

Bistro

MENU

BREAD

TOASTED CIABATTA ROLL(V)	2.50
Salted butter	
PIZZA BREAD (V)	12.00
Parmesan, garlic and herb	
TRIO OF DIPS (V/VGO)	16.00
Beetroot Tzatziki, Almond Hummus, Avocado Crush	

STARTERS

BEETROOT ARANCINI (V)	18.00
Beetroot ketchup, garlic aioli, parmesan crisps	
CORNFLAKE CHICKEN TENDERS	18.00
Buttermilk chicken tenders coated in crushed cornflakes with a side of Siracha Mayonnaise and House Pickles	
INDIAN SPICED LAMB RIBS	20.00
Cucumber labneh, grilled lime	
DUCK SPRING ROLLS	18.00
Quandong and sweet chilli sauce	
CRUMBED HALOUMI (V)	18.00
Grilled zucchini, pomegranate, lemon, herb salad	
MINI FALAFELS (VE/DF)	18.00
Almond Hummus, lemon wedge	
PRAWN GYOZA	20.00
Sweet chilli soy dressing, coriander, fried shallots	

SHARING

TASTING BOARD FOR TWO	49.00
Duck spring rolls, beetroot arancini, lamb ribs, grilled flatbread and dips	
SEAFOOD PLATTER FOR TWO	59.00
Battered Coorong mullet, salt and pepper squid, crumbed prawn cutlets, mussels in napolitana sauce, chips, house tartare sauce, mixed leaf salad, lemon wedges	

SALADS

ASIAN CRISPY NOODLE SALAD (VG)	19.50
Mixed leaves, pickled cucumber, carrot, toasted sesame, crispy noodles, sweet chilli soy dressing	
BABY SPINACH SALAD (V)	19.50
Bocconcini, dried kalamata olives, baby spinach, smoked sun-dried tomato pesto	
CAESAR SALAD	19.50
Baby cos, shaved parmesan, bacon pieces, croutons, poached egg, Anchovy dressing	
COUS-COUS SALAD	19.50
Spinach, cous cous, roasted pumpkin, pickled raisins, dukkha, Tahini maple vinegarette	
ADDITIONS	
Cornflake chicken tenders	8.00
Salt & pepper squid	6.00
Crumbed prawn cutlets	8.00
Mini falafels	6.00
Crumbed haloumi (V)	6.00

PIZZA 12"

MARGHERITA (V)	20.00
Napolitana base, bocconcini, mozzarella, basil, olive oil	
HAWAIIAN	22.00
Napolitana base, Barossa ham, pineapple, mozzarella	
CHICKEN TIKKA	24.00
Garlic yoghurt, red onion, coriander, mozzarella	
SPICY MIDDLE EASTERN LAMB	25.00
Fetta, harissa, pomegranate, mozzarella	
BBQ MEAT LOVERS	25.00
BBQ sauce base, Ham, Bacon, Beef mince, Chicken and Salami with Mozzarella	



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THE CLASSICS

ANGUS BEEF & BACON BURGER 23.00
Swiss cheese, BBQ sauce, battered onion rings, chips, aioli

CHICKEN SCHNITZEL BURGER 24.00
Crumbed chicken breast schnitzel on toasted Turkish roll with garlic aioli, coleslaw and house pickles with side chips and tomato sauce

V2 SCHNITZEL PLANT BURGER (VG) 23.00
V2 schnitzel, baby cos, beetroot relish, battered onion rings, chips, vegan aioli

SALT & PEPPER SQUID 26.00
Chips, salad, tartare sauce, grilled lime

COORONG MULLET FISH 2pc 22.00
Battered, crumbed or grilled, chips, salad, tartare sauce, lemon wedge

3pc 27.00

ROAST OF THE DAY 26.00
Garlic and thyme potatoes, seasonal roasted vegetables, steamed greens, Yorkshire pudding, plain gravy

SEAFOOD TRIO FOR ONE 29.00
Battered Coorong mullet, salt and pepper squid, crumbed prawn cutlets, chips, salad, tartare sauce, lemon

CHICKEN BREAST SCHNITZEL 24.00
Chips, salad, plain gravy

ANGUS BEEF SCHNITZEL 25.00
Chips, salad, plain gravy

SCHNITZEL TOPPINGS:

Diane	2.50
Peppercorn	2.50
Mushroom	3.50
Parmigiana (Nap sauce, mozzarella)	4.00
Hawaiian (Nap sauce, ham, pineapple, mozzarella)	5.00
Aussie (BBQ sauce, bacon, fried egg, mozzarella)	5.00
Firebreather (Nap sauce, soppressa, nduja, mozzarella, Rio Vista chilli oil)	6.00

SIDES

CHIPS (V) 10.00
Tomato sauce

WEDGES (V) 12.00
Sour cream, sweet chilli sauce

BUTTERY MASHED POTATO (V) 10.00

SEASONAL STEAMED GREENS (VG) 12.00

MIXED LEAF SALAD (VG) 10.00

CHEF'S SELECTION

ROASTED CHICKEN BREAST 29.00
With spinach & ricotta rotolo, creamy napolitana sauce and pangritata

PAN ROASTED VADOUVAN SPICED BARRAMUNDI 32.00
Cauliflower puree, poppy seed zucchini noodles and coriander

CREAMY GARLIC SEAFOOD PASTA 33.00
SA prawns, barramundi, mussels, squid, creamy garlic sauce, Rio Vista garlic oil, fried shallots

SLOW COOKED LAMB SHOULDER AND POTATO GNOCCHI 30.00
Mint pea puree, house dukkha, crumbled feta, parmesan and jus.

THE GRILL

Our beef is 100-day grain fed from the Limestone Coast.

Served with chips, salad, plain gravy or buttery mash, charred broccolini, plain gravy

250G PORTERHOUSE ON THE BONE 34.00

300G RUMP 36.00

300G SCOTCH 48.00

GRILL TOPPINGS

Diane	2.50
Peppercorn	2.50
Mushroom	3.50
Garlic Butter	2.50

Please alert wait staff to any allergies. We take these seriously but cannot guarantee meals without traces of allergens.

V | Vegetarian VG | Vegan

