

BISTRO MENU

ENTRÉE | SHARING | TAPAS

-  **Soup of the day** \$7.5
With garlic bread
(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** \$12
Selection of house made dips x3 served with toasted Turkish bread
- Share plate** \$24
A selection of dips with toasted Turkish bread, marinated prawn skewer, zucchini & pea arancini, Mediterranean marinated lamb skewer, meat balls & grilled halloumi
- Lemon Pepper Calamari** \$15
Served with garlic aioli
- Meat Balls x4** \$15
House made Angus beef meat balls with chilli tomato sugo & toasted Turkish bread
-  **Arancini x3** \$13.5
Arborio rice rolled with mozzarella, parmesan, zucchini & peas served with chilli tomato sugo, roquette and fresh parmesan
- Sliders x3** \$17
Toasted brioche bun with pulled pork, kale slaw & pickled cucumber
-  **Seasoned Wedges** \$10.5
Served with sweet chilli & sour cream
-  **Fat chips** \$9
 Served with garlic aioli & tomato sauce

Vegetarian



Gluten Free



BISTRO MENU

OYSTERS | SALADS

PACIFIC OYSTERS



Oysters Natural ½ Doz \$16 1 Doz \$28
Fresh oysters served with a lemon wedge

Oysters Kilpatrick ½ Doz \$18 1 Doz \$30
Fresh oysters topped with crispy bacon, Worcestershire & tomato sauce served with a lemon wedge

Oysters Red Wine Shallot ½ Doz \$18 1 Doz \$30
Fresh oysters topped with mignonette sauce of red wine vinegar & shallot

SALADS

Super Salad \$22



Kale slaw, quinoa, beetroot, roasted pumpkin, avocado, pine nuts & pumpkin seed salad in vinaigrette dressing
Add Portuguese spiced chicken tenderloins \$6

Lemon Pepper Calamari Salad \$26

Roast pumpkin, rocket, spinach, macadamia nut, Spanish onion, beetroot & cherry tomato salad in a whole grain mustard & honey dressing topped with lemon pepper calamari



Mediterranean Lamb Salad \$28

Cherry tomato, Spanish onion, fetta, olive, spinach & mixed lettuce salad in balsamic dressing topped with Mediterranean marinated lamb skewers x2 & tzatziki



Grilled Haloumi Salad \$24



Spinach, mixed lettuce, avocado, currant, beet shoot, pine nut & pumpkin seed salad in lime vinaigrette dressing topped with grilled haloumi

Warm Chicken Salad \$25



Cherry tomato, cucumber, chickpea, Spanish onion, poached mandarin & mixed lettuce salad in house citrus dressing topped with Portuguese spiced chicken tenderloins

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CHEFS SIGNATURE | SEAFOOD

CHEF SIGNATURE


Eye Fillet \$45
250g grain fed eye fillet steak cooked to your liking & served with red wine jus, marinated prawn skewer, 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

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 garlic & lemon butter sauce 

SEAFOOD

Fish & Chips \$25
Beer battered barramundi fillet 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

Fish of the Day (grilled / oven baked) TBA
(Ask one of our friendly staff.)

Fisherman's Catch \$38
Assortment of beer battered barramundi fillet, calamari, prawn skewers, natural oysters, fat chips & garden salad



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MAINS | SIDES

MAINS

Veal Schnitzel \$31
Giant crumbed bobby veal schnitzel served with kale slaw & red wine jus

Peri Peri Chicken \$29
Grilled chicken breast with peri peri spices served with saffron rice, garden salad & chipotle sauce


 **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, lettuce, cheese, pickles, onion relish, garlic aioli & fat chips

Chicken Burger \$24
Portuguese spiced grilled chicken breast with kale slaw, 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
Broccolini, zucchini, beans, spinach & pine nuts

Kale Slaw \$8

Mash Potato \$8

Mixed Vegetables \$8

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PASTA | RISOTTO | STIR FRY | STEAKS

PASTA

Linguini Puttanesca \$24

Linguini pasta tossed in a sauce of Napoli, salami, capers, Kalamata olives, spinach & garlic with a hint of chilli topped with fresh parmesan

Spaghetti Marinara \$29

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

Gnocchi Pollo \$24

Gnocchi tossed in a sauce of garlic, cream, mushroom & chicken topped with fresh parmesan



Pappardelle \$24

Pappardelle pasta with cherry tomatoes, basil, pesto, capers, Kalamata olives, fetta, spinach, garlic, cracked pepper & olive oil topped with fresh parmesan

Spaghetti Meatballs \$24

Spaghetti tossed in a bolognese sauce & house made Angus beef meatballs topped with fresh parmesan

RISOTTO



Mushroom Risotto \$23



Arborio rice with wild mushrooms, truffle oil, parmesan & fried leek

Add chicken \$6

STIR FRY

Beef Stir-fry \$26

Marinated beef, mixed vegetables, fried shallots, pistachios in an Asian stir fry sauce with Hokkien egg noodles

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 - gravy/ creamy mushroom/ peppercorn/ garlic butter.

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

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DESSERTS

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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

Chocolate Mousse \$10



House made chocolate mousse served with fresh thickened cream & mixed berry compote'

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)



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