

BISTRO & OUTDOOR DINING HOURS



MON-SUN LUNCH: 12:00PM - 3:00PM
(LAST FOOD ORDERS 2PM)

SUN-WED DINNER: 5:30PM - 9:00PM
(LAST FOOD ORDERS 8PM)

V = VEGETARIAN

VG = VEGAN

THURS-SAT DINNER: 5:30PM - 9:00PM
(LAST FOOD ORDERS 8:30PM)

***PATRONS ARE WELCOME TO MOVE TO LOUNGE OR GRASS AREA WHEN BISTRO CLOSES**

ENTREES

	Member	
GARLIC BREAD WITH BALSAMIC GLAZE	\$9.00	\$10.00
With cheese (V)	\$10.40	\$11.50
With bacon & cheese	\$11.30	\$12.50
With chilli, anchovies & cheese	\$11.30	\$12.50
SOUP OF THE DAY	\$9.90	\$11.00
See specials board for today's selection		
SICHUAN PANKO PRAWNS	\$15.30	\$17.00
3 sichuan spiced and panko crumbed prawns served with aioli		
BEETROOT ARANCINI (V)	\$14.40	\$16.00
4 pieces of homemade beetroot arancini balls served with garlic aioli		
MINI LAMB KEBAB	\$15.30	\$17.00
Marinated lamb served with tomato, cucumber, onion & tzatziki on a small pita bread		
BUFFALO CHICKEN	\$14.40	\$16.00
4 pieces marinated and oven baked chicken wing pieces served with garlic aioli		
CALAMARI	\$15.30	\$17.00
Pineapple-cut calamari dusted with lemon pepper seasoning served with garlic aioli		
CHORIZO MAC & CHEESE CROQUETTES	\$15.80	\$17.50
4 pieces of homemade chorizo mac & cheese croquettes served with garlic aioli		
NACHOS (V)	\$14.90	\$16.50
Corn chips topped with salsa, cheese, jalapenos, sour cream & guacamole		
Add Pulled Pork	\$5.00	\$5.50

SALADS

	Member	
LAMB SALAD	\$27.00	\$30.00
Lamb backstrap served with mixed lettuce, tomatoes, cucumber, Spanish onion, olives, pearl couscous with a lemon dressing topped with feta cheese & tzatziki		
CAESAR SALAD	\$24.30	\$27.00
Cos lettuce tossed in traditional Caesar dressing with bacon, croutons, anchovies, parmesan & boiled egg		
Add Chicken	\$4.00	\$4.50
Add Smoked Salmon	\$6.00	\$6.60
CAULIFLOWER SHAWARMA SALAD (V)	\$24.70	\$27.50
Marinated cauliflower with rocket, cranberries, chickpeas, cucumber, tomato, Spanish onion, corn chips & a tahini dressing		

CLASSIC MAINS

	Member	
ROAST OF THE DAY	\$26.10	\$29.00
See specials board for today's selection. Oven-roasted meat with seasonal vegetables & gravy		
NASI GORENG	\$27.00	\$30.00
Stir fried rice with prawns, chicken & mixed vegetables topped with a fried egg & prawn crackers		
FISH AND CHIPS	\$28.80	\$32.00
Beer battered filets served with chips, garden salad, tartare sauce & lemon (grilled option available)		
CALAMARI	\$30.60	\$34.00
Pineapple-cut calamari dusted with lemon pepper seasoning served with chips, garden salad & garlic aioli		
DUCK BREAST	\$40.50	\$45.00
Duck breast fillet served medium rare with potato gratin, lentil ragout, asparagus & a cranberry gravy		
TANDOORI ROAST CHICKEN	\$31.50	\$35.00
Tandoori marinated half chicken served with egg biryani, cashews and raita		
PORK BELLY	\$40.50	\$45.00
Twice cooked pork belly served with roasted sweet potatoes, brussel sprouts, braised red cabbage, broccolini & pepper gravy		
GARLIC PRAWNS	\$34.20	\$38.00
Prawns cooked in a creamy garlic sauce served with rice and a side garden salad		
CHILLI MUSSELS	\$34.20	\$38.00
Bowl of mussels cooked in a spicy tomato sauce with garlic bread		
BEEF RIBS	\$40.50	\$45.00
BBQ beef ribs served with creamy slaw, corn bread & BBQ sauce		
MEAT PLATTER	\$43.20	\$48.00
Buffalo chicken pieces, beef rib, lamb backstrap, tempura prawns, pita bread with chips & garden salad		

BURGERS

	Member	
TROPICAL BEEF BURGER	\$26.50	\$29.50
Homemade beef patty, grilled pineapple, lettuce, bacon, cheese, tomato sauce, on a milk bun served with chips		
FRIED CHICKEN BURGER	\$26.50	\$29.50
Crumbed and fried chicken breast, cheese, lettuce, onion, tomato & seeded mustard mayo on a milk bun with chips		
RIB SANDWICH	\$28.80	\$32.00
Beef rib, caramelised onion, BBQ sauce & relish on Turkish bread served with chips		
STEAK SANDWICH	\$26.50	\$29.50
Minute steak, cheese, tomato, lettuce, caramelised onion, bacon & relish on Turkish bread served with chips		

FROM THE GRILL

	Member	
300G BLACK ANGUS PORTERHOUSE	\$41.00	\$45.50
300G SCOTCH FILLET	\$42.80	\$47.50
375G 120 DAY GRAIN FED BLACK ANGUS RIBEYE	\$46.40	\$51.50
Steaks are served with chips & garden salad. Choice of mushroom, garlic butter, gravy, red wine jus, blue cheese, pepper or creamy garlic sauce		
Add Chorizo	\$5.40	\$6.00
Add Fried Egg	\$2.70	\$3.00
Add Garlic Prawns (4)	\$9.50	\$10.50

PASTA & RISOTTO

	Member	
SPAGHETTI MARINARA	\$29.30	\$32.50
Spaghetti tossed with prawns, mussel, calamari, pipis, fish, white wine, garlic, olive oil & cherry tomatoes topped with fresh parsley		
SPAGHETTI CARBONARA	\$27.00	\$30.00
Spaghetti tossed with bacon & garlic in a creamy white wine sauce topped with parmesan		
SPAGHETTI BOLOGNESE	\$27.00	\$30.00
Spaghetti tossed with bolognese sauce topped with parmesan		
RICOTTA AND SPINACH CANNELLONI (V)	\$27.90	\$31.00
Spinach & ricotta filled cannelloni served with tomato sugo sauce and a garden salad		
BEETROOT RISOTTO (V)	\$25.20	\$28.00
Arborio rice cooked with beetroot & asparagus topped with candied walnut & feta		
PUMPKIN RISOTTO (V)	\$24.30	\$28.00
Arborio rice cooked with pumpkin and spinach topped with parmesan		

PARMIGIANAS

ALL CHICKEN SCHNITZELS ARE HAND CRUMBED AND SERVED WITH CHIPS AND GARDEN SALAD	Member	
CHICKEN SCHNITZEL	\$26.10	\$29.00
Served with a lemon wedge		
TRADITIONAL	\$28.80	\$32.00
Ham, napoli sauce & melted cheese		
HAWAIIAN	\$29.30	\$32.50
Ham, pineapple, napoli sauce & melted cheese		
TEXAN	\$30.60	\$34.00
Ham, bacon, chorizo, salami, melted cheese, napoli sauce, chilli & BBQ sauce		
SPICY BBQ PULLED PORK	\$29.30	\$32.50
Hot BBQ sauce, pulled pork, caramelised onion & cheese		

PIZZA

	Member	
MARGHERITA (V)	\$18.90	\$21.00
Napoli, fresh tomato, bocconcini, mozzarella & herbs		
HAWAIIAN	\$20.70	\$23.00
Napoli, ham, pineapple & mozzarella		
LAMB	\$25.70	\$28.50
Napoli, pulled lamb, onion, roasted capsicum, fresh tomato, olives, cheese & garlic oil topped with feta		
MEAT LOVERS	\$27.00	\$30.00
Napoli, spanish onion, ham, bacon, salami, chorizo, mozzarella, chilli & BBQ sauce		
PRAWN	\$27.00	\$30.00
Napoli, capsicum, tomatoes, prawns, garlic oil & cheese topped with fresh parsley		

ADDITIONAL SIDES

	Members	Member
GRILLED CORN	\$7.90	\$8.80
GARDEN SALAD	\$7.20	\$8.00
BOWL OF CHIPS	\$9.00	\$10.00
WEDGES	\$10.10	\$11.20
BOWL OF VEG	\$8.10	\$9.00
SWEET POTATO CHIPS	\$9.90	\$11.00
ONION RINGS	\$7.90	\$8.80

PRICE INCREASES FOR MASH OR VEGETABLES SUBSTITUTED FOR CHIPS AND/OR SALAD

VEGAN MENU

ENTREE

	Member	
TEMPURA VEGETABLES (VG)	\$13.50	\$15.00
Mixed tempura vegetable pieces served with vegan mayonnaise		

MAIN

PARMA (VG)	\$27.90	\$31.00
Chook free schnitzel, napoli sauce, fresh tomato & melted vegan cheese.		
PUMPKIN PIZZA (VG)	\$22.50	\$25.00
Garlic oil, spinach, pumpkin, pumpkin seeds, napoli & melted vegan cheese		
MEATBALL PIZZA (VG)	\$23.40	\$26.00
Napoli sauce, vegan meatballs, onion, sliced tomato & vegan cheese		
FRIED RICE (VG)	\$22.50	\$25.00
Stir fried rice vegan mince in a soy sauce with a side of broccolini, crispy potato slices and a cucumber and onion salad		
CHICKPEA AND CAULIFLOWER CURRY (VG)	\$24.30	\$27.00
Sri Lankan curry served with yellow rice, coconut sambal & papadam		
SPAGHETTI BOLOGNESE (VG)	\$25.20	\$28.00
Spaghetti tossed with vegetable mince bolognese sauce topped with parsley		

SOMETHING SWEET

BOMBE ALASKA (VG)	\$10.40	\$11.50
Passionfruit & raspberry sorbet on a vanilla sponge base topped with meringue		
CHOCOLATE AND RASPBERRY CAKE (VG)	\$10.40	\$11.50
Moist chocolate cake filled with a raspberry centre		

KIDS MENU

AVAILABLE FOR THOSE UNDER THE AGE OF 10 ONLY

	Member	
FISH AND CHIPS	\$9.90	\$13.00
Battered fish with chips		
ROAST OF THE DAY	\$9.90	\$13.00
Oven-roasted meat served with gravy & vegetables		
CHICKEN NUGGETS	\$9.90	\$13.00
5 nuggets served with chips		
COCKTAIL FRANKFURTS	\$9.90	\$13.00
4 Frankfurts served with chips		
PIZZA	\$9.90	\$13.00
Hawaiian or Margherita (v)		
SPAGHETTI NAPOLI / BOLOGNESE / CARBONARA/MAC & CHEESE	\$9.90	\$13.00
Topped with parmesan cheese		

SENIORS MENU

	Member	
1 COURSE	\$20.00	\$25.00
2 COURSE	\$27.00	\$33.00
3 COURSE	\$30.00	\$37.00

ENTREE

SOUP OF THE DAY

See specials board for today's selection

MAIN

ROAST OF THE DAY

See specials board for today's selection.
Oven-roasted meat with seasonal vegetables & gravy

FISH AND CHIPS

Beer battered fillet served with chips, garden salad, tartare & lemon (grilled option available)

SPAGHETTI CARBONARA

Spaghetti tossed with bacon & garlic in a creamy white wine sauce topped with parmesan

CALAMARI

Pineapple-cut calamari dusted with lemon pepper served with chips, garden salad & garlic aioli

CAESAR SALAD

Cos lettuce tossed in traditional Caesar dressing with bacon, croutons, anchovies, parmesan & boiled egg

PUMPKIN RISOTTO (V)

Arborio rice cooked with pumpkin & spinach topped with parmesan

SPINACH AND RICOTTA CANNELLONI (V)

Spinach & ricotta filled cannelloni served with tomato sugo sauce & a garden salad

NASI GORENG

Stir fried rice with chicken & mixed vegetables topped with a fried egg & prawn crackers

CAULIFLOWER SHAWARMA SALAD (V)

Marinated cauliflower with rocket, cranberries, chickpeas, cucumber, tomato, Spanish onion, corn chips & a tahini dressing

DESSERT

WARM APPLE PIE

Filled with tangy apple in a sweet golden pastry shell served with vanilla ice cream

PANNA COTTA

Homemade vanilla panna cotta topped with raspberry coulis & fresh strawberries

DESSERTS

\$2 TEA OR COFFEE WITH EVERY DESSERT PURCHASED

	Member	
WARM APPLE PIE	\$10.80	\$12.00
Filled with tangy apple in a sweet golden pastry shell served with vanilla ice cream		
LEMON MERINGUE	\$10.80	\$12.00
Baked lemon curd encased in a French butter pastry shell finished with meringue		
FERRERO	\$10.80	\$12.00
Ferrero flavoured cheesecake, with a Nutella centre finished with a Ferrero glaze.		
PASSION & RASPBERRY TART	\$10.80	\$12.00
Passionfruit mousse infused with fresh raspberries on a sable Breton finished with a white chocolate ganache		
PANNA COTTA	\$10.80	\$12.00
Homemade vanilla panna cotta topped with raspberry coulis & fresh strawberries		
BISCOFF CHEESECAKE	\$10.80	\$12.00
A chilled creamy decadent homemade cheesecake topped with Biscoff sauce		
TRES LECHES CAKE	\$10.80	\$12.00
Home made Mexican sponge cake soaked in three different kinds of milk. Fluffy, soft and delicious		
BOMBE ALASKA (VG)	\$10.80	\$12.00
Passionfruit & raspberry sorbet on a vanilla sponge base topped with meringue		
CHOCOLATE RASPBERRY CAKE (VG)	\$10.80	\$12.00
Moist chocolate cake filled with a raspberry centre		

KIDS DESSERTS

DIXIE CUP	\$3.00	\$6.00
With your choice of topping		
FROG IN THE POND	\$3.00	\$6.00
Jelly with a chocolate frog & rainbow sprinkles		

FOOD ALLERGEN STATEMENT

Please be aware that food prepared in our kitchen may come in contact with eggs, dairy, nuts, gluten, fish, shellfish, soy, wheat, sesame seeds & lupins.

Although every effort will be made to prevent cross contamination when preparing meals, we cannot guarantee it. Items cooked in the fryer are not 100% allergy free.

Please ask our staff which meals are suitable for gluten intolerance.

MEALS WILL BE SERVED TOGETHER
IF ORDERED ON THE SAME DOCKET