

EVENING MENU

HOUSE BREAD

Garlic bread \$12

Garlic, sweet chilli and tasty cheese baked bread

House baked Bread

With rosemary oil and balsamic reduction **\$11****

With 3 daily dips **\$17****

Flatbreads: Small \$10 Large \$16

Bacon, basil pesto, tomato and mozzarella

OR

Spinach, feta, roast pumpkin and onion jam

Large Bread \$36**

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

ENTREE

Soup of the Day \$14**

With house baked bread

Venison Bites \$18**

With tomato relish, salad greens and aioli. *Main Size \$28*

Fishcakes \$18

Kaffir lime infused fishcakes on a ginger sesame salad with aioli. *Main Size \$28*

Prawns \$18

Coconut crumbed prawns with lime aioli and salad greens

Calamari \$18**

Salt & pepper calamari with salad, chilli vinaigrette, aioli and spiced nuts. *Main Size \$28*

Pork Strips \$18

Crispy pork belly strips with a spiced BBQ dipping sauce

SIDES:

Ginger sesame salad \$7 / Honey mustard salad \$7* / Rice \$7* / Fries with aioli \$6* / Coleslaw \$7* / Loaded Fries \$14* / Balsamic roast vegetables & hummus \$12* / Garlic butter prawns \$6*

We also have a VEGAN menu available

MAIN

Bistro Burger \$25**

Check out our specials wall for tonight's flavour. All burgers filled with salad & are served with fries

Fettuccine \$25

Smoked chicken, chorizo, spinach and pumpkin fettuccine in a cream sauce with parmesan

Vegetarian option available

Vegetable Main \$25*

Spicy tomato and chickpea stew with roast vegetables spinach and parmesan

Chilli Coconut Prawns \$26**

Prawns in a sweet chilli, coconut and coriander sauce with rice, salad and fried garlic

Beef Salad \$26

Sweet soy beef on a ginger sesame salad with rice, spiced nuts, chilli and coriander

Chicken Salad \$28**

Thinly sliced chicken with a bacon and brie melt on a honey mustard and cashew salad

Cajun Chicken \$28*

Cajun spiced chicken on a chickpea, tomato, spinach and roast capsicum stew with parmesan

Pork Belly \$31*

Slow roasted pork belly with crispy crackling, on a pumpkin and ginger mash with apple puree, fried bok choy and jus

Lamb \$32*

Spiced lamb on a roasted cauliflower, spinach, pumpkin and onion stack with a red wine jus

Venison \$36*

Lightly peppered venison on a beetroot, walnut and brie salad with tomato relish

Ribeye Steak \$36*

COOKED TO YOUR PREFERENCE, SERVED YOUR CHOICE OF TWO WAYS:

With fried potato slices, salad and creamy mushroom sauce. *Add garlic butter prawns \$6*

OR

With crushed herb and garlic roasted vegetables, wilted greens, bacon butter and jus. *Add garlic butter prawns \$6*

Salmon \$34*

Pan seared salmon fillet on creamed potatoes with spinach and tomato

Fresh Market Fish \$34**

Fresh fish prepared your choice of TWO WAYS. Check out our specials wall

***Denotes gluten free **Denotes gluten free option available – Please let us know if you are Celiac. Any dietary requirements easily catered for**

Feel Like a sweet treat after your meal? Check out our dessert menu!