






BISTRO MENU


to start

GARLIC BREAD 	5.50
Toasted bread with creamy garlic & herb butter	
BRUSCHETTA 	9.50
Tomato, olive, red onion, feta, basil, balsamic, on Toasted sourdough bread	
PEKING DUCK SPRING ROLLS	15.90
Served with hoi sin sauce and salad garnish	
BEEF OR VEG NACHOS 	14.90
Corn chips topped with beef mince or vegetable bean mix, guacamole, sour cream and mozzarella	
MEZE PLATE	15.90
A selection of chargrilled vegetables, babaganoush, smoked salmon, creamy cheese, olives & semi dried tomatoes with toasted sourdough	
SOUP OF THE DAY	12.00
Served with a warm damper roll	
TEMPURA PRAWNS	15.90
Prawns (8) with tartar sauce and salad garnish	
SALT & PEPPER CALAMARI	16.90
with fresh basil & lemon mayonnaise	



special days

WOOD FIRED PIZZA	18.90
Menu available on Wednesday & Saturday night Gluten Free bases available	
CARVERY	19.90
Roast of the day served with Yorkshire Puddings. Available Friday Night & Sunday Lunch & Dinner	

the burger bar

VEGETARIAN BURGER 	15.90
Portobello mushroom, chargrilled vegetables, melted cheddar, tomato, lettuce, beetroot and hummus	
AUSSIE BEEF BURGER	16.90
beef burger, cheddar cheese, beetroot, tomato, lettuce & onion on a toasted brioche bun with chips	
THE CAJUN CHICKEN BURGER	16.90
grilled breast chicken marinated in Cajun spice, lettuce, tomato, aioli mayo on a brioche bun with chips	
Add Bacon or Egg on any burger	2.00

salads

CAESAR SALAD	16.90
Cos lettuce, bacon, croutons, parmesan, egg & creamy Caesar dressing	
Add Chicken	19.90
ROAST PUMPKIN & FETA SALAD  	16.90
Roasted butternut pumpkin, baby spinach, toasted pine nuts, Spanish onion and creamy feta	

 GLUTEN FREE

 VEGETARIAN

ALERT STAFF FOR SEVERE FOOD ALLERGIES

FOR FURTHER GLUTEN FREE OPTIONS AND SPECIAL REQUESTS ASK TO SEE THE CHEF



BISTRO MENU

the main event




BEER BATTERED FISH & CHIPS	20.90
Beer battered fish fillets (3) with chips, salad garnish, tartar sauce & lemon wedge	
FRIED FISHERMANS BASKET	20.90
Fried crumbed prawns, calamari, fish fillet, chips, tartar & crisp salad	
GRILLED BARRAMUNDI FILLET 	20.90
Grilled with béarnaise, chips & salad	
GRILLED SALMON FILLET 	24.50
with roasted pumpkin, baby spinach and feta salad.	
CHICKEN SCHNITZEL	21.50
Panko crumbed with chips & salad garnish	
CHICKEN PARMAGIANA	25.50
ham, tomato & melted mozzarella cheese.	
CHICKEN WITH AVOCADO SALSA	25.50
Cajun marinated fillet char-grilled and topped with avocado salsa, chips and salad.	
ROASTED VEGETABLE FRITTATA 	17.50
Served with a side of salad.	
RACK OF BBQ PORK STICKY RIBS	29.50
Pork ribs, with chips and salad.	
MUSHROOM, SPINACH & PARMESAN RISOTTO 	18.50
mushroom, baby spinach & shaved parmesan.	
CHILLI PRAWN LINGUINI	24.50
Sautéed chilli and garlic king prawns, creamy tomato & white wine sauce, linguini pasta and shaved parmesan	
HOME MADE BEEF LASAGNE	18.50
Creamy beef lasagne served with garlic bread and side salad.	

 GLUTEN FREE

 VEGETARIAN

from the grill

All grilled meals served with chips & salad garnish, or vegetables & chips








300gr SCOTCH FILLET STEAK 	25.90
300gr RUMP STEAK 	24.50
400gr T-BONE STEAK 	29.90
Add a sauce,	
Gravy, Pepper, Dianne, Mushroom or Béarnaise	1.50

for the kids

ALL KIDS MEALS SERVED WITH ICE CREAM, DRINK & ACTIVITY PACK

Crumbed chicken tenders	12.00
Spaghetti Bolognaise	12.00
Battered Fish and chips	12.00
Cheese Burger and chips	12.00
Sausage & Chips	12.00
Minute Steak chips and gravy	12.00

things to add

Chips  	
Small	5.00
Large	8.00
Potato Wedges 	9.00
Steamed Seasonal Veg  	3.00
Garden Salad (Small)  	3.00
Mash 	3.00

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