

Bistro Menu

ENTRÉE

	1/2 DOZEN (6)	DOZEN (12)
OYSTERS		
Natural (GF)	\$15.00	\$26.00
Kilpatrick (GF)	\$17.00	\$28.00
GARLIC BREAD (GFOA)		\$7.00
CHEESY GARLIC BREAD (GFOA)		\$8.00
GARLIC PRAWNS (GF)		\$14.50
Prawn tails sautéed in garlic and white wine, finished with cream, served on saffron rice.		
BRUSCHETTA (GFOA)		\$10.50
Toasted ciabatta bread topped with locally sourced tomatoes, onion and basil, finished with a balsamic reduction.		
CHICKEN AND MUSHROOM DUMPLING		\$11.00
Steamed chicken and mushroom dumpling served with soy sauce.		
PRAWN SHOAMAI		\$13.00
Fried shoamai prawn served with a house soy and ginger dipping sauce.		
SPICY CHICKEN BAO BUN		\$12.00
Spicy boneless chicken in a crispy herbed coating, served in a steamed bao bun with julienne vegetables and aioli.		
SMOKY BBQ PORK BAO BUN		\$12.00
Slow cooked, pulled pork in a smoky barbecue sauce, served in a steamed bao bun with julienne vegetables and a side of aioli.		

* GFOA= GLUTEN FREE OPTIONS AVAILABLE | GF= GLUTEN FREE | V= VEGETARIAN

PIZZA

(GLUTEN FREE PIZZA BASES AVAILABLE UPON REQUEST)

	HALF	FULL
SPANIARD		
\$16.00	\$22.00	
Tomato base, chicken, chorizo, prawns, Spanish onion, fresh capsicum, kalamata olives, finished with chilli aioli. (mild – medium)		
TROPICAL	\$13.00	\$18.00
Tomato base, ham, pineapple, cheese.		
PUMPKIN AND LAMB	\$16.00	\$22.00
Lamb, pumpkin, feta, pesto, parmesan, tomato base, potato slices, rocket.		
MEATLOVERS	\$16.00	\$22.00
Tomato base, ham, sopressa, chorizo, bacon and chicken, BBQ sauce. (optional)		
VEGGIE PATCH	\$15.00	\$19.00
Tomato base, spinach, red onion, mushroom, sun-dried tomato, fresh capsicum, pumpkin, mixed herbs.		
MARGHERITA	\$15.00	\$18.00
Tomato base, mozzarella/bocconcini, fresh tomato, basil (fresh).		
CAPRICOSSA	\$15.00	\$18.00
Tomato base, sopressa, kalamata olives, mushrooms, anchovies (optional).		
COOMIE THE LOT	\$16.00	\$22.00
Tomato base, ham, salami, mushroom, pineapple, red onion, fresh capsicum, anchovies, olives, prawns.		
HALF & HALF		\$22.00
(Large size only)		
PIZZA OF THE WEEK	\$15.00	\$22.00
See Television Screens for this weeks selection		



CHILDRENS MENU (Children Under 12 Years)

FISH AND CHIPS	\$8.80
HAM AND PINEAPPLE PIZZA	\$8.80
NUGGETS AND CHIPS	\$8.80
PENNE BOLOGNAISE	\$8.80
MINI CHEESEBURGER	\$8.80
CHIPS AND GRAVY	\$4.50

MAIN COURSE

ROAST OF THE DAY (GF)	\$16.50	\$21.00
BATTERED FISH (GF)	\$16.50	\$21.70
CHICKEN SCHNITZEL	\$16.50	\$21.50
CHICKEN PARMIGIANA	\$17.00	\$23.00
BEEF SCHNITZEL		\$24.50
BEEF PARMIGIANA		\$26.50

BARBECUE BEEF RIBS (GF) **\$31.50**
Juicy beef ribs slow cooked in a house smoky barbecue sauce, served on a creamy sweet potato mash with a sticky smoky barbecue sauce .

	200g	300g
SCOTCH FILLET (GF)	\$27.00	\$34.00

Your choice of a 200g or 300g grain fed black angus scotch fillet steak cooked to your liking and served with a sauce your choice.

PORTERHOUSE (GF) **\$31.00**
300g grain fed black angus porterhouse steak cooked to your liking and served with a sauce of your choice.

CHICKEN FROMAGE (GF) **\$27.00**
Tender breast fillet filled with camembert, semi-dried tomatoes and baby spinach, wrapped in Australian prosciutto and finished with a succulent creamy garlic sauce.

LAMB SHANK PIE **\$26.00**
Tender lamb shanks, slow cooked in a rich tomato based sauce with seasonal vegetables, served in a bowl with fluffy puff pastry.

AUSTRALIAN SALTWATER BARRAMUNDI (GF) **\$32.00**
Oven baked Australian Saltwater Barramundi served on potato mash with wilted green and a house made tomato and cucumber relish.

ATLANTIC SALMON (GF) **\$27.50**
A 220g Atlantic Salmon fillet grilled until crispy skinned and served on a bed of steamed broccolini and baby carrots with a quenelle of caper butter.

PORK BELLY (GF) **\$27.50**
Slow cooked crispy pork belly tenderly served on a bed of potato mash and finished with a creamy seeded mustard sauce.

GRILLED BREAST SUPREME (GF) **\$27.50**
A bone in chicken breast supreme grilled served on a bed of broccolini and baby carrots, finished with a sauce of your choice.

LIGHTER OPTIONS

VEGETABLE LASAGNE (GF, V) **\$18.00**
Seasonal oven roasted vegetables layered between lasagne sheets with Napoli and bechamel sauce, finished with a trio of cheeses.

LASAGNE (GF) **\$18.00**
Layers of gluten free lasagne sheets, traditional house made bolognese and gluten free bechamel sauce, finished with a trio of cheeses.

WARM CHICKEN SALAD (V, GF) **\$19.00**
Oven baked and marinated chicken breast, served on crisp garden salad with your choice of seasoning, and dressing on the side.
* **Cajun Chicken and Sour Cream**
* **Lemon, Garlic & Herb**
* **Soya Plant Based Chicken Alternative with Vegan Mayonnaise.**

CAESAR SALAD (V, GFOA) **\$15.00**
Traditional Caesar salad with crispy bacon, parmesan cheese, coddled egg, croutons, crispy cos lettuce, and house Caesar dressing.
ADD Chicken OR Soya Plant Based Chicken Alternative \$5

CHILLI NON CARNE POTATO SKINS (V, GF) **\$15.00**
Crispy deep fried potato skins served over rice with house made vegetarian chilli non carne with gratinated cheese and a side of sour cream.

TOPPERS / SAUCES

KILPATRICK TOPPER (GF) **\$5.00**
Thin strips of eye bacon pan-fried in a house made Kilpatrick sauce.

GARLIC PRAWN TOPPER (GF) **\$7.50**
Prawn tails sautéed in garlic and white wine, finished with cream.

CREAMY GARLIC SAUCE (GF) **\$4.00**

MUSHROOM SAUCE (GF) **NO CHARGE**
PEPPER SAUCE (GF) **NO CHARGE**
DIANNE SAUCE (GF) **NO CHARGE**
GRAVY (GF) **NO CHARGE**