

Entree

Soup of the Day - **\$9.00**

Tomato, Basil, Marinated Feta Bruschetta - **\$9.50 (V)**

Salt & Pepper Squid with Roast Chilli & Asian Salad - **\$14.00**

Baked Goats Cheese Tart with Rocket, Pear and Parmesan Salad - Entree **\$14.00** Main **\$19.50**
0 **(V)**

Cajun Chicken Salad with Tzatziki - **\$14.00 (GF)**

Pasta

Four Cheese Ravioli with a Mushroom & Onion Cream Sauce – Entree **\$14.00** Main **\$19.50 (V)**
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Penne with Prawns in a Chilli & Garlic Tomato Sauce **\$16.50** Main **\$22.50**

Mains

Veal Parmigiana with Chat Potatoes & Green Beans - **\$20.50**

Braised Lamb Shanks, Cannellini Beans & Mash Potato, in a Red Wine Sauce - **\$22.50**

Pork Neck Slow Cooked in Master Stock with Asian Greens & Pumpkin Mash - **\$22.50**

Atlantic Salmon, Asparagus & Chat Potatoes in Lemon & Dill Sauce - **\$24.50 (GF)**

Chicken Breast with Garlic Potato Mash & Salsa Verde (estimated 25mins to cook) **(GF)- \$22.50**
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Char-Grill (*Served with Chips & Salad*)

Sirloin 250g - \$23.00 **(GF)**

Scotch Fillet 320g - \$27.50 **(GF)**

Choice of Sauce – Pepper, Mushroom or Onion Gravy **(Non GF)**

Side Orders

Garlic Bread - **\$5.50**

Herb and Parmesan Bread - **\$5.50**

Bread Roll - **\$1.00**

Wedges with Sour Cream and Chilli Sauce - **\$8.50**

Mash Potato - **\$5.50**

Hot Buttered Vegetables - **\$5.50 (GF)**

Mixed leaf Salad with Balsamic Dressing - **\$7.00 (GF)**

Pear, Rocket, Bacon and Parmesan Salad - **\$8.00 (GF)**

Chips - **\$5.50 (GF)**

Pumpkin Mash-**\$5.50**

(V) – Suitable for Vegetarians **(GF)** – Gluten Free

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