

House Bread & Entrees

Garlic Bread \$10

Garlic, sweet chilli and tasty cheese baked house bread

Flat Bread *Small \$9 Large \$16*

Bacon, tomato, basil and mozzarella

Spinach, onion jam and feta

Smoked chicken, apricot, cashew and cream cheese

Small Breads

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

With smoked butter \$11**

With 3 daily dips \$15**

Large Breads \$32**

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

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 \$24**

Check out our specials wall for tonight's flavour
Served with fries

Fettucine \$25

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

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 \$28*

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

Fresh Market Fish \$34**

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

Pork Belly \$29*

Slow roasted pork belly on roasted potato, shallot and carrot with parmesan, garlic cream and jus

Vegetarian Plate \$27*

Roasted tomatoes, garlic mushrooms, red onions, creamed leek, potato and spinach and balsamic reduction

Lamb \$29*

Lamb steaks seared in herb and garlic oil on a roast vegetable, spinach and feta salad with jus

Venison \$35*

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

Ribeye

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

Dessert

Lemon Meringue \$15

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

Summer Quartet \$15*

Mango sorbet, raspberry jellies, passionfruit coconut ice-cream and blueberry coulis

Crème Brûlée \$15*

Ask our wait staff for today's flavour. Served with nutty biscotti

Brown Sugar Meringue \$15*

Bananas with butterscotch sauce on a brown sugar meringue with pecan nuts and honey semifreddo

Chocolate Torte \$16

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

Trio of Ice-cream \$13**

A trio of house made ice-creams

Truffles

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

Affogato \$15*

Vanilla bean ice-cream, espresso and liqueur of your choice

***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!