



Bistro Menu



STARTERS



GARLIC BREAD	8
BRUSCHETTA (V) toasted ciabatta bread topped with vine ripened tomato, olive oil & basil	12
NACHOS (V/GF) oven baked corn chips topped with tomato salsa, melted cheese, jalapenos, avocado & sour cream	16
CHICKEN WINGS crispy fried chicken wings covered in a smokey BBQ sauce served with blue cheese sauce & side slaw	20



SALADS



GRILLED PRAWN SALAD (GF) grilled prawn skewers, rocket, cherry tomatoes, cucumber, avocado and mint, drizzled with basil mayo	27
ASIAN CHICKEN SALAD fried chicken, apple slaw, bean shoots, coriander, red onion, nam-jim dressing topped with sriracha mayo	26
MEDITERRANEAN CHICKEN SALAD (GF) grilled chicken, cos lettuce, cherry tomatoes, olives, red onion, cannelloni beans, lemon vinaigrette topped with tzatziki	26

gf = gluten free

gfa = gluten free available

v = vegetarian

vg = vegan



BURGERS



All burgers served with your choice of bad boy chips, shoestring fries, or potato gems

- BEEF BURGER (GFA)** **27**
180gm wagyu & Angus beef patties, bacon, lettuce, tomato, melted American cheese, mayo & tomato ketchup on a toasted potato bun
- AMERICAN CHEESEBURGER (GFA)** **25**
180gm wagyu & Angus beef patties, onion, melted American cheese, yellow mustard & tomato ketchup on a toasted potato bun
- BBQ BLUE CHEESEBURGER (GFA)** **25**
180gm wagyu & Angus beef patties, smokey BBQ sauce, blue cheese, cos lettuce, onion rings on a toasted potato bun
- SOUTHERN CHICKEN BURGER (GFA)** **25**
crispy fried chicken, slaw, pickles, jalapenos, sriracha mayo on a toasted potato bun
- GRILLED CHICKEN BURGER (GFA)** **25**
grilled chicken breast, bacon, lettuce, tomato, mayo, avocado on a traditional seeded bun
- VEGAN PUMPKIN BURGER (V/VG)** **25**
grilled pumpkin & chickpea pattie, grilled onions, lettuce, tomato & vegan mayo on a toasted potato bun

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FROM THE PANS



JAMBALAYA (GF)

28

sauteed chicken, chorizo, mussels, scallops, shrimps, salmon tossed with saffron infused Arboló rice, finished with green pears, chilli & Napoli sauce

LAMB SHANK (GF)

30

slow cooked lamb shank served on a creamy mashed potato with roast vegetable ragu

LINGUINI SALMON

22/27

sauteed salmon pieces, garlic, capers, cherry tomato, olive oil, butter, white wine and rocket

CHICKEN RISOTTO (GF)

27

arboló rice with chicken, mushrooms, thyme, peas and parmesan

PUMPKIN RISOTTO (V, GF)

27

arboló rice with pumpkin, mushrooms, cherry tomatoes, rocket and parmesan

PENNE CHICKEN PESTO

22/27

chicken, mushroom, cream, sun-dried tomatoes, basil pesto, topped with shaved parmesan



MAINS



STEAK SANDWICH (GFA)

28

grilled MSA graded porterhouse, bacon, egg, onions, lettuce, tomato ketchup & tasty cheese. Served with your choice of bad boy chips, shoestring fries, or potato gems

CHICKEN PARMIGIANA OR SCHNITZEL

21/27

grilled 250gm chicken breast topped with Virginia ham, Napoli sauce & melted mozzarella cheese, served with bad boy chips & garden salad

SALT & PEPPER CALAMARI (GFA)

21/27

salt & pepper calamari, flash fried, served with bad boy chips, garden salad & tartare sauce.

300GM GRAIN-FED PORTERHOUSE STEAK (GFA)

44

chargrilled porterhouse served with bad boy chips & garden salad. Choice of gravy, mushroom, or peppercorn sauce.

FISH & CHIPS

21/28

crispy tempura battered Australian barramundi fillets, served with bad boy chips, garden salad & tartare sauce.

Served grilled (gf) for \$1 extra



MORE MAINS



OPEN CHICKEN SOUVLAKI

27

toasted pita, lettuce, tomato, grilled onion, cheese, charcoal chicken, tzatziki, served with shoestring fries

GARLIC PRAWNS (GF)

23/31

sauteed prawn cutlets with garlic, white wine, cream sauce served on basmati rice with a side salad

ROAST OF THE DAY

20/26

ask our friendly staff for today's selection. Served with seasonal vegetables & gravy

ATLANTIC SALMON (GF)

32

grilled atlantic salmon fillet served with a creamy mash potato, lemon butter sauce and a garden salad





KIDS MENU



12 years and under ONLY. Includes 1x kids soft drink & 1x kids dessert

CHICKEN NUGGETS 15

CHICKEN PARMA/SCHNITZEL

CHEESEBURGER (pattie, sauce & cheese)

FRIED OR GRILLED FISH

CALAMARI

- all served with shoestring fries

PENNE BOLOGNESE 15

PENNE NAPOLI (V)

ROAST OF THE DAY WITH VEGETABLES & GRAVY (GF)



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SIDES



BAD BOY CHIPS	11
served with aioli & tomato sauce	
POTATO GEMS	11
served with aioli & tomato sauce	
FRIED ONION RINGS	9
served with paprika salt	
SHOESTRING FRIES (GF)	10
served with aioli & tomato sauce	
SEASONED WEDGES	12
served with sour cream & sweet chilli	
SLAW	7
GARDEN SALAD	5



DESSERTS



CLASSIC TIRAMISU	11.5
coffee liqueur soaked sponge finger biscuits layered with real tiramisu cream & finished with a thick cocoa dusting	
CREME BRULEE	9
a silky, smooth, rich custard with a crunchy caramel topping. Our Creme Brulee is the King of All Custards!	
CHOCOLATE & HAZELNUT PUDDING (GFA)	11.5
a decadent chocolate & hazelnut self-saucing pudding topped with vanilla ice-cream and crushed hazelnuts	
STICKY DATE PUDDING (GFA)	14
house-made sticky date pudding served with caramel sauce and vanilla ice cream	
LEMON MERINGUE	9.5
a tangy lemon curd filling in a sweet almond shortcrust case topped with snow white marshmallow meringue	
BAKED NEW YORK CHEESECAKE	9.5
classic cheesecake on sweet biscuit crumbed base decorated with snow sugar	

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SENIORS MENU

Our Seniors Menu is Available on:

*Monday to Friday for Lunch
Monday to Thursday for Dinner*

2 Course | \$20

Soup & Main OR
Main & Dessert

3 Course | \$24

Soup, Main & Dessert

Senior Mains

Plum Chicken

Fried or Grilled Fish (gfa)

Chicken Parma/Schnitzel

Crumbed Calamari

Roast of the Day (gf)

Penne Bolognese

Penne Napoli (v)

Senior Desserts

Pavlova with whipped cream,
fruit salad and passionfruit

Chocolate mousse with
whipped cream

Fruit salad with vanilla ice-
cream