



# *Bistro Menu*

# Entrees

	M	G
<b>GARLIC BREAD</b> Add cheese \$2	\$8	\$9
<b>NATURAL OYSTERS</b>  1/2 doz	\$24	\$30
<b>KILPATRICK OYSTERS</b>  1/2 doz	\$30	\$36
<b>NAMJIN OYSTERS</b>  1/2 doz	\$27.6	\$33
<b>CHIPS</b> Bowl of chips served with aioli  (Add cheese & bacon \$4.5)	\$10	\$11
<b>SMOKED WAGYU BEEF</b> With Turkish bread, cornichons & Branston pickle	\$19.9	\$20.9
<b>DUCK SPRING ROLLS</b> With hoisin sauce	\$16	\$17
<b>BRUSCHETTA</b> Sourdough bread, marinated mozzarella, medley tomato, basil pesto, balsamic glaze 	\$16	\$17





	M	G
<b>HALOUMI FRIES</b> Plum sauce & lemon wedge	\$15	\$16
<b>MUSHROOM MEDLEY</b> Seasonal trio mushroom tossed in garlic butter and sherry vinegar	\$13	\$14
<b>GREENS GROCER</b> Market greens, olive oil, shaved almond  	\$12	\$13
<b>SWEET POTATO FRIES</b> With lime aioli	\$14	\$15
<b>MASH</b> Creamy garlic mashed potato 	\$6.5	\$7.5
<b>ONION RINGS</b> Served with lime aioli	\$14	\$15

# Salads

	M	G
<b>THAI BEEF SALAD</b> Thai marinated beef, rainbow salad, aromatic fresh herb, Namjin sauce  	\$29.9	\$31.9
<b>CAESAR SALAD</b> Cos lettuce, bacon pieces, croutons, soft egg, parmesan & anchovy 	\$22	\$24
<b>SUPERFOOD SALAD</b> Organic quinoa, kale, corn, pepita, goji berry, cucumber, tomato & house dressing    	\$23.5	\$25.5
<b>ADD TO YOUR SALADS</b> Steamed chicken tenderloins \$7, Haloumi fries (3) \$7, Crumbed prawns (4) \$10		



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## Classics

	M	G
<b>LODGE BURGER</b> Wagyu patty, beetroot relish, Lodge secret sauce, cos lettuce, tomato & American cheese on brioche bun with chips  (GF BUN +\$3.0)	\$27.5	\$29.5
<b>SOUTHERN FRIED CHICKEN BURGER</b> Southern crumbed chicken tenderloin, slaw, sriracha mayo, pineapple, brioche bun and chips (GF BUN +\$3.0)	\$27.5	\$29.5
<b>PESTO LINGUINE</b> Fresh basil pesto, marinated rainbow veggies, parmesan, pine nuts   	\$27.5	\$29.5
<b>CHICKEN SCHNITZEL</b> Chips & house slaw	\$25	\$27
<b>BEEF SCHNITZEL</b> Chips & house slaw	\$26	\$28
<b>VEGAN SCHNITZEL</b> Plant based schnitzel with chips & house slaw  	\$27.5	\$29.5
<b>CRUMBED PRAWNS</b> Chips & baby gem salad & lime aioli	\$33.5	\$35.5
<b>FISH &amp; CHIPS</b> Flathead fillets with chips, baby gem salad & tartare (Crumbed, grilled or Coopers pale ale battered) 	\$27.5	\$29.5
<b>SEAFOOD TRIO</b> Coopers pale ale battered flathead, crumbed prawn & squid with chips & baby gem salad	\$32	\$34
<b>SQUID</b> Dusted in 3 peppers, lightly fried squid with chips, baby gem salad & lime aioli	\$26	\$28

## Signature Dishes

	M	G
<b>JOHNNIE WALKER BEEF RIBS</b> Slow oven baked beef ribs, served with pineapple slaw, corn on the cob and a Johnnie Walker glaze 	\$40	\$42
<b>OUTBACK KANGAROO LOIN</b> Marinated in bush herbs, berries and then charred, served with red wine jus, organic quinoa salad and hazelnuts 	\$36	\$38
<b>PORTUGUESE ESPETADA</b> Chargrilled skewered marinated lamb backstrap and vegetables, chef's signature sauce and chips	\$39.9	\$41.9
<b>TERIYAKI SALMON</b> Panfried Tasmanian salmon, seasonal greens, sesame oil, topped with in house teriyaki sauce  	\$35.5	\$37
<b>HARISSA CHICKEN</b> Harissa marinated crispy skin succulent chicken breast, creamy garlic mash potato, broccolini, herb pesto	\$32	\$34
<b>AALU TAMA BODI</b> Traditional Nepalese curried stew with bamboo shoots, black eye beans and potato served with rice, papadums   	\$26.5	\$28
<b>NASI GORENG</b> Egg, chicken, prawns, Asian vegetables, fried shallots & rice served with prawn crackers  	\$31	\$33
<b>KFC Wings &amp; chips</b> ½ kg Korean fried chicken wings tossed with Korean dipping sauce, aioli, chips	\$28.5	\$30.5

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# From the Grill

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<b>PORTERHOUSE 250G</b> Served with baby gem salad & chips 	\$37	\$39
<b>SCOTCH FILLET 300G</b> Served with & baby gem salad chips 	\$45	\$47
<b>RUMP STEAK 250G</b> Served with baby gem salad & chips 	\$31	\$33
<b>SAUCES</b> Plain gravy, mushroom, pepper, dianne \$2 Garlic sauce \$4.5 Red wine jus \$4.5		

# Toppers

	M	G
<b>PARMI</b> House napoli & cheese	\$3.5	\$4
<b>HAWAIIAN</b> House napoli, pineapple, ham & cheese	\$5.5	\$6.5
<b>KILPATRICK</b> Bacon, kilpatrick sauce & cheese	\$7.5	\$8.5
<b>GARLIC PRAWN</b> Prawn, creamy garlic sauce & parsley	\$9	\$10
<b>GODFATHER</b> Pepperoni, bacon, house napoli & cheese	\$7	\$8



# Lunch Menu

Available Mon - Fri  
Excludes public holidays

	M	G
<b>CHICKEN SCHNITZEL</b> Chips, salad	\$18	\$20
<b>FISH &amp; CHIPS</b> Salad, tartare	\$18	\$20
<b>CHICKEN BURGER</b> With chips	\$18	\$20
<b>PESTO LINGUINE</b> Fresh basil pesto, marinated rainbow veggies, parmesan, pine nuts	\$18	\$20

# Kids Meals \$13.9

Includes a drink, ice cream & activity pack (12 years and under only)

<b>BEEF/CHICKEN SCHNITZEL</b> Chips, tomato sauce
<b>CRUMBED FISH DIPPERS</b> Chips, tomato sauce
<b>PENNE PASTA</b> Napoli Sauce, parmesan cheese
<b>CHICKEN NUGGETS</b> Chips, tomato sauce
<b>CHEESEBURGER</b> Chips, tomato sauce

\*Salad available on request

# Desserts

	M	G
<b>MACAROONS</b> Whipped cream, honey comb, fairy floss, berry coulis	\$12	\$13
<b>ICE CREAM SUNDAE</b> Choice of topping (  \$2.50)	\$8.5	\$9.5
<b>HOUSE MADE DARK CHOCOLATE BROWNIE</b> Served with ice cream, chocolate ganache & honeycomb	\$13	\$14

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