

# BISTRO MENU



PLEASE PLACE YOUR ORDER AT THE BAR

## LIGHT MEALS

<b>CRISP CHILLI LIME SALTED SQUID WITH GRILLED LEMON AND AIOLI</b>	<b>\$13.90</b>
<b>BRUSCHETTA OF TOMATO AND FETA WITH REDUCED BALSAMIC AND PESTO OIL</b>	<b>\$14.90</b>
<b>SOUP OF THE DAY WITH CRUSTY LOAF</b>	
<b>BEER BATTERED TIGER PRAWN TAILS WITH SPICED TOMATO AND CAPER JAM</b>	<b>\$14.50</b>
<b>MUSSELS STEAMED IN GINGER, CHILLI AND LIME BROTH WITH GRILLED ROTI</b>	<b>\$13.90</b>
<b>PIZZAS - SEE SPECIALS BOARDS FOR SELECTIONS</b>	
<b>WARM PUMPKIN, FETA AND SPINACH SALAD WITH TOASTED PINE NUTS, ROAST ONION, HERB CROUTONS AND SOFT POACHED EGG</b>	<b>\$14.90</b>

## MAINS

<b>CANNELLONI - ROASTED SWEET POTATO, WALNUT AND RICOTTA WITH TOMATO BASIL SAUCE AND A SHAVED PEAR AND PARMESAN SALAD</b>	<b>\$20.90</b>
<b>BEER BATTERED ROCKLING SERVED WITH CHIPS, SALAD, TARTARE AND LEMON</b>	<b>\$18.90</b>
<b>CHICKEN PARMIGIANA - HERB CRUMBED WITH SMOKED LEG HAM, NAPOLI SAUCE AND MOZZARELLA, WITH CHIPS AND SALAD</b>	<b>\$19.90</b>
<b>PUMPHOUSE BURGER - CHEESE, BACON, TOMATO, BEETROOT RELISH, AIOLI AND ONION RINGS WITH CHIPS</b>	<b>\$18.90</b>
<b>VEGETARIAN LENTIL BURGER - AVOCADO, LETTUCE, TOMATO, APRICOT CHUTNEY AND WEDGES</b>	<b>\$17.90</b>
<b>FETTUCINE BOLOGNAISE - SLOW BRAISED VEAL, TOMATO, HERB AND RED WINE RAGOUT TOPPED WITH SHAVED PARMESAN</b>	<b>\$21.90</b>
<b>CURRY OF THE DAY - SERVED WITH A SAFFRON RICE PILAF, GRILLED FLAT BREAD, CORIANDER AND BEAN SHOOT SALAD</b>	<b>\$26.90</b>

# BISTRO MENU



**250GRAM SCOTCH FILLET STEAK SERVED WITH CHIPS, GARDEN SALAD AND GARLIC MUSTARD BUTTER** \$23.90

## **THE GRILL**

**STEAK OF THE DAY - WITH RED WINE JUS, MUSHROOM DUXELLE AND BABY BEETROOTS** M/P

**PORK, CHILLI AND FENNEL SAUSAGES WITH ROASTED PEAR CHUTNEY, PORT WINE JUS** \$24.90

**CHICKEN ROULADE - FILLED WITH GOAT'S CHEESE AND SAGE, FINISHED WITH TRUFFLE OIL AND CRISP BASIL** \$25.90  
(SERVED WITH HERB ROASTED WINTER VEGETABLES AND BUTTERED GREENS)

**PUMPHOUSE MIXED GRILL - PLEASE ASK YOUR WAITER FOR TODAY'S SELECTION, SERVED WITH A MIXED LEAF SALAD, GARLIC MUSTARD BUTTER AND CHIPS** \$32.90

## **SEAFOOD**

**FISH OF THE DAY - SEE SPECIALS BOARD** M/P

**CITRUS SALTED CALAMARI SALAD - MIXED LEAVES, PICKLED FENNEL, TOMATO, GOAT'S CHEESE AND PRESERVED LEMON WITH BASIL AIOLI** \$21.90

**GARLIC AND CHILLI PRAWNS BRAISED IN A TOMATO AND CRAYFISH BISQUE, WITH PRESERVED LEMON RISOTTO AND HERB SALAD** \$25.90

**SPANISH SEAFOOD ESTOFADO - FRESH PRAWNS, FISH, BLACK MUSSELS, SQUID AND SCALLOPS IN A RICH SAFFRON TOMATO STEW WITH SMOKED CHORIZO** \$29.90

## **SIDES ALL \$8**

WEDGES WITH SOUR-CREAM

CHIPS WITH AIOLI

STEAMED GREENS IN LEMON BUTTER

HERB ROASTED WINTER VEGETABLES

GARLIC BREAD