie of the day	\$24
Served with creamy garlic mash, peas & house-made gravy	
Crispy skin Australian Snapper (GF).....	\$30
Served with grilled asparagus, fennel, baby beets & sprouts on a creamy carrot & caraway puree	
Black Mussels hot pot (GF).....	\$24
Served with chilli, red wine, herbs, roast eschalots & crispy garlic bread	
My Grandma's Lasagna	\$26
With our spring garden salad & sweet balsamic dressing	
Sauces	
Gravy.....	No extra charge
Mushroom, Diane,.....	\$2
Pepper, Garlic or Jus	