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STARTERS & SHARES	S CALADO
Garlic Bread 9.0 Garlic Butter (V)	Broccolini & Avocado Salad 19.0 Charred Broccolini, Avocado, Semi Dried Tomato, Mixed Quinoa,
Cheesy Garlic Bread Garlic Butter, Mozzarella (V)	Nuts & Seeds, Currants, Garden Herbs, Lemon Yoghurt  Grilled Beef Salad  24.0
Sweet Chilli Cheesy Garlic Bread Garlic Butter, Mozzarella & Sweet Chilli (V)	Charred Rump Steak, Rocket, Avocado, Red Onion, Cherry Tomato, Hazelnuts, Garlic Croutons, Crumbled Feta, Balsamic, Olive Oil
Zucchini & Mozzarella Arancini 15.0 Truffle Mayonnaise (V)	Classic Caesar  Baby Cos Lettuce, Parmesan, Bacon, Egg, Garlic Croutons, Caesar Dressing (GFO)
Fried Schezwan Pepper Squid & Prawn Coriander, Fried Garlic, Chilli, Lime Mayonnaise	Add Ons Grilled Chicken 7.0 Grilled Prawns 9.0
Grilled Prawn Tostada (x2) 15.0 Lettuce, Pineapple Salsa, Sour Cream, Fresh Jalapeño, Coriander	Grilled Beef 9.0
Half Kilo or Full Kilo of Fried Chicken Wings 15.0   24.0 Tossed in House Made Buffalo Sauce, Ranch Dipping Sauce	All Served with a Choice of 2 Sides & 1 Sauce  Mixed Grill  Rump Steak, Sausage, Crumbed Lamb Cutlet, Bacon,
Crispy Chicken Chicken Tenders Marinated in Thai Recipe, Sweet Chilli Sauce	Fried Egg, Grilled Tomato  300g Rump  MSA Graded (GF)  29.0
Japanese Wagyu Beef Yakitori Skewers Marinated in Ginger, Soy & Mirin, Grilled with Miso Mayonnaise, Sesame, Shallot	350gm T-Bone MSA Graded (GF) 39.0
BURGERS & SANDWICHES	300g Grain Fed Scotch Fillet MSA Graded (GF) 42.0
Mushroom & Truffle Slow Roasted Mushroom, Onions, Rocket,	Add On Prawns in Garlic & White Wine Cream Sauce (GF) 11.0
Melted Provolone Cheese, Parmesan & Truffle Mayonnaise (V)  Southern Fried Chicken  19.0	Garden Salad Mixed Leaves, Tomato, Cucumber, Red Onion, Capsicum (GF) (VG)
House Slaw, American Cheese, Sweet Chilli Mayonnaise  BBQ Streaky Bacon  20.0	House Slaw (GF) (V) 7.0
All Beef Patty, Double American Cheese, Streaky Bacon, Pickles, Onion, BBQ Sauce	Seasonal Vegetables Today's Veggies Tossed in Oil & Herbs (GF) (VG)  7.0
Classic Grilled Beef Patty, Lettuce, Cheese, Tomato, Beetroot, Pickles,	Buttery Mash Creamy Mash Potato, Lots of Butter (GF) (V)
Onion, BBQ Sauce  Steak Sandwich  23.0	Chips Aioli (GF) (V)  SAUGES  7.0
Scotch Fillet, Pickled Celery, Watercress, Fried Egg, Crisp Onion, Black Pepper & Mustard Mayonnaise, Grilled Garlic Ciabatta	Gravy 3.0 Pepper Sauce (GF) 3.0 Mushroom Sauce (GF) 3.0 Red Wine Jus (GF) 3.0
Add Ons Dincorple 2.0 Pages 4.0	Diane Sauce (GF) 3.0
Pineapple 3.0 Bacon 4.0 Fried Egg 3.0 Beef Patty 6.0	
Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.	
(VG) VEGAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION	

Potato Gnocchi 23.0 Zucchini Cream, Lemon, Ricotta, Basil, Toasted Hazelnut Crumb (V) Prawn Linguini 26.0 Vodka Pink Sauce, Basil, Crunchy Herb Breadcrumbs Linguini with Beef Ragu 23.0 Slow Cooked Beef Osso Bucco & Root Vegetables in a Rich Tomato Sauce, Curly Kale, Parmesan Fish & Chips 25.0 Beer Battered Barramundi, Garden Salad, Chips, Tartare, Lemon Fried Schezwan Pepper Squid & Prawn 25.0 Coriander, Fried Garlic, Chilli, House Salad, Chips, Lime Mayonnaise Crispy Skinned Salmon 31.0 Roasted Pumpkin, Charred Broccolini, Romesco, Toasted Almonds (GF) Schnitzel 24.0 Parmesan & Herb Crumbed Chicken Breast, Chips, Garden Salad, Choice of Sauce Schnitzel Parmigiana 28.0 Parmesan & Herb Crumbed Chicken Breast, Ham, Mozzarella, Napolitana Sauce, Chips, Garden Salad Schnitzel Boscaiola 28.0 Parmesan & Herb Crumbed Chicken Breast, Sautéed Bacon & Mushrooms, Garlic Cream Sauce, Parmesan, Chips, Garden Salad 24.0

Crispy Chicken Chicken Breast Marinated in Thai Recipe, Sweet Chilli Sauce,

Served with Choice of 2 Sides 28.0

**Butter Chicken Supreme** Steamed Rice, Cucumber & Red Onion Salad, Minted Yoghurt Dressing (GF)

Crumbed Lamb Cutlets (2) 32.0 Served with a Choice of 2 Sides & 1 Sauce **Add Extra Cutlet** 7.0

12 hour Low & Slow Beef Oyster Blade 34.0 Mash Potato, Honey Glazed Baby Carrot, Garlic Roasted Mushroom, Burnt Shallot Butter (GF)

12.0 Served With Complimentary Ice Cream Fish & Chips Carrot & Cucumber Sticks, Cherry Tomato

Chicken Nuggets & Chips

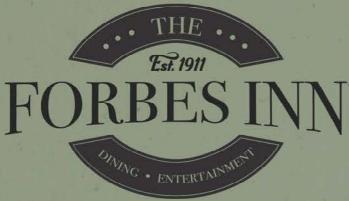
Carrot & Cucumber Sticks, Cherry Tomato

Grilled Chicken & Chips Carrot & Cucumber Sticks, Cherry Tomato (GF)

Cheeseburger Chips

Grilled Minute Steak & Chips Carrot & Cucumber Sticks, Cherry Tomato (GF)





# **BISTRO TIMES**

**MONDAY TO SUNDAY** 12PM - 2:30PM 5:30PM - 9PM

## DESSERT

**Sticky Date Pudding**Pecan Toffee Sauce, Salted Caramel Ice Cream

Ice Cream Sundae

12.0

Assorted Ice Creams, Choice of Chocolate, Caramel or Strawberry Sauce, Chocolate Wafer Rolls (GFO)

### \$15 LUNCH SPECIALS\* **MONDAY - FRIDAY**

Classic Chicken Schnitzel

Crispy Chicken Schnitzel, Garden Salad, Seasoned Chips, Choice of Sauce

Thai Basil Beef Stir Fry

Angus Beef Strips, Seasonal Vegetables, Hokkien Noodles, Cashew Nuts, Chili, Coconut & Lemongrass Sauce

Chicken Caesar Wrap

Cos Lettuce, Maple Bacon, Shaved Parmesan, Caesar Dressing

Aussie Angus Beef Pie

Hearty Angus Beef Pie, Creamy Mashed Potatoes, Baby Peas, Dark Ale Gravy, Smokey Tomato Bush Relish

Gourmet Pork Banh-Mi

Vietnamese Bread Roll, Duck Pate, Pulled Pork Belly, Carrots, Cucumber, Red Chilli, Coriander, Kewpie Mayo, Ramon Broccoli Slaw

# DINNER SPECIALS\*

#### TUESDAY

2 FOR 1 MAINS

Buy any two meals^ and get the meal of lesser value free

### WEDNESDAY

\$16 CHICKEN SCHNITZEL Choice of 2 Sides & 1 Sauce

\$19 SCHNITZEL PARMI

### THURSDAY

\$21 STEAK NIGHT



**SCAN OR CODE TO SEE OUR CHEF SPECIALS** 

^Does not include Starter & Shares, Sides, **Kids Meals or Dessert** 

Not Available On Public Holidays. Dine in only.

