

s a l a d s :

Lamb Salad w- moroccan style chick pea salad and spiced yoghurt dressing	18
Smoked Salmon Salad w- fennel, dill & capers and lemon oil dressing	17
Poached Pear & Blue Cheese Salad w- roasted walnuts	16
Caramelised Red Onion Tart w- goats cheese and rocket & balsamic salad	16

p a s t a :

Prawn Risotto w- pea, mint and vanilla bean butter	19
Stir Fried Udon Noodles w- asian vegetables, tofu & oyster sauce	16
w- Chicken	17
w- King Prawns	20
Prosciutto & Chicken Linguine w- semi sun dried cherry tomatoes & a light white wine cream sauce	20

f i s h :

Fish Fillets in an Aged Beer Batter w- fries and caper & dill aioli	19
Crispy Squid w- cucumber salad	18
Lemon & Parsley Pan Fried Market Fish of the Day: w- tomato, olive salsa on white bean & baby spinach salad	23

m e a t :

Twice Cooked Pork Belly w- caramelised balsamic fig & watercress salad	20
Fillet Steak w- sweet potato chips, herb & tomato relish	25
Sausages w- mash & onion gravy	18
Grain Fed Sirloin w- fries & café de paris butter	24

s h a r e p l a t e s :

Tapas Share Plate w- chorizo, marinated vegetables, grilled halloumi & dips	21
Asian Plate w- 'san choy bau' style pork, spring rolls, chicken wontons & soy beans	26
Tempura Plate w- fried fish, king prawns, vegetables & wasabi mayonnaise	23

s i d e o r d e r s :

Wholegrain Roll w- garlic butter	6
Rocket & Parmesan Salad	7
Mixed Leaf Garden Salad	7
Steamed Seasonal Vegetables w- garlic butter	9
Steamed Soy Beans	7
Fries	7

Bistro Menu Available

Lunch: 12 noon – 3pm Monday to Friday
12 noon – 4pm Saturday
12 noon – 6pm Sunday
Dinner: 6pm – late Monday to Saturday
6pm – 9pm Sunday and Public Holidays

a l l d a y m e n u

Spicy Wedges w- sour cream & sweet chilli	9
Steak Sandwich w- fries, tomato, lettuce, caramelised onion, semidried tomato aioli	15
Char-grilled Wagyu Burger w- fries, lettuce, cheese, tomato & beetroot relish	16
Barramundi Burger w- fries, lettuce, cucumber, dill & caper aioli	16
Chicken Schnitzel w- fries, salad & gravy	15
Simmons Lougue Pie of the Day w- mash, peas & gravy	13
Beef Nachos w- cheese, guacamole, salsa & sour cream	14
Vegetarian Nachos w- beans, cheese, guacamole, salsa & sour cream	13
Caesar Salad w- baby cos, bacon croutons & traditional dressing	14
w- Grilled Chicken	16
w- King Prawns	20
Tandoori Chicken Wrap w- minted yoghurt & green salad	15

d e s s e r t s :

Vanilla Bean Panna cotta w- poached apricots, mascarpone & vinacota	10
Warm Sticky Date Pudding w- butterscotch sauce and fig & honey comb ice cream	10
Australian Cheese Plate w- three cheeses & quince paste	16

*Please order & pay at the Bistro counter
If you require a Tax Invoice please request one when ordering*

See Blackboard for Daily Specials

Please note that additions to meals will incur a charge

*Extra Green Salad \$4
Sauces \$1 each*

Children's Menu is available please ask the bistro staff