

ENTREES & LIGHT MEALS

Garlic Bread or Herb Bread*	\$ 6	With In House Garlic Butter
Sundried Tomato & Parmesan*	\$ 7	With In House Garlic Butter
Bacon & Cheese Bread	\$ 8	With In House Garlic Butter
Bowl of Chips*	\$ 8	Beer Battered Fries.
Seasoned Wedges *	\$13	With Sour Cream & Sweet Chilli.
Spicy BBQ Chicken Wings(6)	\$15	Seasoned In House & served with a Dipping Sauce.
Chicken Chilli Tenderloins*	\$15	Pan Fried Tenderloins with a Creamy Garlic Sweet Chilli Sauce, with Rice & Salad.
Salt & Pepper Squid	\$15	Seasoned In House & Flash Fried, served with Salad & Tartare.
Sticky Cajun Beef	\$15	Seasoned In House & Flash Fried, served with Rice & Sticky Dipping Sauce.
Beef Nachos	\$16	Crispy Corn Chips topped with Mexican Mince, Melted Cheese, Guacamole & Sour Cream.

SALADS

Thai Beef	\$16	Pan Fried Beef tossed with Mixed Greens, Crispy Noodles & an In House Dressing.
Caesar	\$16	Crispy Bacon, Cos Lettuce, Croutons, Shaved Parmesan, Egg & Caesar Dressing.
Caesar (Chicken)	\$18	Crispy Bacon, Cos Lettuce, Croutons, Shaved Parmesan, Egg & Caesar Dressing.

BURGERS

Bacon & Egg Roll	\$14	Bacon, Egg, Cheese with BBQ sauce.
Beef Burger	\$16	In House Beef Patty, Cos Lettuce, Tomato, Cheese, Beetroot & Tomato Relish.
Veggie Burger *	\$16	Veggie Pattie, Mixed Lettuce, Tomato, Beetroot, Spanish Onion & Tomato Relish.
Grilled Chicken Burger	\$17	Grilled Chicken, Bacon, Pineapple, Cos lettuce, Tomato and Honey Mustard Sauce.
Chicken Club Sandwich	\$18	Thrice Layered with Chicken, Cheese, Bacon, Tomato, Lettuce & Chef's Special Sauce.
Steak Sandwich	\$18	Steak, Mixed Lettuce, Cheese, Tomato, Beetroot & Caramelised Onion.

All Burgers and Sandwich's served with Beer Battered fries - Add Bacon or Egg (\$2 each)

CHICKEN

Chicken Schnitzel	\$20	Crumbed Chicken Breast, Golden Fried.
Parmigiana	\$23	Schnitzel, Napoli, Bacon & Cheese.
Royal Schnitzel	\$23	Schnitzel, BBQ sauce, Bacon & Cheese.
Aussie Schnitzel	\$24	Bacon, Egg, Mushroom Sauce & Cheese.
Tropical Schnitzel	\$24	Napoli, Pineapple, Bacon & Cheese.
Chicken Chilli Tenderloins*	\$22	Pan Fried Tenderloins tossed through a Creamy Garlic Sweet Chilli sauce, served with Rice & Salad.

PASTA (Choice of Spaghetti, Penne or Fettuccine)

Bolognese	\$15	Traditional Italian Style Sauce.
Carbonara	\$17	Chicken & Bacon Pan-fried, Tossed in Garlic & Cream finished with an Egg.
Vegetable Stir Fry*	\$15	Stir Fried with Hoki Noodles & Sweet Chilli, Sweet Soy & Oyster Sauce. (add Chicken or Beef \$2 each)
Chef's Special	\$18	Beef, Chorizo and Mushroom in a Napoli Based Sauce.

FROM THE GRILL

Bangers & Mash	\$18	Local Beef Sausages with Mash Potato & Seasonal Vegetables topped with Gravy
Rissoles & Mash	\$18	In House Beef Rissoles with Mash Potato & Seasonal Vegetables topped with Gravy
Lamb Cutlets	\$28	Freshly crumbed & golden fried (3 per serve)
Porterhouse 250g*	\$26	Locally sourced
Scotch Fillet 350g*	\$32	Locally sourced
Rump 500g*	\$34	Locally sourced
Mixed Grill	\$34	Steak, Bacon, Lamb Chop, Sausage, Egg, Tomato, Mushroom and Beer Battered Fries

All Main Meals served with Salad & Chips or Mash & Veg (*unless otherwise specified*)

SEAFOOD

Beer Battered Barramundi	\$20	Served with Chips, Salad, Tartare & Lemon.
Grilled Barramundi*	\$22	Topped with Spanish Onion & Tomato Salsa
Salt & Pepper Squid	\$22	Seasoned In House & Flash Fried with Salad, Chips & Tartare.
Atlantic Salmon*	\$24	Pan Fried Atlantic Salmon served on Mixed Greens, Fetta, Roast Pumpkin & Pinenut Salad Drizzled with a Balsamic Reduction.
Seafood Sensation	\$28	Battered Barramundi, Salt & Pepper Squid, Crumbed Prawns & Scallops

KIDS MEALS (Strictly 10 years & under only and receive a free Kids Pack)

Chicken Nuggets & Chips	\$8	(6 Pieces)
Battered Fish & Chips	\$8	(6 Pieces)
Spaghetti Bolognese	\$8	
Sausage & Chips	\$8	(2 Sausages)
Steak & Chips	\$10	

SAUCES (Complimentary - extra sauces \$2 per serve)

Gravy, Dianne, Mushroom or Pepper.

Gluten free options: Garlic Cream Sauce * or Surf & Turf * \$8
(prawns, squid, scallops)



DESSERTS

Kids Ice Cream (10 years or under) \$5

See Special board

Cakeage (per person) \$2 We Welcome you to bring your Own Cake for that Special Occasion

All Items marked with* are Gluten free & * are Vegetarian

Please note:  ONLY food purchased on Premise to be consumed on Premise
 All bookings to advise Bistro Staff on Arrival. We can ONLY reserve tables for a maximum of 15 minutes from booking time.