MENU

THE BISTRO

EAT. DRINK. ENJOY

STARTERS

	MEMBER VISITOR
GARLIC BREAD four pieces of Turkish loaf toasted with butter an fresh garlic	7 8.8 d
LEMON PEPPER SQUID with lime aioli	17 21.3
CHICKEN RIBS ^{GF} Greek spiced chicken ribs served with tzatziki	17 21.3
PUMPKIN ARANCINI GF/V served with Napolitana sauce and crumbled feti	16 20 ta
ANTIPASTO PLATE ^V assortment of grilled vegetables, olives, fetta, pesto dip and pita bread	16 20
SOUP OF THE DAY served with a bread roll	12 15
FAVOURITES	
CHICKEN SCHNITZEL tender and juicy 250g chicken schnitzel covered in a golden panko crumb coating and served wi chips, salad and gravy loaded option - beef ragout and mozzarella extra \$7 \$8.8	
CHICKEN PARMIGIANA a delicious 250g chicken schnitzel topped with Napolitana sauce, double smoked ham and mozzarella, served with chips and salad	28 35
STIR FRY ASIAN GREENS HC/V/GF/DF broccoli, beans and bok choy tossed with browr rice in a soy and ginger sauce add a grilled chicken breast \$8 \$10 add a fillet of Atlantic salmon \$16 \$20	18 22.5
HOUSE BATTERED FISH & CHIPS golden and crunchy fish fillets battered in-house and served with chips, salad and lime aioli	18 22.5
PIZZA OF THE DAY 'please see the daily	19 23.8
ROAST OF THE DAY served with roasted root vegetables, potato and	23 28.8

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PENNE BOLOGNESE penne pasta with Bolognese sauce and shaved parmesan	18 22.5
CHICKEN PENNE PESTO chicken breast tossed with mushrooms, sun-dried tomatoes and slivered almonds, in a creamy sauce topped with parmesan	26 32.5
FETTUCINE MARE E MONTI sautéed prawns, chicken, mushrooms, white wine and garlic in a truffle-infused cream sauce	28 35
FETTUCINE BEEF RAGOUT slow cooked brisket in a rich tomato sugo, tossed with spinach and topped with golden parmesan crumb	24 30
———— MAINS ——	
GRILLED ATLANTIC SALMON GF/DF sesame crusted salmon served with mashed potatoes and Asian greens, with a soy ginger reduction	34 42.5
GRILLED BARRAMUNDI served with chips and salad, topped with Paris butter	28 35
PORK TEPPANYAKI GF/DF smoked ginger maple glazed pork neck served on jasmine rice and greens	28 35
TUSCAN CHICKEN ^{GF} grilled chicken breast in a creamy sauce with sun-dried tomatoes, wilted spinach, Kalamata olives and herbs, served on mash and vegetables	28 35
GRAIN FED SCOTCH FILLET GF a succulent 300g Scotch fillet steak cooked to your liking, served with mashed potato, vegetables and your choice of sauce	42 52.5
400G BBQ BEEF RIBS served with chips and slaw	39 48.8
250G RUMP STEAK MSA rump steak grilled to your liking, served with chip	31 38.8 os, salad and

LAMB SOUVLAKI two grilled lamb skewers coated in Greek spices and served with chips, salad, a side of tzatziki and pita bread	30 37.5
VEGAN COCONUT CURRY V/GF/DF with tofu, chickpeas, butternut squash and broccoli, served with steamed jasmine rice	20 25
VEAL SCHNITZEL 250g veal schnitzel served with seasoned wedges, slaw and gravy loaded option - topped with beef ragout and melted mozzorella \$7 \$8.8 extra	35 43.8
GRILLED HALOUMI & VEGGIE STACK V/GF with tomato sugo and balsamic glaze	23 28.8
BURGERS	
BULLDOG BURGER beef pattie, bacon, egg, lettuce, tomato, American cheese and BBQ sauce with a side of chips	22 27.5
HAWAIIAN CHICKEN BURGER grilled chicken, bacon, lettuce, tomato, pineapple, American cheese and Siracha aioli with a side of chips	20 25
LOADED BRISKET SANDWICH slow cooked brisket, coleslaw, cheese sauce, chilli mayo, onion rings and pickles on Turkish bread with a side of chips	24 31.3
————— SHARE MEALS —	
SEAFOOD PLATE seasoned whole lemon sole topped with Paris butter, prawns, octopus and lemon pepper squid, served with chips, salad and aioli	70 87.5
STEAK & RIBS grilled MSA rump steak, 400g beef ribs and Greek marinated chicken ribs, served with chips, salad, tzatziki and red wine jus	75 93.8
1.2KG BBQ BEEF RIBS served with chips, gherkin slaw, corn ribs and mac and cheese bites	85 106.3

SALADS

BEETROOT & PUMPKIN SALAD V/DF rocket, baby beetroot, honey roasted pumpkin, pomegranate arils and fetta, topped with candied pecans	16 20
CHICKEN & AVOCADO SALAD ^{GF} grilled chicken, baby spinach, avocado, grilled eggplant, zucchini, olives, capsicum and lemon dressing	18 22.5
GRILLED OCTOPUS SALAD GF/DF baby spinach, cherry tomatoes, olives, radish and avocado, drizzled with lemon dressing	20 25
FATTOUSH SALAD V/DF cos lettuce, radish, onions, pomegranate arils, cucumber, cherry tomatoes and crispy bread, drizzled with pomegranate dressing	16 20
GREEK SALAD ^{V/GF} mixed lettuce, cherry tomatoes, cucumber, Spanish onion, fetta and Kalamata olives tossed in a balsamic dressing	16 20
CAESAR SALAD baby cos lettuce, crispy bacon, Turkish croutons, shaved parmesan and a boiled egg in the Chef's own Caesar dressing	16 20
ADD TO YOUR SALAD grilled chicken breast \$8 \$10 fillet of Atlantic salmon \$16 \$20	
SIDES	
SEASONAL VEGETABLES tossed in olive oil and cracked pepper	12 15
BATTERED ONION RINGS V served with ranch dressing	10 12.5
SWEET POTATO FRIES with aioli	10 12.5
CHIPS with tomato sauce	7 8.8
WEDGES	8 10

KIDS MEALS

for children aged 12 years and under

MEME	BER	I	VISITOR
KIDS MINUTE STEAK GF/DF/HC 150g MSA steak with mashed potato and vegetables	16	I	20
KIDS CRUMBED CHICKEN TENDERS crumbed tender chicken pieces with chips	12	I	15
KIDS FISH & CHIPS golden crunchy house battered fish fillet with chips	12	I	15
KIDS BEEF BURGER with American cheese and tomato sauce with chips	12	I	15
KIDS PENNE BOLOGNESE penne pasta with a traditional beef mince tomato Bolognese sauce	12	I	15

ALL KIDS MEALS COME WITH A GLASS OF SOFT DRINK

 $\begin{array}{c|c} \textbf{V} \ \text{VEGETARIAN} \ | \ \textbf{GF} \ \text{GLUTEN} \ \text{FREE} \ | \ \textbf{DF} \ \text{DAIRY} \ \text{FREE} \\ \hline \textbf{HC} \ \text{HEALTHY CHOICE} \end{array}$