



# BISTRO MENU

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

## STARTERS

GARLIC BREAD 🌿

ADD CHEESE + \$1.50

ADD BACON + \$3.50

MANGO & AVOCADO  
SUMMER BRUSCHETTA 🌿

Toasted baguette topped with fresh Queensland mango, avocado, Spanish onion & fresh herb salsa, finished with a balsamic glaze.

BUNDY RUM & BBQ GLAZED  
CHICKEN WINGS 🌿

Oven-baked pot of wings glazed in sticky Bundy Rum BBQ sauce & served with ranch sauce & shallots.

HOT CHIPS & GRAVY 🌿 🌿

\$8.5

MOROCCAN SPICED LAMB ROTI

Oven-baked roti topped with spiced lamb, hummus, spinach, tomato, cucumber, onion & feta. Finished with a balsamic glaze & aioli.

\$16.5

\$14.5

SOUTHERN FRIED  
SPICED PRAWNS (I)

Prawn cutlets dusted in our secret herb & spice mix, fried until golden brown & crispy. Served with ranch sauce & lemon.

\$17.5

\$15.5

SWEET POTATO CHIPS 🌿 🌿

Served with aioli.

ADD CHEESE + \$1.50

ADD BACON + \$3.50

\$11.5

\$7.5

## SALADS

CAB (CHICKEN, AVOCADO  
& BACON SALAD) 🌿

Grilled marinated chicken breast, crispy bacon, avocado, tomato, cos lettuce, parmesan & spring onion, tossed with toasted almonds & creamy ranch dressing.

\$24.5

VIETNAMESE PORK BELLY &  
GREEN MANGO SALAD 🌿 🌿

Soft, sticky pork belly pieces with a fresh, vibrant salad of julienne green mango, bean sprouts, soft rice noodles & fresh herbs. Finished with a nam jim dressing & peanuts.

\$25.5

SURF & TURF SALAD (I)

Crispy fried prawns & marinated steak served atop a salad of rocket, tomatoes, cucumber, onion, avocado & balsamic vinaigrette. Finished with aioli & shallots.

\$27.5

## FROM THE GRILL

All steaks are premium MSA grain-fed Australian beef, cooked to your liking.

Served with your choice of two sides & one sauce.

200G RUMP 🌿

\$30.5

400G RUMP 🌿

\$40.5

250G RIB FILLET 🌿

\$44.5

300G PORK STRIPLOIN 🌿

\$30.5

300G BUTTERFLIED MARINATED  
CHICKEN BREAST 🌿 \$29.5

## SIDES

\$6.5

Hot Chips 🌿 🌿 | House Salad 🌿 🌿

Mashed Potato 🌿 | Sweet Potato Mash 🌿

Steamed Vegetables 🌿 | Coleslaw 🌿

Sweet Potato Chips 🌿 \$8.50 (+\$2 upgrade from regular chips)

## TOPPERS

FRIED EGG 🌿 🌿

\$2.5

BACON (1 RASHER) 🌿 🌿

\$3.5

SOUTHERN FRIED SPICED PRAWNS X3 (I)

\$6.5

CHICKEN WINGS 🌿 🌿

\$6.5

SMASHED AVO 🌿 🌿

\$4.5

## SAUCES

\$3.5ea

Traditional Gravy 🌿 🌿 | Diane 🌿

Mushroom 🌿 | Pepper 🌿 | Creamy Garlic 🌿

## CONDIMENTS

\$1.5ea

Tomato 🌿 🌿 | BBQ 🌿 | Mustard 🌿 | Ranch 🌿

Mayonnaise 🌿 🌿 | Sour Cream 🌿 | Sweet Chilli 🌿 🌿

## MAINS

### CRUMBED CHICKEN SCHNITZEL

Served with chips, salad & gravy.

**\$27.5**

### PARMIGIANA CLASSIC **GFO**

Topped with Napoli sauce, ham & melted cheese.

**\$29.5**

### TRADITIONAL BEEF LASAGNE

Rich beef ragu layered with sheets of pasta, white sauce & cheese, oven-baked & served with house salad & garlic bread.

**\$27.5**

### CRISPY SKIN PORK BELLY **V**

Braised in pear juice, served with sweet potato mash & broccolini. Finished with a pear reduction sauce & toasted walnuts.

**\$30.5**

### BEER BATTERED EMPEROR **(I)** **DF**

Served with chips, salad, lemon & tartare sauce.

**\$31.5**

### BAKED PRAWN MORNAY **(I)** **V**

Prawns baked in creamy herb mornay sauce, served with chips & salad.

**\$30.5**

### CREAMY PEPPERCORN PORK **V**

Pan-fried pork medallions in a creamy brandy & green peppercorn sauce. Served over mashed potato & broccolini.

**\$29.5**

### MARINATED CHICKEN & BACON ROULADE **V**

Oven-baked, served on a sweet potato mash & house salad, topped with a seeded mustard cream sauce.

**\$29.5**

### BEEF NACHOS **V**

Corn chips topped with Mexican beef & oven-baked with mozzarella cheese. Finished with guacamole & sour cream.

**\$24.5**

### JAPANESE CHICKEN KATSU CURRY **DF**

Crispy fried chicken served over steamed rice & greens, finished with golden Katsu curry sauce.

**\$29.5**

### GRILLED FISH OF THE DAY **(M)** **V**

Please see the specials board. Served with a lemon-herb butter sauce, chips & salad.

## PASTA & STIR FRY

### BOLOGNESE **GFO** **+\$3.50**

Rich beef bolognese sauce tossed with linguini & fresh basil. Finished with shaved parmesan.

**\$23.5**

### CHICKEN & CASHEW STIR-FRY **(GFO)**

Chicken breast pieces with stir-fried vegetables, cashews & noodles. Finished with a garlic soy sauce, fresh herbs & lime.

**\$26.5**

### PORK & PRAWN PASTA **(I)** **GFO** **+\$3.50**

Pan-sauteed pork & prawns in a creamy white wine & seeded mustard sauce, tossed with baby spinach & linguini. Finished with shaved parmesan.

**\$26.5**

### SWEET 'N' SOUR BATTERED PRAWN STIR-FRY **(I)**

Crispy battered prawns with stir-fried vegetables in a sweet & sour sauce. Served over rice with toasted peanuts.

**\$30.5**

## BURGERS & SANDWICHES

### CLASSIC BACON CHEESEBURGER **GFO** **+\$3.50**

Grilled all-beef smash patty & bacon on a toasted brioche bun with tomato relish, mustard, pickles & double cheese.

**ADD EXTRA PATTY +\$7.50**

**ADD SALAD +\$3.50**

**\$20.5**

### STEAK SANDWICH **GFO** **+\$3.50**

Toasted Turkish bread with 120g steak, rocket, tomato, beetroot, caramelised onion, cheese & BBQ sauce.

**ADD BACON +\$3.50**

**ADD EGG +\$2.50**

**\$23.5**

### THE BIG CLUCKER **GFO** **+\$3.50**

Grilled chicken breast, bacon, pineapple, double cheese, lettuce, slaw, tomato, BBQ sauce & aioli on a toasted brioche bun.

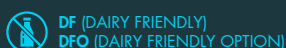
**\$23.5**

### MOROCCAN SPICED LAMB WRAP **GFO** **+\$3.50**

Oven-baked roti filled with spiced lamb, hummus, spinach, tomato, cucumber, onion, feta & aioli.

**\$23.5**

*All burgers & sandwiches are served with regular chips.*



**SEAFOOD ORIGIN** **(A)** AUSTRALIAN **(I)** IMPORTED **(M)** 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.