

LIGHT MEALS	MAINS	BURGERS	STEAKS ^{GF}
GARLIC BREAD \$13 Fresh focaccia grilled with herb and garlic butter ^V	CHICKEN SCHNITZEL \$28 300g Panko Schnitzel with shoestring fries and house salad	BURGERS all served with shoe string fries and aioli	250G PORTERHOUSE \$31 300G SCOTCH FILLET \$36 400G T-BONE STEAK \$36 500G KING OF STEAKS \$39.5 21 day dry-aged rib eye
TOMATO BRUSCHETTA \$13 Tomato, red onion and herbs on crisp bread topped with goat's feta and balsamic reduction ^V	CHICKEN PARMIGIANA \$30 300g Panko Schnitzel topped with Napoli, pancetta and cheese served with shoestring fries and house salad	BBQ BACON BURGER \$19.5 Char-grilled Angus patty, lettuce, tomato, cheese, bacon, caramelised onion topped with bourbon BBQ sauce and aioli ADD EGG \$1.5	All steaks come with your choice of two sides and sauce Sauce: Gravy Creamy garlic Dianne Mushroom Pepper Sides: House salad Roasted vegetables Creamy mash Shoestring fries
SALT & PEPPER CALAMARI \$21 Dusted and fried in rice flour on top of a fresh salad and drizzled with aioli ^{GF}	FISH & CHIPS \$28 Lunch serve \$21 Freshly beer battered Ling fillets served with chips, house salad, lemon and tartare	CHEESE BURGER \$17 Char-grilled Angus patty with cheese, lettuce, pickles, tomato sauce and American mustard	Make any steak a surf and turf for \$5 extra
GARLIC AUSTRALIAN KING PRAWNS \$23 Aussie prawns tossed in garlic butter served sizzling w/crisp bread and house salad	BANGERS & MASH \$28 - 3 SNAGS \$21 - 2 SNAGS Thick Beef sausages with creamy mash, green peas and onion gravy ^{GF}	MUSHROOM BURGER \$19.5 Marinated field mushroom with burger sauce, pickles, lettuce, tomato and avo ^V	KIDS (UNDER 12)
SOUTHERN FRIED WINGS \$21 Fried buttermilk wings served with slaw and peri peri aioli	BBQ PORK RIBS \$29.5 Tender juicy Pork ribs topped with smokey bourbon bbq sauce and served with fries and salad ^{GF}	PORK BELLY SAMBO \$19.5 Asian pork belly with a red slaw, pickles and topped with Korean BBQ sauce and aioli	CHICKEN SCHNITZEL AND CHIPS \$12.5 FISH AND CHIPS \$12.5 SAUSAGE AND MASH \$12.5 STEAK AND CHIPS \$12.5 SPAGHETTI NAPOLI ^V \$12.5
GOAT'S CHEESE AND BABY BEETROOT FRITTATA \$22 Baby beetroots, caramelised onions and goat's cheese served in the pan with house salad ^V ^{GF}	12 HOUR LAMB SHANK \$28 Slow cooked lamb shank served on a vegetable, goat's cheese, olive and caper medley ^{GF}	GRILLED CHICKEN BURGER \$19.5 Tender chicken with lettuce, avo, tomato, cheese, bacon topped with a herb aioli	
MARINATED FIELD MUSHROOMS \$22 Grilled mushrooms with pine nuts, lettuce, cherry tomato, red onion and a house made lemon ricotta ^V ^{GF}	PAN FRIED CHICKEN BREAST \$28 Free range chicken breast pan fried with a rosemary butter served on seasonal greens ^{GF}	SOUTHERN FRIED CHICKEN BURGER \$19.5 Buttermilk chicken thighs with slaw, tomato, bacon, cheese and pickles topped with peri peri aioli	
SALADS	VEGETARIAN PUMPKIN CURRY \$26 ADD CHICKEN \$3 Soft butternut pumpkin cooked with coconut and cherry tomatoes served with green beans and jasmine rice ^V ^{GF}	STEAK SAMBO \$19.5 Chargrilled sirloin with lettuce, tomato, cheese, caramelised onion and topped with relish and aioli	
THAI BEEF \$21 Rare steak on a mint and coriander vermicelli salad and fried shallots ^{GF}	MASTER STOCK PORK BELLY \$29 Twice-cooked pork belly served with mash, greens and a sticky asian glaze	SIDES	
IMPERIAL CAESAR \$22 ADD CHICKEN \$3 Crispy bacon, egg, croutons and cos lettuce tossed with house-made dressing and pecorino	KING PRAWN SPAGHETTI \$27 Garlic and chilli king prawns tossed with fresh spaghetti, cherry tomatoes, garden herbs, olive oil and shaved pecorino	SHOESTRING FRIES Small \$4 Med \$8.5 Large \$12.5 LOADED FRIES \$22 PORK BELLY Crisp fries topped with shredded pork belly, fried shallots, pickled onion, cheese and BBQ sauce ITALIANO Crisp fries topped with napoli, shallots, olives, red onion, crisp pancetta and mozzarella	
GARDEN SALAD \$9 Fresh salad with all the trimmings ^V ^{GF}	MARKET FISH \$32 Market-fresh fish cooked in parchment with citrus, seasonal greens and new potato ^{GF}	SWEET POTATO WEDGES \$13 Sweet potato wedges with maple aioli ^{GF}	
ROASTED VEGETABLE SALAD \$13.5 Seasonal roasted vegetables topped with fresh herbs, goat's cheese and balsamic ^V ^{GF}		STEAMED SEASONAL VEGETABLES ^V ^{GF} \$12.5 CREAMY HERB MASH \$12.5	

Don't forget to look on the board for a selection of desserts and weekly specials



The Imperial Bistro has a surcharge of 10% on Public Holidays