

**Bowl of Chips** 

			Pietro & Cofé					
	H	63	DIMMER			Fish n Chips Beer battered flathead served with chips, salad, tartare sauce & lemon	25	26
Lunch 11.30am- 2.00pm / Dinner 5.30pm - 8.00pm  BOOK NOW (02) 6566 6252  Chicken Schnitzel Panko crumbed schnitzel, served with chips & salad							25	26
ENTREES	M	V	SALADS	М	V	Chicken Parmigana Panko crumbed schnitzel with ham, Napoli	27	29
Garlic Bread V Ciabatta bread baked with garlic butter	10	11	Thai Beef Salad Rare Marinated roast beef, Asian slaw, Thai	24	26	sauce served with chips & salad  Steak Sandwich	24	26
<b>Buffalo Wings</b> American style spicy wings served with blue cheese dipping sauce	16	17	Basil, Crispy Noodles with Bangkok dressing  Asian Calamari Salad Salt & pepper calamari served on an Asian slaw,	24	26	Lettuce, tomato, onion rings & BBQ sauce on toasted Turkish bread served with chips & Siracha mayo		-
Vegetarian Spring Rolls (4pcs) V Vegetarian served with sweet chilli dipping sauce	15	16	crispy noodles & Thai dressing			MAINS		
Salt & Pepper Squid Served with tartare sauce & lemon	17	18				Lamb Shank Served on a bed of raisin cous cous, broccolini & Moroccan walnut sage gravy	36	37
SHARE PLATES			KIDS MEALS			Grilled Barramundi <i>GF</i> Accompanied with citrus, fennel & cucumber	38	39
Italian Marinated Olives V Oregano fetta & crackers	12	13	Chicken Nuggets Served with chips & carrot sticks	12	13	Spinach & Ricotta Tortellini Croamy shoosy wing sauce, basen	34	35
Antipasto Platter Selection of cured meats, tasty cheese,	34	35	Crumbed Lamb Cutlet (1) Served with Chips & carrot sticks	12	13	Creamy cheesy wine sauce, bacon, mushroom & fresh herbs	20	40
Branston pickles, marinated vegetables, cherry tomatoes, green coastal grapes & crackers			Fish Cocktails & Chips Served with chips & carrot sticks	12	13	Scotch Fillet Marble 3 (300g) GF Grain fed Aussie Scotch Fillet served with chips & salad	38	40
Seafood platter <i>GF</i> Macleay oysters, cooked prawns, smoked salmon rosettes, seasonal fruit with Marie Rose Sauce	42	43				SAUCES		
SIDES			DESSERTS			Gravy, Creamy mushroom, Diane, pepper or Béarnaise <i>GF</i>		
Side Salad <i>VGO</i>	4.5	5.5	The Rocks Eton Mess <i>GF</i> Meringue, vanilla chantilly, berry coulis	9	10	Menu changes unavailable		
Side Vegetables With herb butter	5.5	6.5	fresh berries with a cherry on top  Selection of Ice Creams from the Freezer		_	15% surcharge applies on public holidays		
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**BISTRO CLASSICS** 

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