

ENTREE

M / NM

GARLIC BREAD

\$7 \$7

Add Cheese +\$2

Add Cheese & Bacon +\$5

PHILLY CHEESE STEAK TACOS (3)

\$23 \$23

Mini soft taco, diced brisket, peppers, onions, American cheese, chipotle mayo.

DUCK & HOISIN GYOZA (5)

\$16 \$16

Slow cooked duck and roast vegetable fried dumpling with soy dipping sauce.

SMOKEY BBQ PORK BELLY BITES

\$16 \$16

Served with ranch dip.

CHEESE + BACON COB LOAF

\$16 \$16

Creamy cheese and bacon cob loaf topped with cheese.

BOWL OF CHIPS

\$8 \$8

CRISPY CHILLI & MANGO PRAWNS (5)

\$15 \$15

Served with mixed leaf and lemon aioli.



Dinner

CHICKEN

M / NM

CHICKEN SCHNITZEL

\$25 \$31

Served with choice of sides.

CHICKEN PARMIGIANA

\$29 \$35

Schnitzel topped with napolitana sauce, ham, and cheese. Served with choice of sides.

CHICKEN AMERICANA

\$29 \$35

Schnitzel topped with bbq sauce, bacon and cheese. Served with choice of sides.

CHICKEN HAWAIIAN

\$30 \$36

Schnitzel topped with napolitana sauce, ham, cheese and pineapple. Served with choice of sides.

GRILLED CHICKEN BREAST

\$25 \$31

Sous vide with garlic and thyme butter, finished on the chargrill. Served with choice of sides.

CHICKEN

M / NM

CHICKEN BACON AVO PARMIGIANA

\$30 \$36

Schnitzel topped with avocado, bacon, cheese. Served with choice of sides.

CHICKEN CAESAR PARMIGIANA

\$29 \$35

Schnitzel topped caesar sauce, bacon, chopped egg, parmesan, finished with garlic croutons. Served with choice of sides.

PORK

M / NM

WHOLE RACK PORK RIBS

\$30 \$36

Slow cooked for 12 hours, Served with chips and slaw.

ROAST PORCHETTA

\$28 \$34

Served with mash, seasonal vegetables, wholegrain mustard cream and crispy cabbage.





Dinner

LAMB

M / NM

CRUMBED LAMB CUTLETS

~~\$34~~ \$40

Crumbed cutlets served with choice of sides.

Hungry? Add extra cutlets \$10 each.

GRILLED LAMB CUTLETS (3)

~~\$36~~ \$42

Grilled lamb cutlets served with choice of sides.

LAMBS FRY & BACON

~~\$18~~ \$24

Served pink with mash, vegetables and gravy.

SLOW COOKED LAMB SHANK

~~\$25~~ \$31

Served with mashed potato, vegetables, and herb gravy.

BEEF

M / NM

150G BLACK ANGUS RUMP

~~\$16~~ \$22

100 day grain fed premium black angus, served with choice of sides.

300G BLACK ANGUS RUMP

~~\$27~~ \$33

100 day grain fed premium black angus, served with choice of sides.

350G BLACK ANGUS SCOTCH

~~\$35~~ \$41

100 day grain fed premium black angus Served with choice of sides.

250G MARINATED BLACK ANGUS MSA 4* STRIPLOIN

~~\$40~~ \$46

120 day grain fed premium black angus MSA graded 4* Striploin. Served with choice of sides.

RIB AND RUMP

~~\$36~~ \$42

250g 100 day grain fed premium black angus rump, half rack of bbq ribs. Served with chips and slaw.

FISH

M / NM

BEER BATTERED HUMPTY DOO BARRAMUNDI

~~\$20~~ \$26

Beer battered Humpty Doo Barramundi served with choice of sides, lemon and tartare.

GARLIC AND CHILLI SALMON FILLET

~~\$30~~ \$36

Served with lobster mac and cheese, sundried tomatoes, pickled onions, crispy leeks, snow pea tendrils, Capers

SALT AND PEPPER SQUID

~~\$21~~ \$27

Served with choice of sides, lemon and tartare.



PASTA & RISOTTO

M / NM

PENNE CARBONARA

\$20 \$26

Creamy garlic and bacon sauce, topped with parmesan. GF available
Add Chicken +\$6

PULLED LAMB, PEA AND MINT RISOTTO

\$23 \$29

Creamy Lamb and pea risotto, finished with mint, topped with parmesan and feta.

PENNE BOLOGNESE

\$20 \$26

Penne topped with a rich hearty meat sauce with onions, garlic, carrot, and tomatoes. GF available.

ROAST PUMPKIN AND GOATS CHEESE PENNE

\$18 \$24

Roasted pumpkin, pumpkin puree, confit garlic cherry tomatoes, caramelised onions, topped with parmesan and goats cheese. GF available.

Add chicken +\$6



Dinner

BURGERS

M / NM

CHICKEN SCHNITZEL BURGER

\$24 \$30

Potato bun, cheese, mustard mayo, lettuce, tomato, beetroot, pickle. Served with chips.

CHEESE & BACON BURGER

\$21 \$27

Potato bun, house made 200g beef patty, cheese, bacon, mustard mayo, lettuce, tomato, beetroot, pickle. Served with chips.

SLOW COOKED BRISKET BURGER

\$21 \$27

Potato bun, sliced black Angus brisket American cheese, caramelised onion, pickle, mustard mayo. Served with chips.

SALADS

M / NM

CLASSIC CAESAR SALAD

\$20 \$26

Crispy bacon, parmesan, garlic croutons, mixed leaf, chopped egg finished with housemade caesar dressing.

Add Chicken - \$6

ROAST PUMPKIN AND GOATS CHEESE SALAD

\$18 \$24

Roasted pumpkin, cherry tomatoes, caramelised onion, mixed leaf finished with Goats cheese and pine nuts, Garlic and lemon vinaigrette

Add chicken +\$6





INFO

DIETARY NEEDS - PLEASE INFORM STAFF WHEN ORDERING YOUR MEAL.

OUR BISTRO IS PROUD TO OFFER A RANGE OF GLUTEN-FRIENDLY MENU OPTIONS. WE TAKE EVERY REASONABLE PRECAUTION TO MINIMISE THE RISK OF CROSS-CONTAMINATION DURING FOOD PREPARATION AND SERVICE. HOWEVER, AS OUR KITCHEN HANDLES PRODUCTS CONTAINING GLUTEN AND SOME INGREDIENTS ARE SOURCED FROM EXTERNAL SUPPLIERS AND PREPARED OFF-SITE, WE CANNOT GUARANTEE THAT ANY MENU ITEM IS COMPLETELY FREE FROM TRACES OF GLUTEN. GUESTS WITH COELIAC DISEASE OR SEVERE GLUTEN ALLERGIES SHOULD CONSIDER THIS INFORMATION WHEN MAKING THEIR DINING CHOICES.

OUR PREMIUM STEAKS ARE COOKED OVER A TRADITIONAL CHARGRILL, USING REAL FLAME TO DELIVER THE AUTHENTIC FLAVOUR AND AROMA THAT STEAK LOVERS APPRECIATE. THE INTENSE HEAT SEARS THE MEAT TO LOCK IN ITS NATURAL JUICES, CREATING A DELICIOUS CARAMELISED CRUST WHILE MAINTAINING A TENDER, SUCCULENT CENTRE. IT'S THE PERFECT WAY TO SHOWCASE THE QUALITY OF EVERY CUT WE SERVE.

Dinner

KIDS \$10

- CHICKEN NUGGETS
 - BATTERED FISH
 - PENNE BOLOGNESE
- GF available.

14 Years and under plus seniors card holders.

Seniors must produce seniors card.

Kids meals include a glass of soft drink.

SAUCES \$3

- GRAVY
- MUSHROOM
- DIANNE
- PEPPER

SIDES

- MASHED POTATO
- CHIPS
- VEGETABLES
- SALAD



CAFE - A VARIETY OF LIGHTER FOOD OPTIONS BOTH HOT AND COLD INCLUDING DESSERTS AND BEVERAGES ARE AVAILABLE AT THE CAFE COFFEE BAR.

Eftpos Surcharge of 1% per transaction A surcharge of 10% applies on all public holidays.