

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 flat head tails 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
Broccolini, zucchini, beans, spinach & pine nuts
- Mash Potato** \$8
- Mixed Vegetables** \$8

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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)



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