

# BISTRO MENU

ENTRÉE | SHARING | TAPAS

**Share Plate** **\$36**

A selection of dips with toasted Turkish bread, zucchini & pea arancini, lemon pepper calamari, Mediterranean marinated lamb skewers, meatballs & grilled halloumi



**Soup of the day** **\$7.5**



*(Ask one of our friendly staff)*



**Garlic Bread x4** **\$7**

Toasted sliced Vienna with garlic butter & melted mozzarella cheese



**Bruschetta x3** **\$14**

Toasted Turkish bread topped with fresh tomato, Spanish onion, basil, fetta, balsamic reduction & olive oil



**Trio of Dips** **\$14**

Selection of house made dips x3 served with toasted Turkish bread

**Lemon Pepper Calamari** **\$15**

Calamari strips tossed in flour & lemon pepper, lightly fried & served with garlic aioli

**Meatballs x4** **\$15**

House made Angus beef meat balls with chilli tomato sugo & toasted Turkish bread



**Arancini x3** **\$14**

Arborio rice rolled with mozzarella, parmesan, zucchini & peas served with chilli tomato sugo, roquette and fresh parmesan



**Seasoned Wedges** **\$10.5**

Served with sweet chilli & sour cream



**Fat chips** **\$9**

Served with garlic aioli & tomato sauce

Vegetarian



Gluten Free





# BISTRO MENU

CHEF SIGNATURE | STEAKS | SEAFOOD

## CHEF SIGNATURE

**Eye Fillet** \$45   
250g grain fed eye fillet steak cooked to your liking & served with red wine jus, creamy mash potato & mixed green vegetables of broccolini, zucchini, beans, spinach & pine nuts

**Spanish Paella** \$34  
Saffron rice with chicken, spicy chorizo sausage, prawn cutlets, fresh fish, calamari, Port Phillip mussels, white wine & lemon juice

**Fisherman's Catch** \$38  
Assortment of beer battered flat head tails, calamari, prawn skewers, natural oysters, fat chips & garden salad

## STEAKS

**450g Yearling Rib Eye** \$39  
**350g Grain Fed Scotch Fillet** \$35

All steaks cooked to your liking & served with your choice of sauce, fat chips & garden salad


*Please allow up to 45mins for all well done steaks*


Sauces - red wine jus/ gravy/ creamy mushroom/ peppercorn/ garlic butter

Beef & Reef - tiger prawns in a creamy garlic sauce \$5

## SEAFOOD

**Fish & Chips** \$25  
Beer battered Barramundi served with fat chips, garden salad & tartare sauce

 **Garlic prawns** \$32  
Pan fried black tiger prawns x7 in a garlic, parsley & cream sauce served with jasmine rice & garden salad

 **Atlantic Salmon** \$33  
Crispy skinned Atlantic salmon fillet served with beetroot puree, mixed green vegetables of broccolini, zucchini, beans, spinach & pine nuts topped with a dill crème fraiche

Vegetarian



Gluten Free



# BISTRO MENU

## MAINS | SIDES

### MAINS

**French Farmhouse Chicken** \$28

Sliced chicken breast cooked in a cream, white wine & seeded mustard sauce served with garden salad & fat chips



**Roast of the Day** \$25

Traditional roast served with mixed vegetables, roast potato, roast pumpkin & gravy  
(Ask one of our friendly staff)

**Beef burger** \$24

Angus beef patty with bacon, tomato, cos lettuce, cheese, pickles, onion relish, garlic aioli & fat chips

**Chicken Burger** \$24

Portuguese spiced grilled chicken breast with cos lettuce, bacon, avocado, cheese, tomato, chipotle sauce & fat chips



**Lamb Shank** \$25

Braised lamb shank slow cooked in a red wine reduction, served with mash potato, roasted vegetables & sweet potato crisps

**Chicken Parmigiana** \$25

Panko crumbed chicken breast topped with smoked ham, Napoli sauce & mozzarella cheese, served with fat chips & garden salad



**Pumpkin, Spinach & Chickpea Curry** \$23

Served with saffron rice & pappadums

*Add chicken* \$6

*Add black tiger prawns* \$8

### SIDES

**Garden Salad** \$9.5

**Mixed Greens** \$9

Broccoli, zucchini, beans, spinach & pine nuts

**Mash Potato** \$8

**Mixed Vegetables** \$8

Vegetarian



Gluten Free





# BISTRO MENU

PASTA | RISOTTO | STIR FRY

## PASTA

Spaghetti Marinara \$29  
Spaghetti tossed in a sauce of Port Phillip mussels, scallops, prawn cutlets, fresh fish, calamari, garlic, white wine & olive oil

Lamb Ragu Pappardelle \$25  
Pappardelle pasta with slow cooked lamb & mushroom ragu, spinach & topped with shaved parmesan



Vegetarian Pappardelle \$24  
Pappardelle pasta with cherry tomatoes, basil pesto, capers, Kalamata olives, fetta, spinach, garlic, cracked pepper & olive oil topped with shaved parmesan

Spaghetti Meatballs \$24  
Spaghetti tossed in a bolognese sauce & house made Angus beef meatballs topped with shaved parmesan

## RISOTTO



Mushroom Risotto \$23  
Arborio rice with pea, roasted pumpkin, sautéed mushrooms, spinach, white wine & garlic topped with shaved parmesan



*Add chicken* \$6

Chicken & Chorizo Risotto \$26  
Arborio rice with diced chicken breast, spicy chorizo, cherry tomatoes, onion, capsicum, white wine & garlic topped with shaved parmesan

## STIR FRY

Beef Stir-fry \$26  
Marinated beef, mixed vegetables, fried shallots, pistachios in an Asian stir fry sauce served with saffron rice



Vegetable Stir-fry \$23  
Mixed vegetables, fried shallots, pistachios in an Asian stir fry sauce served with saffron rice

Vegetarian



Gluten Free



# BISTRO MENU

## DESSERTS

### DESSERTS

Affogato \$9.5

Vanilla ice cream, chocolate flakes & espresso coffee.

Add Frangelico hazelnut liqueur (18+ only) \$6

Tiramisu \$9.9

Served with fresh thickened cream & mixed berry coulis'



Petite Pavlovas x 2 \$9.9

Served with fresh thickened cream & passionfruit

Lemon Tart \$9.9

Served with mascarpone & passionfruit

Trio of Ice Cream \$8.5

(ask staff for our range on display)

Cake Slice \$9.9

Served with fresh thickened cream & mixed berry coulis'

(ask staff for our range of fresh cakes on display)



Vegetarian



Gluten Free

