

# BISTRO MENU



PLEASE PLACE YOUR ORDER AT THE BAR

## **TO START OR SHARE**

<b>BRUSCHETTA OF TOMATO, FETA, RED ONION, BALSAMIC AND BASIL (SERVES 2)</b>	<b>\$14.90</b>
<b>HOUSE MADE DIPS WITH WARM TURKISH BREAD AND MARINATED OLIVES</b>	<b>\$14.90</b>
<b>GARLIC, HERB AND MOZZARELLA FOCACCIA W/ OLIVE OIL</b>	<b>\$8.90</b>
<b>BLACK OLIVE, FETA AND CHILLI FOCACCIA W/ FRESH HERBS</b>	<b>\$8.90</b>
<b>SOUP OF THE DAY</b>	<b>\$9.90</b>
<b>CALAMARI CITRUS CHILLI SALTED WITH FRESH LEMON AND AIOLI</b>	<b>\$12.90</b>

## **OLD FAVIOURITES**

<b>BLACK ANGUS STEAK SANDWICH TOMATO, AIOLI, RELISH, BACON, MUSHROOM OMELETTE AND CHEDDAR ON GRILLED CIABATTA WITH WEDGES</b>	<b>\$22.90</b>
<b>BURGERS BEEF OR GRILLED CHICKEN BREAST WITH LETTUCE, TOMATO, TASTY CHEESE, BACON, MAYO, RELISH AND CHIPS</b>	<b>\$18.90</b>
<b>BEER BATTERED FISH AND CHIPS SERVED WITH GARDEN SALAD, TARTARE AND LEMON</b>	<b>\$19.90</b>
<b>CHICKEN PARMAGIANA SERVED WITH GARDEN SALAD AND CHIPS</b>	<b>\$19.90</b>
<b>ANGUS SCOTCH FILLET STEAK SERVED WITH CHIPS, GARDEN SALAD AND RED WINE JUS</b>	<b>\$25.90</b>

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## **AUTUMN SPECIALITIES**

PLEASE REFER TO SPECIALS BOARDS FOR FURTHER SELECTIONS

<b>STEAK OF THE DAY WITH A SMOKED BACON AND HERB MASH, PORT ROASTED ONIONS AND WILD MUSHROOM JUS</b>	<b>\$34.90</b>
<b>LAMB NECK-8 HOUR SLOW BRAISED, ON A CREAMY PARMESAN MASH, RATATOUILLE AND BABY BROCCOLI</b>	<b>\$26.90</b>
<b>BBQ CHICKEN AND WARM BABY BEET SALAD, MARINATED FETA, OLIVES, SPINACH CHERRY TOMATO AND HONEY MUSTARD DRESSING</b>	<b>\$20.90</b>
<b>FISH OF THE DAY POTATO AND DILL ROSTI, VEGETABLE RIBBONETTE, FRIED CAPER BUTTER</b>	<b>\$30.90</b>
<b>WARM PUMPKIN, GOAT CHEESE AND SPINACH SALAD WITH TOASTED PINE NUTS ROASTED ONION, TOMATO, CROUTONS AND SOFT POACHED EGG</b>	<b>\$17.90</b>
<b>ROSEMARY SALTED PORK BELLY TWICE COOKED, ON PARSNIP MASH, BROCCOLINI AND SPICE ROASTED PEARS WITH CALVADOS SAUCE</b>	<b>\$26.90</b>

## **PASTA**

<b>LINGUINE PESCATORE PRAWNS, FISH, MUSSELS, SCALLOPS AND SQUID, IN A HERBED TOMATO CONCASSE WITH CHILLI AND GARLIC</b>	<b>\$24.90</b>
<b>RISOTTO OF SMOKED PUMPKIN, SAGE, ZUCCHINI AND EGGPLANT CAPONATA, WITH GORGONZOLA AND SPINACH</b>	<b>\$21.90</b>
<b>LINGUINE ALIO OLIO GARLIC, CHILLI, FRESH HERBS, X.V.O OIL AND GRANA PARMESAN</b>	<b>\$19.90</b>
<b>CONFIT DUCK LEG ON RISOTTO OF CHORIZO, CHILLI, BRAISED PEPPERS AND SAFFRON</b>	<b>\$24.90</b>
<b>CANNELLONI VEAL, RICOTTA AND SAGE- IN A ROASTED TOMATO SUGO WITH CRISP PROSCIUTTO, ROCKET, OLIVES AND GOATS CHEESE CREAM</b>	<b>\$21.90</b>

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## **SIDES (ALL \$7.90)**

WEDGES

CHIPS

GARDEN SALAD

SEASONAL VEGETABLES