

PLEASE ORDER FOOD AT THE BISTRO

NIGHTLY SPECIALS

15

MONDAY RIB NIGHT

Half rack of smokey bbq pork ribs,
chips, garden salad

TUESDAY STEAK NIGHT

250g rump, chips, garden salad,
choice of sauce

WEDNESDAY SCHNITZEL NIGHT

Chicken schnitzel or parmigiana,
chips, garden salad

THURSDAY BURGER NIGHT

Grilled beef burger and chips

AVAILABLE FROM 5:30PM

TO START

HOUSE MARINATED OLIVES (v, gf) 6

Fennel seeds, chilli, citrus, extra virgin olive oil

GARLIC & CHEESE FLATBREAD (v) 12

Confit garlic, mozzarella, rosemary

BRUSCHETTA (v) 12

Tomatoes, capers, red onion, ricotta, fresh herbs

ANTIPASTO PLATTER 29

Prosciutto di Parma, chilli fennel salami, double smoked ham, pepperonata, marinated olives, manchego cheese, fresh rocket, focaccia, lavosh

SALT & PEPPER SQUID 18

Chilli, lemon aioli, lemon cheeks

ARANCINI (v) 17

Mushroom, parmesan, basil aioli

CRISPY BUTTERMILK CHICKEN WINGS 15

Paprika mayo

KINGFISH CEVICHE (gf) 23

Coconut, chilli, radish, micro herbs, salmon roe

(v) vegetarian (gf) gluten free

PIZZAS

MARGHERITA (v) • 18

Napoli sauce, fior di latte, basil, extra virgin olive oil

PROSCIUTTO • 22

Napoli sauce, fior di latte, prosciutto di Parma, basil, fresh rocket, shaved parmesan, extra virgin olive oil

SUPREME • 22

Napoli sauce, mozzarella, chilli fennel salami, double smoked ham, mushrooms, kalamata olives, capsicum, Spanish onion

PERI PERI CHICKEN • 22

Napoli sauce, mozzarella, marinated chicken, capsicum, shallots, Spanish onion, peri peri sauce

MEAT LOVERS • 24

Napoli sauce, mozzarella, chilli fennel salami, pancetta, pork sausage, mushrooms, Spanish onion, basil

PRAWN & PANCETTA • 24

Napoli sauce, mozzarella, garlic prawns, pancetta, shallots, chilli, fresh rocket

PEPPERONI • 22

Napoli sauce, fior di latte, chilli fennel salami, kalamata olives, basil, extra virgin olive oil

VEGAN (v) • 22

Napoli sauce, vegan cheese, mushrooms, capsicum, kalamata olives, Spanish onion, fresh rocket, basil, extra virgin olive oil

Gluten free base +5

SALADS

ROASTED BEETROOT SALAD (v, gf on request) 19

Red and golden beets, salad leaves, goats cheese, maple walnuts, red onions, croutons, olive oil

PUMPKIN SALAD (v, gf) 19

Roasted spiced pumpkin, salad leaves, edamame, mixed herbs, currants, Persian feta, house made vinaigrette

Add chicken +7

KIDS

CHICKEN NUGGETS & CHIPS • 12

FISH & CHIPS • 12



FROM THE SEA

PORT STEPHENS OYSTERS (gf)
Served with house-made mignonette
½DOZ / DOZ • 22 / 36

SEAFOOD BASKET FOR 2 • 55
Battered fish, salt and pepper squid, crumbed prawns, chips, garden salad, tartare sauce, cocktail sauce, lemon cheeks

HOT & COLD SEAFOOD PLATTER • 85
(2-3 people)
Port Stephens oysters, Australian prawns, beer battered fish, salt and pepper squid, marinated octopus, chips, garden salad, tartare sauce, cocktail sauce, lemon cheeks

400G BUCKET OF AUSTRALIAN PRAWNS (gf) ... 36
Traditional cocktail sauce, lemon cheeks

SALT & PEPPER SQUID 26
Chilli, chips, garden salad, lemon aioli, lemon cheeks

BEER BATTERED FISH & CHIPS..... 25
Garden salad, tartare sauce, lemon cheeks

CRISPY SKIN SALMON (gf).....32
Green beans, baby potatoes, cherry tomatoes, roasted onion, capers, salsa verde

MARKET FISH (gf) MP
Baby potatoes, steamed greens, caper and dill aioli

MAINS & CLASSICS

SOUTHERN FRIED CHICKEN BURGER..... 19
Cheese, lettuce, pickles, chipotle aioli, chips
Add bacon +2

GRILLED BEEF BURGER 20
American cheddar, tomato, lettuce, pickles, onion, house sauce, chips
Add bacon +2

SMOKY BBQ PORK RIBS (HALF/FULL) (gf).....32/49
Chips, garden salad

CHICKEN SCHNITZEL.....22
300g panko crumbed schnitzel, chips, garden salad
Parmigiana +4

PRAWN SPAGHETTI.....29
Cherry tomatoes, confit garlic, chilli, rocket, lemon

VEGAN PASTA (v,gf).....25
Slow roasted red peppers, confit cherry tomatoes, black olives, vegan pesto, pine nuts

STEAKS

All steaks served with chips, garden salad and your choice of gravy, pepper, mushroom or diane sauce

SIRLOIN (300G) 35
Riverine, grain fed 180 days

WAGYU RUMP (300G)30
Darling Downs, Marble Score 5+

SIDES

CHIPS (v,gf).....8

CRISPY CHAT POTATOES (v,gf)..... 12
Feta and oregano puree, rosemary, sea salt

STEAMED BROCCOLINI & GREEN BEANS (v,gf).....9
Slithered almonds, lemon, extra virgin olive oil

GARDEN SALAD (v,gf).....8
Cherry tomatoes, julienne carrots, red onions, house vinaigrette

SAUCES

2

Gravy • Pepper • Mushroom • Diane (gf)
Tartare • Lemon Aioli • Chipotle Aioli

DESSERT

PASSIONFRUIT CHEESECAKE • 15
Macadamia crumb

(v) vegetarian (gf) gluten free

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary requirements, we cannot guarantee that our food will be allergen free.
10% surcharge on public holidays.