the BISTRO

ENTREES

GARLIC BREAD (V) 8 | 10
add cheese 9 | 11
add bacon & cheese 10 | 12

SZECHUAN SQUID 15 | 18
Lightly dusted calamari in Szechuan pepper then flash fried, served with lemon and Szechuan mayo

VEGETABLE SPRING ROLLS (4) 14 | 17
Served with Nam Jim sauce

CHILLI MUSSELS & PRAWNS 18 | 21
(6) whole mussels & (3) prawns in rich chilli, garlic, white wine sauce topped with herbs and tomato Sugo and garlic

CHICKEN SATAY SKEWERS (4) 15 | 18
Satay sauce, fried onions and peanuts

POTATO WEDGES (V) 14 | 17
Served with sour cream and sweet chilli

PUMPKIN ARANCINI 14 | 17
Served with smokey relish and parmesan

LIGHT MEALS

THAI BEEF SALAD (GF, DF) 20 | 25
Sliced beef, cherry tomatoes, cucumber, Spanish onion, fresh herbs, Nam Jim dressing, fried shallots & sesame seeds

CHICKEN TERIYAKI BOWL (GF, DF) 22 | 27
Teriyaki chicken served with mixed leafy greens, Asian slaw, pickled onion, ginger, zucchini, sesame seeds & rice

ROBINA BEEF BURGER 16 | 19
Beef patties, bacon, tomato, lettuce, cheese, pickles, beetroot & BBQ sauce

STEAK SANDWICH 22 | 27
Thick white bread, bacon, lettuce, cheese, caramelised onion, tomato, egg, beetroot & BBQ Sauce

MEXICAN NACHOS (V, GF) 16 | 19
add beef 7
Baked corn chips with back beans, mozzarella, salsa served with sour cream and guacamole

HALOUMI BURGER 16 | 19
Grilled haloumi, lettuce, tomato, tzatziki sauce served with chips

lunch 11.30am-2.00pm | dinner 5.30pm-8.00pm
Please advise staff of any allergies or dietary requirements when ordering.
All seafood is imported, unless otherwise stated.

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MAINS

ATLANTIC SALMON 27 | 32
Pan-seared salmon, aromatic spices, chat potatoes, stir-fried Asian vegetables, Miso glaze & sesame seeds

LAMB SHANK MASSAMAN CURRY 28 | 33
Slow-cooked lamb shank braised in rice, rich coconut massaman curry sauce served with jasmsine rice

CHILLI PLUM PORK BELLY SALAD 28 | 33
Crispy pork belly with Asian slaw, mix leaf, cherry tomatoes, onion, cucumber & crunchy noodles topped with roasted sesame dressing

VEGETABLE SINGAPORE NOODLES (V, VG) 22 | 27
Stir-fried vegetables, bean sprouts, snow peas, toasted peanuts & crispy shallots

THAI CHICKEN STIR-FRY 24 | 29
Asian vegetables, aromatic Thai coconut curry & rice

GARLIC PRAWNS LINGUINE 26 | 31
Prawns sauteed in a rich garlic butter & white wine cream sauce

PORK RIBS 35 | 40
Slow-cooked pork ribs, chips & salad. Your choice of house-made hickory or spicy BBQ sauce

CLASSICS

CHICKEN SCHNITZEL 22 | 27
Chips, salad & your choice of sauce

CHICKEN PARMIGIANA 27 | 32
Ham, Napoli sauce, cheese, chips & salad

GRILLED BARRAMUNDI 26 | 31
Chips, salad & tartare sauce

TOPPERS

Calamari 7
Fried Egg (1) 3
Side Chips 5
Side Salad 5
Mash Potatoes 8
Seasonal Vegetables 6
Bacon Rasher 5
Broccolini 8

GRILL

250G RUMP (GF) 25 | 30
100-day grain-fed, chips, salad & choice of sauce

300G PORTERHOUSE 33 | 38
Lightly marbled, 100-day grain-fed, chips, salad & choice of sauce

GRILLED CHICKEN BREAST (GF) 26 | 31
Marinated in Italian herbs & garlic, creamy mashed potatoes, vegetables & garlic cream sauce

Sauce: Gravy, Peppercorn*, Creamy Garlic, Dianne, Mushroom*, Hollandaise.

Extra sauces $2 each. *Not gluten-free

V – Vegetarian | GF – Gluten Free | VG – Vegan
GFO – Gluten Free Option | DFO - Dairy Free Option

Gluten-friendly options may come in contact with gluten-containing items. While precautions are taken, we cannot guarantee no cross-contamination.

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KIDS

10 | 12
Add $3 to receive a small soft drink & ice cream.
For ages 12 & under only.

CHICKEN NUGGETS

FISH & CHIPS

MINI BEEF BURGER

MINI HAM & PINEAPPLE PIZZA

LUNCH SPECIALS

20 | 25
Receive a complimentary beer, house wine or soft drink
Available during lunch service only.

SOUTHERN STYLE CHICKEN BURGER
Southern fried chicken, lettuce, tomato, tasty cheese, garli aioli and chips

KARAAGE CHICKEN
Crispy chicken, sticky sauce, steamed white rice, kewpie mayo & fried onion

BEER BATTERED FLATHEAD
Served with chips, salad & tartare sauce

PORK SIRLOIN 200GM
Chips, salad & choice of sauce

MONGOLIAN BEEF STIR-FRY (DF)
Sauteed Asian vegetables & hokkien noodles

SENIOR SPECIALS

16 | 19

BANGERS & MASH (GF)
Served with seasonal v*egetables & onion gravy*

CRUMBED CALAMARI
Served with c*hips, salad & tartare sauce*

SLOW-COOKED SILVERSIDE
Served with creamy *mash, seasonal vegetables & bechamel mustard sauce*

BEEF RISSOLES
Served with creamy mash, onion gravy & seasonal vegetables

SATAY CHICKEN (3)
Grilled satay skewers, Asian vegetables & steamed rice