

# BISTRO MENU

## FROM THE BAKER

|                         |     |
|-------------------------|-----|
| HERB AND GARLIC BREAD   | 6.9 |
| GARLIC AND CHEESE BREAD | 6.9 |

## OYSTERS

|                    |      |         |      |
|--------------------|------|---------|------|
| NATURAL ½ dozen    | 16.9 | 1 dozen | 25.9 |
| KILPATRICK ½ dozen | 17.9 | 1 dozen | 26.9 |

## SMALL PLATES 9.9

SPRING ROLLS  
Served with dipping sauce

SOUP OF THE MOMENT WITH CRUSTY BREAD

MIXED DIPS WITH PITA BREAD

HALLOUMI  
Grilled greek cheese with lemon

WARM GREEN OLIVES AND CHORIZO  
With E/V olive oil, garlic and crusty bread

CHICKEN WINGS  
Super sticky sweet soy-glazed, oven roasted

SPANISH GARLIC AND CHILLI MUSHROOMS  
With E/V olive oil and crusty bread

CALAMARI  
Lightly floured and fried, served with lemon and garlic aioli

PANKO SQUID RINGS  
Crumbed and served with lemon and tartare sauce

PRAWN AND GINGER DUMPLINGS  
Steamed and served with soy sauce

CRISPY FRIED ONION RINGS  
With garlic aioli

## FROM THE WOK

KOREAN BBQ PRAWNS 25.9  
Prawns coated in mixed Korean spices, tossed with seasonal vegetables, sweet chilli sauce and served with rice

STIR-FRIED CHICKEN 24.9  
With satay sauce, seasonal vegetables and hokkien noodles

STIR-FRIED PRAWNS AND SQUID 25.9  
With bok choy, red capsicum, shallots, sweet chilli sauce and served with steamed rice

GINGER PLUM CHICKEN STIR-FRY 24.9  
With steamed rice and seasonal vegetables

## PASTA

Your choice of fettuccine, rigatoni or gnocchi

CARBONARA 21.9  
Served with bacon, egg and parmesan cheese in a creamy sauce

CREAMY GARLIC PRAWN PASTA 27.9  
Prawns with garlic and parsley in a creamy sauce

CHICKEN AND AVOCADO PASTA 24.9  
Served with mushrooms, spinach and avocado in a creamy sauce

PESTO PRAWNS 27.9  
Served with spinach, prawns, semi dried tomatoes, pine nuts in a creamy pesto sauce

CHORIZO PASTA 24.9  
Served with chorizo, olives, spinach, onions in a napoli sauce

PASTA AMATRICIANA 22.9  
Tossed with bacon, red onion, capsicum, garlic and parsley in a napoli sauce

## SALADS

PRAWN AND AVOCADO SALAD 25.9  
With salad mix, cherry tomatoes, red onion, cucumber and sweet chilli and lime dressing

CAESAR SALAD 19.9  
Crisp cos lettuce, egg, anchovies, With Chicken 24.9  
bacon, parmesan and croutons With Prawns 26.9

GREEK LAMB SALAD 27.9  
Marinated lamb rump chargrilled, served on a bed of cos lettuce with tomato, cucumber, red onion, olives, feta cheese and topped with yogurt

THAI STYLE CALAMARI SALAD 24.9  
Calamari pieces in a colourful mixed salad with a thai salad dressing

# BISTRO MENU

## FROM THE LAND

|                             |      |  |  |
|-----------------------------|------|--|--|
| RIB EYE ON THE BONE (400GM) | 34.9 | STEAK SAUCES   |  |
| PORTERHOUSE (350GM)         | 33.9 | Garlic butter, red wine & mushroom, bearnaise, pepper, kilpatrick or gravy |  |
| MSA RUMP (350GM)            | 29.9 |  |  |
| SCOTCH FILLET (350GM)       | 34.9 |  |  |

## FROM THE SEA

|   |      |  |      |
|---|------|--|------|
| FISH AND CHIPS<br>Battered fillets served with salad, fries, lemon & tartare sauce  | 24.9 | GARLIC OR CHILLI PRAWNS<br>Your choice of creamy garlic sauce OR chilli napoli served on jasmine rice with salad | 29.9 |
| SALMON<br>Pan roasted fillet served with fries, salad, lemon and coriander ginger lime dressing   | 29.9 | FLATHEAD FILLETS<br>Battered and served with fries, salad, lemon and tartare sauce                               | 28.9 |
| PANKO CRUMBED CALAMARI RINGS<br>Served with fries, lemon, tartare sauce and salad   | 27.9 | GREEK STYLE FRIED CALAMARI<br>Served with fries, salad, lemon and a garlic aioli                                 | 27.9 |
| PRAWN SAGANAKI<br>Pan fried prawns with garlic, herbs, fresh tomato and feta cheese in a napoli sauce, served with jasmine rice and salad | 29.9 |  |      |

## SOMETHING DIFFERENT

|  |      |  |      |
|--|------|--|------|
| CHICKEN PARMIGIANA<br>Crumbed breast of chicken topped with ham, mozzarella and napolitana sauce                                 | 24.9 | OPEN LAMB SOUVLAKI<br>Marinated lamb rump, chargrilled and served with pita bread, potatoes, lemon, tzatziki and a greek salad | 29.9 |
| VEAL PARMIGIANA<br>Crumbed veal topped with ham, mozzarella and napolitana sauce   | 26.9 | APRICOT LAMB RUMP<br>Oven baked lamb rump, served with a tangy apricot sauce   | 27.9 |
| OPEN CHICKEN SOUVLAKI<br>Marinated chicken, served with pita bread, tzatziki, lemon, salad and fries                             | 27.9 | ROAST LAMB RUMP<br>Slow cooked with rosemary and black pepper, topped with gravy   | 27.9 |
| POLLO AL FORNO<br>Oven baked chicken fillet filled with cream cheese, semi dried tomatoes and bacon, topped with béarnaise sauce | 28.9 | VEAL PESTO<br>Thin cuts of bobby veal, pan-fried with prawns, mushrooms and spinach in a creamy pesto sauce                    | 29.9 |
| CHICKEN RIVIERA<br>Chicken fillet grilled, topped with prawns and bacon and served with a dijon mustard sauce                    | 29.9 | BEEF BURGER<br>With bacon, egg, cheese, red onion, tomato, served with garlic aioli, salad and fries                           | 22.9 |

## DESSERTS

SEE DESSERT BOARD

All our prices are inclusive of GST.

All food purchased is to be consumed on the premises.  
Please notify staff of any food allergies at times of ordering.  
Gluten free menu also available.