

House Bread & Entrees

Garlic Bread

Garlic, sweet chilli and tasty cheese baked house bread \$10

Flat Bread

Bacon, tomato, basil and mozzarella \$16 *OR*

Spinach, onion jam and feta \$16 *OR*

Smoked chicken, apricot, cashew and cream cheese \$16

Small Breads

House baked bread with olive oil and balsamic \$8** *OR*

With smoked butter \$11** *OR*

With 3 daily dips \$15**

Large Breads

House baked bread with a platter of smoked chicken, chorizo olives, smoked salmon, onion jam, relish, dips, cream cheese and smoked butter \$32**

Soup of the day With fresh baked house bread \$13**

Spiced venison bites with tomato relish, garlic cream and salad greens \$15

Crumbed and baked brie with beetroot chutney and garlic toast \$15

Crispy fried prawns with avocado, spiced tomato mayo and salad greens \$16** **MAIN SIZE: \$26****

Kaffir lime leaf infused fish cakes on a ginger sesame dressed salad \$18

Salt and pepper calamari on a ginger sesame dressed salad with aioli and spiced nuts \$18** **MAIN SIZE: \$28****

Sweet soy and sesame beef bites with salad greens, spiced nuts, mung beans & coriander \$18 **MAIN SIZE: \$28**

Sides: Ginger sesame salad \$8** / Basmati rice \$8*
Fries with aioli \$6* / Pumpkin seed coleslaw \$6

Mains

Bistro Burger

Check out our specials wall for tonight's flavour
Served with fries \$24**

Fettucine

Smoked chicken, chorizo and spinach fettucine in a mild garlic and white wine cream sauce with parmesan \$25

Tikka Masala

Shredded vegetables in a tikka masala sauce with rice, spring onions and fried garlic
Choose from: Chicken \$25 Fish \$26* Vegetable \$22**

Chicken

Thinly sliced and baked chicken breast layered with bacon, sundried tomato and basil pesto on creamed leek, potato and spinach \$28**

Fresh Market Fish

Served your choice of TWO ways, check out our weekly specials wall for the options \$34**

Pork Belly

Slow roasted pork belly on roasted potato, shallot and carrot with parmesan, garlic cream and jus \$29*

Vegetarian Plate

Roasted tomatoes, garlic mushrooms, red onions, creamed leek, potato and spinach and balsamic reduction \$27**

Lamb

Lamb steaks seared in rosemary and garlic with a roast vegetable, spinach and feta salad and jus \$29*

Venison

Lightly peppered venison on beetroot chutney with creamed spinach, fried potato slices, feta, walnuts and sultanas \$35*

Ribeye

Prime Angus Ribeye cooked to your liking with potato wedges tossed in garlic salt, coleslaw, roasted onions, garlic butter and red wine jus \$36**

Dessert

Lemon Meringue

Sweet but tart lemon filling in a crisp pastry shell, topped with light meringue and served with candied lemon slices and blueberry sauce \$15

Summer Quartet

Mango sorbet, raspberry jellies, passionfruit coconut ice-cream and blueberry coulis \$15*

Crème Brûlée

Ask our wait staff for today's flavour. Served with nutty biscotti \$15*

Filo Cup

Bananas with butterscotch sauce in a crisp filo cup with pecan nuts and honey semifreddo \$15

Chocolate Torte

Rich chocolate filling in a buttery shortbread base with chocolate ripple ice-cream and salted caramel sauce \$16*

Trio of Ice-cream

A trio of house made ice-creams \$13**

Truffles

Baileys and double chocolate \$6* Mint Chocolate \$6

Affogato

Vanilla bean ice-cream, espresso and liqueur of your choice \$15*

***Denotes Gluten Free**

****Denotes Gluten Free option available**

We can easily cater to any dietary requirement upon request

We have fresh fish delivered each day right to our door from the wharf located just two blocks away!