

Mother's Day Menu

Garlic Bread Pesto Bread Chips	\$11.00 \$12.00 \$11.00
SIDES & EXTRAS	
Duck Fat Kipfler Potatoes (GF) Mash Potato(GF) Steamed Vegetables (GF)(V) Sautéed Greens (GF)(V)	\$11.00 \$6.00 \$8.00 \$9.50
BISTRO CLASSICS	
Chicken Parmigiana Crumbed Chicken Breast topped with Ham, Napoli Sauce and cheese. Served with Chips & Salad	\$28.90
Chicken Schnitzel Crumbed Chicken Breast served with Chips & Salad. Add Gravy \$1.00	\$27.00
Vegetarian Parmi Eggplant Parmi topped with Napoli Sauce & Cheese served with Chips & Salad	\$25.00
Garlic or Chilli Prawns (GF) Creamy Garlic or Chilli Tiger Prawns served on Steamed Rice with Salad	\$19.50 Ent. \$31.00 Main
Fish & Chips (GFO) Beer Battered or Grilled Fish served with Chips, Salad & House-Made Tartare Sauce with Lemon	\$28.00
Lemon Pepper Calamari Lemon Pepper Calamari with Steak Cut Chips, Salad & Lemon Aioli (GFO)	\$18.90 Ent. \$28.90 Main



MAINS

Vegetarian Tagine (GFO)(V)(VEO) Harissa Chickpea, Eggplant & Vegetable Tagine served with Saffron Couscous, Toasted Almonds & Garlic Herb Yoghurt.	\$26.00
Lamb Shank (GF) Red Wine Braised Lamb Shank served with Mash, Dutch Carrots, Beans & Topped with Sweet Potato Crisps	\$31.00
Chicken Curry (GFO)(DF)(NF) <i>Malaysian Coconut Chicken Curry served with Aromatic Rice, Bean Shoots,</i> <i>Chilli, Green Onion & Roti Bread</i>	\$18.00 Ent. \$29.50 Main
PASTA & RISOTTO	
Penne Ragu Penne Pasta with Rich Beef Ragu, Gremolata & Topped with Parmesan Cheese	\$29.90
Chicken Risotto (GF)(NF)(DFO) <i>Chicken, Bacon & Mushroom Risotto with Parmesan Cheese</i>	\$27.50
Vegetarian Risotto (GF)(V)(VEO)(NF) <i>Tomato, Pumpkin & Asparagus Risotto with Parmesan Cheese</i>	\$25.50
SALAD	
Greek Salad (GF)(V) Fresh Salad of Tomato, Cucumber, Red Onion, Fresh Oregano, Kalamata Olives, Fetta Cheese & Red Wine Olive Vinaigrette \$5 add Chicken Breast	\$19.90
FROM THE GRILL	
300g Porterhouse Steak Served with Chips & Salad/Veg or Duck Fat Potato and Salad/Veg (GF)	\$37.00
BURGERS	
Veg Burger (V) Haloumi & Mushroom Pattie with Lettuce, Tomato, Pickles, Onion, Cheese & Balsamic Beetroot Relish	\$19.90
Brisket Burger 180gm Ground Beef Brisket Pattie with Lettuce, Tomato, Bacon, Egg, American Cheese, Battered Onion Rings & Smoked BBQ Aioli	\$22.00
Fried Chicken Burger Crispy Southern Fried Chicken, Ranch Slaw, Pineapple, Bacon & Cheese with Sriracha Mayonnaise	\$22.00



DESSERTS \$10

Apple Crumble with Ice Cream, Double Cream & Berry Sauce Sticky Date with Ice Cream, Double Cream & Berry Sauce Flourless Lemon (GF) with Ice Cream, Double Cream & Berry Sauce Death by Chocolate (GF) with Ice Cream, Double Cream & Berry Sauce

KIDS MEALS (kids under 13yo) \$10 (Includes Ice-cream & Soft Drink)

Kids Chicken Nugget (5 pcs) served with Chips & Tomato Sauce Kids Fish & Chips (1 pc) Battered or Grilled served with Chips & Tomato Sauce Kids Penne Pasta (V) Pasta Napoli with Shaved Parmesan Cheese

KIDS DESSERTS \$6

Kids Sundae (Chocolate, Strawberry & Caramel Toppings) Kids Frog in the Pond

CHEF SPECIALS

350g RIB EYE *available for GF options Served with Chips and Salad/Veg \$1 (add sauces – Gravy, Mushroom, Red Wine (GF), Garlic Butter (GF), Dijon Mustard Butter (GF), Pepper) \$9 (add sauces – Garlic prawns or Chilli Prawns)	\$45.00
Crumbed Lamb Cutlets (3 pcs) Served with Creamy Mashed Potato, Steamed Greens, finishing with Red Wine Jus	\$35.00
Chicken Mignon (GF) Chicken Breast on the Bone wrapped in Bacon served with Chips & Salad, finishing with a Creamy Mushroom Thyme Sauce	\$28.00

GF – Gluten Free GFO – Gluten Free Option V – Vegetarian VEO – Vegan Optional NF – Nut Free DF – Dairy Free DFO – Dairy Free Option

Please note, while all care is taken, bistro meals are prepared in a kitchen containing allergens.