

STARTERS & SHARES

Garlic Bread Garlic Butter (V)	9.0
Cheesy Garlic Bread Garlic Butter, Mozzarella (V)	11.0
Sweet Chilli Cheesy Garlic Bread Garlic Butter, Mozzarella & Sweet Chilli (V)	12.0
Zucchini & Mozzarella Arancini Truffle Mayonnaise (V)	15.0
Fried Schezwan Pepper Squid & Prawn Coriander, Fried Garlic, Chilli, Lime Mayonnaise	19.0
Grilled Prawn Tostada (x2) Lettuce, Pineapple Salsa, Sour Cream, Fresh Jalapeño, Coriander	15.0
Half Kilo or Full Kilo of Fried Chicken Wings 15.0 24.0 Tossed in House Made Buffalo Sauce, Ranch Dipping Sauce	
Crispy Chicken Chicken Tenders Marinated in Thai Recipe, Sweet Chilli Sauce	17.0
Japanese Wagyu Beef Yakitori Skewers Marinated in Ginger, Soy & Mirin, Grilled with Miso Mayonnaise, Sesame, Shallot	21.0

BURGERS & SANDWICHES

Mushroom & Truffle Slow Roasted Mushroom, Onions, Rocket, Melted Provolone Cheese, Parmesan & Truffle Mayonnaise (V)	19.0
Southern Fried Chicken House Slaw, American Cheese, Sweet Chilli Mayonnaise	19.0
BBQ Streaky Bacon All Beef Patty, Double American Cheese, Streaky Bacon, Pickles, Onion, BBQ Sauce	20.0
Classic Grilled Beef Patty, Lettuce, Cheese, Tomato, Beetroot, Pickles, Onion, BBQ Sauce	20.0
Steak Sandwich Scotch Fillet, Pickled Celery, Watercress, Fried Egg, Crisp Onion, Black Pepper & Mustard Mayonnaise, Grilled Garlic Ciabatta	23.0
Add Ons	
Pineapple 3.0	Bacon 4.0
Fried Egg 3.0	Beef Patty 6.0

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

(VG) VEGAN
(GF) GLUTEN FREE

(V) VEGETARIAN
(GFO) GLUTEN FREE OPTION

SALADS

Broccolini & Avocado Salad Charred Broccolini, Avocado, Semi Dried Tomato, Mixed Quinoa, Nuts & Seeds, Currants, Garden Herbs, Lemon Yoghurt	19.0
Grilled Beef Salad Charred Rump Steak, Rocket, Avocado, Red Onion, Cherry Tomato, Hazelnuts, Garlic Croutons, Crumbled Feta, Balsamic, Olive Oil	24.0
Classic Caesar Baby Cos Lettuce, Parmesan, Bacon, Egg, Garlic Croutons, Caesar Dressing (GFO)	21.0
Add Ons	
Grilled Chicken	7.0
Grilled Prawns	9.0
Grilled Beef	9.0

FROM THE GRILL

All Served with a Choice of 2 Sides & 1 Sauce

Mixed Grill Rump Steak, Sausage, Crumbed Lamb Cutlet, Bacon, Fried Egg, Grilled Tomato	38.0
300g Rump MSA Graded (GF)	29.0
350gm T-Bone MSA Graded (GF)	39.0
300g Grain Fed Scotch Fillet MSA Graded (GF)	42.0
Add On	
Prawns in Garlic & White Wine Cream Sauce (GF)	11.0

SIDES

Garden Salad Mixed Leaves, Tomato, Cucumber, Red Onion, Capsicum (GF) (VG)	7.0
House Slaw (GF) (V)	7.0
Seasonal Vegetables Today's Veggies Tossed in Oil & Herbs (GF) (VG)	7.0
Buttery Mash Creamy Mash Potato, Lots of Butter (GF) (V)	7.0
Chips Aioli (GF) (V)	7.0

SAUCES

Gravy	3.0	Pepper Sauce (GF)	3.0
Mushroom Sauce (GF)	3.0	Red Wine Jus (GF)	3.0
Diane Sauce (GF)	3.0		

MAINS

Potato Gnocchi Zucchini Cream, Lemon, Ricotta, Basil, Toasted Hazelnut Crumb (V)	23.0
Prawn Linguini Vodka Pink Sauce, Basil, Crunchy Herb Breadcrumbs	26.0
Linguini with Beef Ragu Slow Cooked Beef Osso Bucco & Root Vegetables in a Rich Tomato Sauce, Curly Kale, Parmesan	23.0
Fish & Chips Beer Battered Barramundi, Garden Salad, Chips, Tartare, Lemon	25.0
Fried Schezwan Pepper Squid & Prawn Coriander, Fried Garlic, Chilli, House Salad, Chips, Lime Mayonnaise	25.0
Crispy Skinned Salmon Roasted Pumpkin, Charred Broccolini, Romesco, Toasted Almonds (GF)	31.0
Schnitzel Parmesan & Herb Crumbed Chicken Breast, Chips, Garden Salad, Choice of Sauce	24.0
Schnitzel Parmigiana Parmesan & Herb Crumbed Chicken Breast, Ham, Mozzarella, Napolitana Sauce, Chips, Garden Salad	28.0
Schnitzel Boscaiola Parmesan & Herb Crumbed Chicken Breast, Sautéed Bacon & Mushrooms, Garlic Cream Sauce, Parmesan, Chips, Garden Salad	28.0
Crispy Chicken Chicken Breast Marinated in Thai Recipe, Sweet Chilli Sauce, Served with Choice of 2 Sides	24.0
Butter Chicken Supreme Steamed Rice, Cucumber & Red Onion Salad, Minted Yoghurt Dressing (GF)	28.0
Crumbed Lamb Cutlets (2) Served with a Choice of 2 Sides & 1 Sauce	32.0
Add Extra Cutlet	7.0
12 hour Low & Slow Beef Oyster Blade Mash Potato, Honey Glazed Baby Carrot, Garlic Roasted Mushroom, Burnt Shallot Butter (GF)	34.0

KIDS

Served With Complimentary Ice Cream	12.0
Fish & Chips Carrot & Cucumber Sticks, Cherry Tomato	
Chicken Nuggets & Chips Carrot & Cucumber Sticks, Cherry Tomato	
Grilled Chicken & Chips Carrot & Cucumber Sticks, Cherry Tomato (GF)	
Cheeseburger Chips	
Grilled Minute Steak & Chips Carrot & Cucumber Sticks, Cherry Tomato (GF)	



BISTRO TIMES

MONDAY TO SUNDAY

12PM – 2:30PM

5:30PM – 9PM

DESSERT

Sticky Date Pudding 12.0
Pecan Toffee Sauce, Salted Caramel Ice Cream

Ice Cream Sundae 12.0
Assorted Ice Creams, Choice of Chocolate, Caramel or Strawberry Sauce, Chocolate Wafer Rolls (GFO)

\$14 LUNCH SPECIALS*

MONDAY - FRIDAY

Thai Beef Salad
Mixed Leaves, Bean Sprouts, Coriander, Cherry Tomato, Cucumber, Sweet Chilli Dressing

Linguini Boscaiola
Sautéed Bacon & Mushrooms, Garlic Cream Sauce, Parmesan, Parsley

Chicken & Ranch Sandwich
Lettuce, Tomato, Avocado, Cheese, Ranch Dressing, Chips

Chicken Schnitzel
Parmesan & Herb Crumbed Chicken Breast, Chips, Garden Salad, Choice of Sauce

Beef Sausages
Mash Potato, Peas, Caramelised Onion Gravy (GF)

DINNER SPECIALS*

TUESDAY

2 FOR 1 MAINS
Buy any two meals^ and get the meal of lesser value free

WEDNESDAY

\$16 CHICKEN SCHNITZEL
Choice of 2 Sides & 1 Sauce

\$19 SCHNITZEL PARMI
Choice of 2 Sides

THURSDAY

\$21 STEAK NIGHT
Rump, Choice of 2 Sides & 1 Sauce



SCAN QR CODE TO SEE
OUR CHEF SPECIALS

^Does not include Starter & Shares, Sides, Kids Meals or Dessert

*Not Available On Public Holidays. Dine in only.

