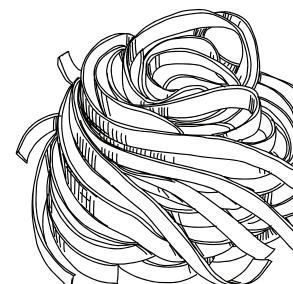


# BISTRO



## GRAZING MENU

<b>Garlic and Herb Bread</b> <b>V</b>	7
<b>Garlic and Mozzarella Bread</b> <b>V</b>	9
<b>Garlic, Cheese and Rosemary Pizza</b> <b>V</b>	11
<b>Handmade Salmon Risotto Cakes (4)</b>	15
Rocket – Aioli – Lemon – Sticky Balsamic	
<b>Cheeseburger Spring Rolls (4)</b>	17
Sweet Baby Ray's Hickory Brown Sugar Sauce	

## PIZZA

*Italian classic 11" crust – GF base add \$2.50*

<b>Wild Mushroom</b> <b>V</b>	21
Sundried Tomato Pesto – Three Cheeses – Rocket	
<b>Tropicana</b>	23
Napoli - Bacon – Ham – Pineapple - Mozzarella	
<b>Italiano</b>	24
Salami – Prosciutto – Artichoke – Olives Sundried Tomato - Mozzarella	

## PASTA & RISOTTO

<b>Fettucine</b>	19
Beef Bolognese Ragu – Parmesan	
<b>Gnocchi</b>	23
Italian Pork & Fennel Sausage – Chilli Pesto – White Bean – Parmesan	
<b>Risotto</b> <b>V</b> <b>GF</b>	24
Wild Mushroom – Taleggio Cheese – Rocket Pendelton Extra Virgin Olive Oil	

## SIDE DISHES

<b>Chopped Salad</b> <b>V</b> <b>GF</b>	6
Balsamic Dressing	
<b>House Chips</b>	7
Tomato Sauce	
<b>Panache Vegetables</b> <b>V</b> <b>GF</b>	7
Butter – Flaked Sea Salt	
<b>Condiments</b> (extra sauce \$0.50)	
Aioli – Tartare Sauce – English Mustard – Horseradish Dijon Mustard – BBQ Sauce – Tomato Sauce	

## CHEF'S SPECIALS

<b>Raw Salad</b> <b>V</b> <b>VG</b> <b>GF</b>	16
Beetroot – Zucchini – Radish – Salad Greens Cannellini Beans – Hummus – Toasted Grains Balsamic & Olive Oil	
<b>Warm Bistro Salad</b> <b>V</b>	19
Haloumi Cheese – Garden Greens – Sautéed Potatoes Spanish Onion – Olives – Wild Mushrooms Eggplant Puree – Sesame Dressing – Fried Parsley	
<b>Add Chicken</b>	3.9
<b>Battered Cod &amp; Chips</b>	Seniors \$15.90 19
Chopped Salad – Lemon – Tartare Sauce	
<b>New Orleans Burger</b>	21
Crispy Chicken Tenderloins – Pineapple – Bacon American Cheese – Lettuce & Mayo – Pickle & Fries	
<b>Char Grilled Salmon Fillet</b> <b>GF</b>	27
Prosciutto Wrap – Vegetable Ratatouille – Salsa Verde	

## BISTRO CLASSICS

*Served with either chips or chat potatoes,  
chopped salad or vegetables*

<b>Chicken Schnitzel</b>	23
(Free Range Elgin Valley, Glasshouse Mountains)	
<b>Chicken Parmigiana</b>	25
(Free Range Elgin Valley, Glasshouse Mountains) Leg Ham – Swiss Cheese – Napoli	
<b>Melanzane Vegetable &amp; Ricotta Lasagne</b> <b>V</b>	24
Pangritata Crumb – Napoli Sauce	

## CHAR GRILLED

*Served with either chips or chat potatoes,  
chopped salad or vegetables with your choice of sauce*

<b>Chicken Breast 220gm</b>	21
Free Range Elgin Valley, Glasshouse Mountains (butterflied)	
<b>Rump Steak 200gm</b>	Seniors \$20 22
Grain Fed	
<b>Rump Steak 300gm</b>	31
Grain Fed	
<b>Scotch Fillet 250gm</b>	33
Grain Fed	
<b>Choice of sauces</b> (extra sauce \$2)	
Mushroom – Pepper – Gravy – Béarnaise	
<b>Condiments</b> (extra sauce \$0.50)	
Aioli – Tartare Sauce – English Mustard – Horseradish Dijon Mustard – BBQ Sauce – Tomato Sauce	

# BISTRO

## DESSERT - \$13.90

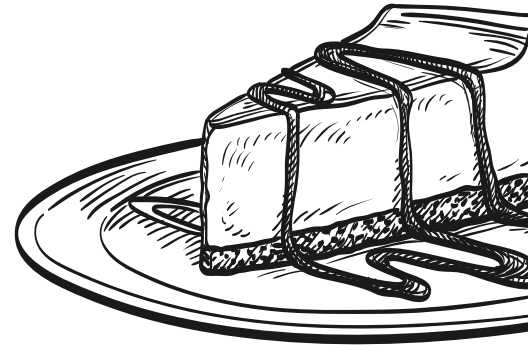
**Dark Chocolate & Hazelnut Praline Tart**  
Rum & Raisin Ice Cream – Thick Cream

**Crepe Suzette**

Grand Marnier Syrup – Candied Orange  
Vanilla Bean Ice Cream

**Sticky Date Pudding**

Honeycomb Ice Cream – Hokey Pokey Sauce  
Almond Toffee



## MINI DESSERT

*Can't manage a whole dessert  
but want something sweet?*

**Rum Baba \$4.5**

Rum Liqueur Syrup – Thick Cream

## KIDS' MEALS - \$11.90

*Served with additional ice cream & toppings of either Caramel, Strawberry or Chocolate with Sprinkles*

**Cheese, Ham & Pineapple Pizza**

**Fettucine Bolognese**

**Crumbed Chicken Tenders**

(served with either chips or chat potatoes, chopped salad or vegetables)

**Grilled Steak**

(served with either chips or chat potatoes, chopped salad or vegetables)

**Crumbed Fish Fingers**

(served with either chips or chat potatoes, chopped salad or vegetables)