

BISTRO MENU

STARTERS

IMPERIAL GARLIC BREAD 11.5

Fresh focaccia grilled with a herb and garlic butter

TOMATO BRUSCHETTA 11.5

Roma tomato, red onion, basil and goat's feta on grilled turkish bread

WHOLE BAKED TURKISH 11.5

Locally baked turkish bread with reduced balsamic and olive oil

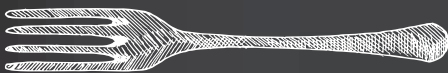
SALT & PEPPER CALAMARI (GF) 19

Dusted and fried with rice flour salt and pepper on top of a fresh salad and drizzled with a citrus aioli

SWEET

POTATO CHILLI (V) 19

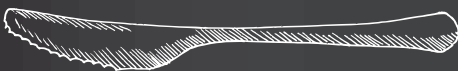
Slow cooked sweet potato, cherry tomato and beans with traditional Texan flavours, topped with sour cream, coriander, avocado and tortilla shards



CHEF'S SPECIAL

LIME CRUSTED SOFT SHELL CRAB (GF) 19

Crispy soft shell crab with an Asian style salad and a mild chilli jam dressing



SATÉ CHICKEN SKEWERS (GF) 19

Marinated chicken skewers with jasmine rice, salad and house saté dipping sauce

GARLIC AUSTRALIAN KING PRAWNS 19.5

Australian prawns tossed in garlic and herbs served sizzling with crisp bread and house salad

BUFFALO WINGS 19

Buffalo wings served with fries and sour cream dipping sauce



SALADS

GARDEN SALAD 12.5

House garden salad with cherry tomatoes, carrot, cucumber, snow peas, red onion, mesculin



ROASTED VEGETABLES 12.5

Roasted seasonal vegetables with goat's feta and balsamic dressing

THAI BEEF (GF) 19

Rare steak sliced and served on a mint and coriander salad with vermicelli noodles

SMOKED CHICKEN 24

House smoked chicken with roast pumpkin, walnuts, crispy bacon and a honey mustard dressing

IMPERIAL CAESAR 24

Crispy bacon, egg, croutons and coz lettuce tossed in a house made caesar dressing

ADD SMOKED CHICKEN \$3

ZUCCHINI FRITTERS 24

Crisp zucchini fritters, rocket, pickled red onions, cherry tomatoes, cucumber, carrot and a garlic yoghurt dressing



CHEF'S SPECIAL

PORK BELLY 29.5

Free range pork belly cooked in master stock with fried noodles, candied cashews and a nam jim dressing

BURGERS

All served with fries and aioli on side



THE WORKS 18

Char grilled angus beef patty with lettuce, tomato, beetroot, bacon, house pickle, caramelised onion, mustard and tomato sauce

SOUTHERN FRIED 18

Southern fried chicken with lettuce, tomato, bacon, tomato relish and topped with aioli

GRILLED CHICKEN 18

Char grilled chicken tenders with lettuce, tomato, cucumber, avocado, bacon and house aioli

PULLED PORK 18

Pulled pork shoulder with chive cabbage slaw and an apple cider chutney

ZUCCHINI BURGER 18

Zucchini fritter burger with tomato, lettuce, cucumber, avocado, pickled red onion and tzatziki

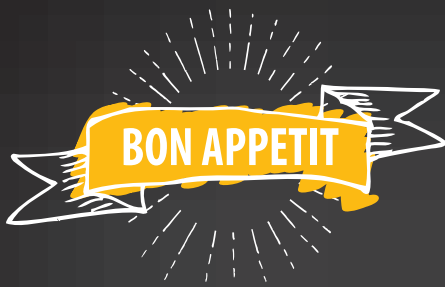
THE STEAK SAMBO 18

Char grilled steak with rocket, caramelised onion, swiss cheese and tomato, topped with a smoked cherry tomato relish



CHEF'S SPECIAL LAMB BURGER 18

Slow roasted lamb shoulder with lettuce, tomato whipped goat's feta and a spiced beetroot relish



PUB STAPLES

CHICKEN BREAST SCHNITZEL 26

With shoestring fries and house salad

CHICKEN PARMIGIANA 28

With shoestring fries and house salad

ANGUS BANGERS 'N' MASH 26

Thick beef sausages with creamy mash, green peas and a caramelised onion gravy

▶ Smaller serve 19

FISH 'N' CHIPS 26

Freshly battered Australian South Coast Bream with salad, fries and tartare

▶ Smaller serve available at lunch 19

STEAKS

250G PORTERHOUSE STEAK 29

300G SCOTCH FILLET STEAK 34

400G T-BONE STEAK 34

500G KING OF STEAKS 37.5

21 day dry aged black angus ribeye

▶ Make any steak a Surf'n'Turf by adding prawns, mussels and squid **Extra \$5**

SAUCES & SIDES

All steaks come with a choice of 2 sides and a sauce of your choice.



SAUCES:
Gravy
Creamy garlic
Dianne
Mushroom
Green pepper



SIDES:
House salad
Roasted vegetables
Shoestring fries
Creamy mash



MAINS

AUSTRALIAN KING PRAWN LAKSA (GF) 26

Old prawns poached in a coconut laksa with julienne vegetables and vermicelli noodles

▶ Swap prawns for chicken or beef

CHAR GRILLED PORK SCOTCH FILLET (GF) 28

Free range pork scotch with kipfler wedges, apples and a sweet pineapple salsa

BEEF MASSAMAN CURRY (GF) 26

Braised beef curry with potato jasmine rice and pappadum



CHEF'S SPECIAL BBQ PORK RIBS 27.5

BBQ pork ribs braised in a house made sticky BBQ sauce with fries and salad

RED CURRY DUCK (MEDIUM HEAT) (GF) 28

Crispy local duck breast Asian vegetables, jasmine rice and a Thai red curry broth

CRISPY SKIN MARKET FISH (GF) 32

Seared market fish served on steamed seasonal vegetables with a burnt citrus and pinenut butter

▶ Ask us what fresh fish we have sourced this week

CRUSTED LAMB RACK 32

Crusted lamp rack with garlic mash and a mint jus

TRADITIONAL SPANISH PAELLA 29

Aborio rice cooked with king prawns, mussels and chorizo served with burnt lime and crisp bread

SIDES

SAUCES 1

Gravy
Dianne
Mushroom
Green pepper
Creamy garlic
Aioli
Mayo

SHOESTRING FRIES

Small 3 Medium 7.5 Large 11.5

SWEET POTATO WEDGES 11.5

with maple aioli

HAND CUT KIPFLER WEDGES 12.5

with rosemary salt

CREAMY HERB MASH POTATO (GF) 11.5

BUTTERED GREEN BEANS (GF) 7.5

KIDS MENU

MINI CHICKEN SCHNITZEL 12.50

With shoestring fries and salad

FISH NUGGETS 12.50

With shoestring fries and salad

SAUSAGE & MASH 12.50

▶ Swap mash for shoestring fries

MINI STEAK 12.50

With shoestring fries and salad

MAC'N'CHEESE 12.50

YUMMY DESSERTS

STICKY DATE PUDDING 15

Served with ice cream

CHOCOLATE MOUSSE CAKE 15

Served with ice cream

CREME BRULEE (GF) 15

Served with ice cream