



BISTRO MENU

LUNCH 11:30AM - 2PM | DINNER FROM 5:30PM

STARTERS

GARLIC BREAD ♡ GFO \$3.5 Lightly toasted garlic & herb buttered baguette. ADD CHEESE \$1.5 ADD BACON \$3.5	\$8.5	WARM BRUSCHETTA ♡ GFO \$3.5 DFO Toasted baguette topped with slow-roasted cherry tomatoes & onions. Finished with fresh basil, shaved parmesan & balsamic glaze.	\$11.5
THREE CHEESE & CHIVE DIP GFO \$3.5 Toasted baguette served with warm three-cheese & chive dip.	\$12.5	SOUTHERN FRIED CHICKEN TENDERS Served with chilli plum dipping sauce.	\$15.5
CRISPY GINGER & HONEY PRAWNS (I) Battered prawns topped with fragrant ginger & honey sauce, served over crispy rice noodles.	\$17.5	FLATHEAD TACOS (I) Crispy crumbed flathead with fresh chopped tomato salsa, lettuce, tartare & chimichurri.	\$15.5
BOWL OF SEASONED WEDGES GFO Served with sour cream & sweet chilli.	\$13.5	HOT CHIPS WITH GRAVY ♡ (I)	\$7.5

SALADS

BLACK 'N BLUE GRILLED STEAK SALAD ♡ Tender steak sliced over rocket, tomato, onion, avocado & crispy potato salad with blue cheese cream, finished with toasted walnut & chimichurri.	\$27.5	CAB (CHICKEN, AVOCADO & BACON SALAD) ♡ Grilled lemon myrtle chicken breast, crispy maple bacon, avocado, tomato, cos lettuce, parmesan & spring onion, tossed with toasted almonds & creamy ranch dressing.	\$24.5
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FROM THE GRILL

Char-grilled to your liking, served with your choice of two sides & a sauce.

200G RUMP ♡ 100-day grain fed rump	\$30.5
400G RUMP ♡ 100-day grain fed rump	\$40.5
300G SIRLOIN ♡ 100-day grain fed Sirloin	\$42.5
BUTTERFLIED CHICKEN BREAST ♡	\$29.5
300G PORK STRIPLOIN	\$30.5

EXTRAS

SIDES	\$6.5
Chips ♡ (I) Seasonal Vegetables ♡ House Salad ♡ (I) Mashed Potato ♡	
TOPPERS	
BACON ♡ (I)	\$3.5
FRIED EGG ♡ (I)	\$3.5
GINGER HONEY PRAWNS (I)	\$9.5
CRUMBED CALAMARI (I)	\$6.5
SMASHED AVO ♡ (I)	\$4.5
PULLED BBQ BRISKET ♡ (I)	\$7.5
SAUCES	\$3.5
Gravy ♡ Hollandaise ♡ Mushroom ♡ Pepper ♡ Creamy Garlic ♡ Red wine jus	
CONDIMENTS	\$1.5
Aioli ♡ (I) Tartare ♡ (I) Sour Cream ♡ Mayonnaise ♡ (I) Sweet Chilli ♡ (I) Tomato ♡ (I) BBQ ♡ (I) Mustard	

MAINS

- CRUMBED CHICKEN SCHNITZEL** **\$27.5**
Served with chips, house salad & choice of sauce.
- BBQ BRISKET PARM** **GFO** **\$34.5**
Chicken schnitzel topped with pulled BBQ beef brisket & mozzarella, served with chips & house salad.
- BALINESE SPICED CHICKEN** **V** **DF** **\$30.5**
Boneless chicken pieces marinated in Balinese spices, served on coconut rice with steamed greens. Finished with green mango chutney & toasted peanuts.
- LEMON PEPPER CRUMBED CALAMARI** **(I)** **\$27.5**
Served with chips, salad, lemon & tartare sauce.
- MILD THAI LAMB SHANK CURRY** **V** **\$31.5**
Slow-cooked lamb shank in mild red Thai curry with pak choy, bamboo shoots & water chestnuts. Served over coconut rice, finished with toasted coconut, fresh lime & coriander.
- PULLED BEEF NACHOS** **V** **VO** **\$26.5**
Corn chips topped with pulled beef brisket, three-cheese sauce, sour cream, guacamole & fresh tomato salsa.
- PARMIGIANA** **GFO** **\$29.5**
Chicken schnitzel topped with Napoli sauce, shredded ham & mozzarella, served with chips & house salad.
- TRIPLE CHEESE** **V**
CHICKEN BREAST **\$30.5**
Chicken breast stuffed with mozzarella, parmesan & cream cheese, wrapped in bacon & oven-baked. Served on spring onion mashed potato & greens, finished with garlic cream sauce.
- PORK, PEAR & BLUE CHEESE** **V** **\$31.5**
Grilled pork striploin topped with grilled pear & blue cheese. Served on mash & greens with red wine jus, finished with toasted walnuts.
- BEEF BRISKET BOURGUIGNON** **V** **\$33.5**
Beef brisket slow-cooked with bacon, mushrooms, onions & red wine sauce. Served on creamy mash & greens, finished with toasted almonds & chimichurri.
- FISH OF THE DAY** **(M)**
See specials board.

PASTA & STIR-FRY

- MILD TO WILD BEEF & PRAWN STIR-FRY** **(I)** **V** **DF** **\$31.5**
Stir-fried steak & prawns with Asian vegetables, tossed in chilli garlic oyster sauce & served over coconut rice. Finished with lime, spring onion, fresh coriander & peanuts.
Served mild, medium or hot.
- PULLED BEEF RAGOUT** **GFO \$3.50** **DFO** **\$28.5**
Slow-cooked pulled brisket in rich red wine & slow-roasted cherry tomato sauce, tossed with linguini, finished with fresh basil & shaved parmesan.
- CHILLI & GARLIC PRAWN LINGUINI** **(I)** **GFO \$3.50** **DFO** **\$31.5**
Pan-fried prawns with slow-roasted cherry tomatoes, onion & capers, tossed with chilli & garlic butter sauce. Finished with fresh basil & shaved parmesan.
- LINGUINI BOSCAIOLA** **GFO \$3.50** **\$24.5**
Bacon, garlic & mushrooms pan-fried in a white wine cream sauce, topped with shaved parmesan, fresh parsley & chives.
ADD CHICKEN \$4

BURGERS

- SMASHED BEEF BURGER** **GFO \$3.50** **\$19.5**
Beef patty, tomato relish, mustard, pickles & cheese on a toasted brioche bun, served with chips.
ADD EXTRA PATTY & CHEESE \$7.5
ADD SALAD (LETTUCE, TOMATO & BEETROOT) \$3.5
- SOCIAL CLUB SANDWICH** **GFO \$3.50** **\$21.5**
Double-deck grilled chicken & maple bacon with lettuce, tomato, chimichurri & smoked aioli, served with chips.
- CRISPY CHICKEN & AVO BURGER** **GFO \$3.50** **\$23.5**
Crispy southern fried chicken tenders with lettuce, avocado, mango chutney & ranch sauce, served with chips.
- THE DIRTY BRISKET BAGUETTE** **GFO \$3.50** **\$25.5**
Slow-cooked BBQ beef brisket in a toasted baguette with pickles, onions & cheese sauce, served with chips.



GF (GLUTEN FRIENDLY)
GFO (GLUTEN FRIENDLY OPTION)



V (VEGETARIAN)
VO (VEGETARIAN OPTION)



DF (DAIRY FRIENDLY)
DFO (DAIRY FRIENDLY OPTION)

SEAFOOD ORIGIN

(A) FOR AUSTRALIAN (I) FOR IMPORTED (M) FOR MIXED ORIGIN

PUBLIC HOLIDAY SURCHARGE + 15%

Please note that while care is taken when catering to dietary requirements, there is a small risk that meals may come into contact with other ingredients whilst being prepared. Please inform staff of any dietary requirements prior to ordering thank you.