

STARTERS

GARLIC BREAD 8
rustic sourdough baked with herbs & garlic butter **V**

BRUSCHETTA 12
with diced tomato medley, feta & torn basil **V**

SOUP OF THE DAY 10
served with ciabatta bread

SAGANAKI 14
mediterranean style cheese, pan fried, served with oregano, marinated olives & lemon **V GF**

VEGETARIAN ARANCINI 14
panko crumbed & served with chilli capsicum relish & basil oil **V**

MIDDLE EASTERN FALAFELS 14
with chickpea & lemon dipping sauce **V**

SATAY CHICKEN SKEWERS 16
served with a traditional balinese peanut sauce

LEMON PEPPER CALAMARI 16
dusted in lemon pepper with salad and aioli **GF**

PEKING DUCK CREPES 18
three crepes with cucumber, spring onions & hoisin sauce

OYSTERS - *minimum order of 4*
natural with lemon **GF** 3.5
kilpatrick with crisp bacon in worcestershire sauce **GF** 4

SALUMI PLATE 16
with prosciutto, mortadella, salami & marinated olives & ciabatta

CHEESE PLATE (individual or to share) 18
king island triple cream brie, south cape blue, maffra mature cheddar, quince paste & ciabatta

VEGETARIAN

VEGETARIAN RISOTTO 23
with semi dried tomatoes, spinach, roasted pumpkin & shaved parmesan **GF**

POTATO GNOCCHI 22
with tomato & basil sugo, oven baked with parmesan

MAC & CAULIFLOWER CHEESE 22
with a herb crust & truffle oil

NASI GORENG 23
classic malay spices stir fried with rice, vegetables, crispy shallots & fried egg **GF**

VEGETARIAN SELECTION PLATE 22
served with arancini balls, falafels, saganaki, olives, avocado, mango and cucumber salsa and ciabatta



PUB CLASSICS

CHICKEN PARMIGIANA 24
served with chips & salad
MINI-ME 19

CHICKEN SCHNITZEL 21
served with chips & salad

VEAL PARMIGIANA 28
served with chips & salad

VEAL SCHNITZEL 25
served with chips & salad

NEW YORK BURGER 21
beef, bacon, egg, cheddar, lettuce, tomato, caramelised onion & aioli

CHICKEN RISOTTO 24
tossed with field mushrooms & shaved parmesan **GF**

SINGAPORE BEEF STIR-FRY 26
with hokkien egg noodles, asian vegetables & sweet soy

NASI GORENG 27
chicken & shrimps marinated in classic malay spices, stir fried with rice, vegetables, crispy shallots & fried egg **GF**

STUFFED CHICKEN BREAST 24
filled with king island brie & wrapped in prosciutto, served on mashed potato, with creamed spinach & semi dried tomato **GF**

BUTTER CHICKEN 24
traditional favourite served on fragrant rice with raita & pappadum

CRUMBED LAMB CUTLETS (3) 33
served on smashed peas with minted dutch carrots & jus

SALADS

THAI BEEF SALAD 25
tender beef tossed with glass noodles & nam jim dressing **GF**

SALT & PEPPER PRAWN SALAD 27
served on an avocado, mango & cucumber salsa

CHICKEN CAESAR SALAD 23
cos lettuce, crispy bacon, anchovies, shaved parmesan, croutons & poached egg

FROM THE PADDOCK

250G SCOTCH FILLET 29

300G AGED PORTERHOUSE 38

220G EYE FILLET 39

400G RIB EYE 42

BOURBON BASTED BABY BACK PORK RIBS 35

SERVED WITH YOUR CHOICE OF:
salad, chips, mashed potato or seasonal vegetables

SAUCES:
gravy, mushroom sauce, pepper sauce, garlic butter

SEAFOOD

ATLANTIC SALMON 31
served on mashed potato with sautéed asparagus, wilted spring onion & tomato confit **GF**

FISH & CHIPS 26
battered hand cut flake fillets served with chips, salad, lemon & tartare sauce

LEMON PEPPER CALAMARI 26
tender calamari dusted in lemon pepper with salad, aioli & chips

SEAFOOD PLATE 32
battered hand cut flake fillet, lemon pepper calamari and fried prawns, served with chips, salad & tartare sauce

LINGUINE MARINARA 29
a selection of seafood tossed in chilli, garlic, basil, napoli sauce & parmesan

SPAGHETTI WITH GARLIC PRAWNS 29
tossed with pesto, semi dried tomatoes, toasted pine nuts & parmesan

THAI GREEN SEAFOOD CURRY 28
served with asian vegetables, steamed rice and a side of coriander sambal & raita

BARRA FILLET 32
served on mashed potato with roasted corn, semi dried tomatoes & lemon butter sauce **GF**

SIDES

CHIPS served with aioli 8

GARDEN SALAD with cucumbers, tomatoes & citrus dressing **GF** 8

MASHED POTATO **GF** 8

SEASONAL VEGETABLES **GF** 8

POTATO WEDGES sour cream & sweet chilli sauce 10

MONDAY'S

Lemon Pepper Calamari
\$15

TUESDAY'S

250gm Scotch Fillet
\$19

WEDNESDAY'S

Gourmet Parma's
\$15

THURSDAY'S

All Bistro Main Meals
20% OFF

FRIDAY & SATURDAY

\$5 Beers & \$10 Cocktails
From Midday

SUNDAY'S

Basic Spirits & Wines
\$5