

—STARTERS—

	M	NM
Garlic Bread With garlic butter and lightly toasted	4.50	5.00
Bruschetta Vine-ripened Roma tomatoes, Spanish onion, garlic, olive oil, basil and balsamic glaze (V)	8.55	9.50
Bowl of Chips Served with aioli (GF)	6.75	7.50
Wedges Served with sour cream and sweet chilli sauce	7.65	8.50
Soup of the Day Served with a crusty bread roll	7.65	8.50
Salt and Pepper Squid Served with Sriracha mayo	11.70	13.00
Chilli Garlic Prawns Sautéed tiger prawns with a touch of chilli, served with a crusty bread roll	18.90	21.00

Salads

	M	NM
Caesar Salad Bacon, soft boiled egg, parmesan, croutons, anchovy and our own Caesar dressing (GFO)	14.40	16.00
Vegetarian Bowl Quinoa, spinach, baby beetroot, tomato salsa, fetta, toasted almonds and lemon oregano dressing (V)	17.10	19.00
Roasted Pumpkin and Fetta Salad Tossed in peppery rocket, roasted almonds and honey mustard dressing (GF) (V)	17.10	19.00
Add chicken	3.15	3.50
Add grilled prawns	5.95	6.60

FAVOURITES & SPECIALITIES

	M	NM
Roast Carvery Australian quality meat, slow-cooked and freshly carved, served with seasonal vegetables and trimmings	16.65	18.50
Chicken Schnitzel Fried golden brown, served with chips, salad and a side of gravy	17.10	19.00
Chicken Parmigiana Napoli sauce, double smoked ham, basil, mozzarella and parmesan, served with chips and salad	19.80	22.00
Fish n' Chips Crispy battered Flathead fillets, served with chips, salad and classic tartar sauce	18.00	20.00
Curry of the Day Chef's daily curry, served with steamed Jasmine rice and roti	16.65	18.50
Grilled Barramundi Fillet Grilled to perfection, served with chips, salad, fried capers and fresh lemon butter sauce (GFO)	20.25	22.50
Braised Lamb Shank 8 hour slow-braised lamb shank cooked in rich tomato, garlic and rosemary. Served with creamy mash and seasonal vegetables	17.55	19.50
Homemade Beef Lasagne Traditional Italian recipe by Papa Joe, just like mama used to make. Served with petite salad and chips	17.10	19.00

GRILLED MEATS

Served with your choice of two sides and a sauce



Steaks

Cooked to order by our Chef
OR cook at your table on STONEGRILL™

	M	NM
Rump - 250g (GFO)	22.50	25.00
Sirloin - 300g (GFO)	28.35	31.50
Scotch Fillet - 300g (GFO)	32.85	36.50
Add grilled prawns to your choice of steak (GFO)	4.50	5.00
Chicken		
Marinated Grilled Chicken Breast (GF)	23.40	26.00
Chicken, Bacon and Prawns (GF)	28.35	31.50
Side Combos		
Creamy mash potato & seasonal veggies OR Seasoned chips & garden salad		
Sauces		
Creamy mushroom Béarnaise Peppercorn Gravy		

PASTAS

	M	NM
Spaghetti Bolognese Traditional recipe with rich beef and tomato sauce	17.10	19.00
Spinach and Ricotta Ravioli Butter sage sauce with roasted pine nuts (V)	17.10	19.00
Penne Boscaiola Smoked bacon, mushrooms, white wine with cream sauce	17.55	19.50
Spaghetti Chilli Prawns Sautéed prawns, garlic, chilli and Napoli sauce	21.15	23.50
Creamy Chicken Penne Tender chicken pieces in creamy mushrooms and white wine sauce	17.55	19.50

PRIORITY
REWARDS

START SAVING
TODAY

ASK OUR STAFF
HOW TO JOIN

T&C'S APPLY.

BURGERS

All served with chips

	M	NM
Beef Burger Premium beef patty, bacon, melted cheese, onion, lettuce, tomato and ranch sauce	16.65	18.50
Chicken Schnitzel Burger Chicken schnitzel, cheese, lettuce, slaw and creamy mayo	16.65	18.50
Steak Sandwich BBQ glazed scotch fillet, caramelised onion, cheese, lettuce, tomato, and ranch sauce	18.00	20.00

NOTIFY BISTRO STAFF ABOUT ANY FOOD ALLERGIES WHEN ORDERING

(V) - Vegetarian (GF) - Gluten Free (GFO) - Gluten Free Option Available M - Member Pricing NM - Non Member Pricing

PLEASE ORDER + PAY AT THE COUNTER