

BISTRO

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Members G Guest

SNACKS & SHARES	M	G
GARLIC BREAD House-made garlic bread	11	12
CHEESY GARLIC BREAD Garlic bread w/ melted cheese & herbs	12	13
CHIPS 🛞 🗇 w/ Aioli	9	10
BUTTERMILK FRIED SQUID (a) w/ Aioli	18	20
MARINATED OLIVES @ Marinated olives in citrus & rosemary	7	8
KOREAN STYLE WINGS ® w/ Sweet & spicy sesame dressing	18	20
BURRATA	24	26

Vegetarian

Low Gluten

	M	(G)
SMOKED SWEET POTATO & CORN FRITTERS & © © w/ Harissa yoghurt	18	19
HOMMUS @ w/ Crispy chickpeas & charred bread	18	19
ANTIPASTI ⊕ Serves 3-4 people Cured meats, hommus, olives, cheddar & charred bread	47	49
CRISPY PORK BITES @ ③ Fried pork ribs & belly w/ jerk sauce & roasted pineapple salsa	22	24
POTATO SCALLOPS (5) @ w/ Smoky chipotle mayo & lime	12	13

Dairy Free or Gluten Free Option Available

DETROIT STYLE PIZZAS	M	G
Enjoy our Detroit Style Pizza, featuring a deep pan, thick rectangular base that's baked to perfection. Each slice comes with a slightly caramelised cheese crust that adds a satisfying crunch to every bite.		
TROPICAL Double smoked ham, roasted pineapple, oregano, napoli sauce & parmesan	25	27
SUPREME Roast mushrooms, green olive, ham, chorizo, pesto & napoli sauce	25	27
PEPPERONI Lots of pepperoni, mozzarella, napoli sauce & hot honey	25	27
MARGHERITA 🕖 Napoli sauce, basil, mozzarella, oregano & parmesan	25	27
VEGANO Roast mushroom, olive, vegan pesto, roasted zucchini, potato, cherry tomatoes & napoli sauce	25	27

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labeling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.

Vegan

Dairy Free



SEAFOOD	M	G
OYSTERS 🛞 🗐 1/2 Natural w/ fresh lemon	2 doz 24	30
KILPATRICK OYSTERS (*) (*) 1/2 Chorizo Kilpatrick w/ sticky BBQ glaze 1/2	2 doz 30	36
THAI STYLE OYSTERS (*) (*) 1/2 Thai style grilled oyster w/ hot & sour dressing 1/2	2 doz 30	36
TUNA TARTARE 论 🗇 w/ Avocado, fried corn tortillas & jalapeno dressing	24	26
BBQ OCTOPUS 🛞 🕼 w/ Romesco, fennel salad, tomato & olive dressing & charred bread	28	30
FISH 'N' CHIPS () Lemon & dill battered ling w/ chips, salad, tartare & lemon	27	29
MUSSELS Black mussels steamed w/ fennel, tomatoes, chorizo, white wine & charred bread	33	35
MARKET FISH 🛞 Grilled market fish w/ harissa yogurt, twice cooked potatoes, snake beans, fennel salad & salsa verde	36	38

MAINS	M	G
EGGPLANT PARMIGIANA [®] Roasted eggplant, napoli, greens, garlic, cream, rocket & parmesan	27	29
BBQ PORK NECK [©] ⊕ Jerk style pork neck, pineapple salsa, beans, coconut yoghurt dressing & flat bread	31	33
SPAGHETTI ⊕ ⊕ Tossed w/ roasted zucchini, garlic, green olive, lemon & parsley Add mussels \$8	23	25
HOUSE SCHNITZEL Panko crumbed chicken breast w/ chips, salad & your choice of sauce Make it a parmi \$4	25	27
PLANT BASED SCHNITZEL @ 250gm panko crumbed plant based schnitzel w/ chips, salad & vegan gravy Make it a vegan parmi \$4	25	27

BURGERS	M	G
CHEESEBURGER ① 150g Beef patty, cheese, mustard, pickles, onion & ketchup	22	25
FRIED CHICKEN BURGER ① Buttermilk fried chicken, cheese, pickles, lettuce & chipotle mayo	22	25
FALAFEL BURGER	22	25
ADD ON'S Patty & © Bacon & © Fried Chicken (1) &	6 4 6	7 5 7

BUTCHER'S BLOCK	M	G
Our friends at Saratoga meats in Kincumber supply us with the premium grass fed beef, free range chicken, pork & lamb we put on your plates. They source the highest quality meat from Breakout River farm, Game Farm and along with Rangers Valley beef.		
RUMP STEAK 🛞 w/ Chips, salad and your choice of sauce	29	31
BBQ'D HALF CHICKEN I I I I I I I I I I I I I I I I I I I	30	32
PORTERHOUSE STEAK 🛞 w/ Chips, salad & your choice of sauce	38	40
350G FLANK STEAK ③ w/ Fried kipflers, BBQ'd greens & cowboy butter	36	39
1KG BISTECCA (T-BONE) Serves 3-4 people Cooked to medium w/ twice cooked potatoes, fennel salad, greens & red wine jus Please allow 60 mins	150	155
SAUCES (extra sauce \$3) Diane, Pepper, Mushroom, Cowboy Butter, Red Wine Jus		

SALADS	M	G
QUEEN GREEN @ (1) (2) Seasonal lettuce, green olive, cucumber, lentils, hommus, capsicum, cherry tomatoes, dill & green tahini dressing	23	24
SUMMER SALAD (*) (*) Roasted zucchini, chickpeas, harissa yoghurt, haloumi, cherry tomatoes, basil, seasonal lettuce & fennel	26	28
SOBA NOODLES SALAD (2) (2) (3) (3) (3) (3) (3) (3) (3) (3) (3) (3	23	24
ADD ON'S Chicken Haloumi Falafel	6 6 6	7 7 7

SIDES	M	G
TWICE COOKED POTATOES (*) (*) w/ Garlic, parsley & parmesan	11	13
SEASONAL SALAD @ ⑧ Fennel, herb & leaf salad w/ lemon dressing	9	11
DESSERTS		
VANILLA & COCONUT PANNA COTTA (*) (*) w/ Honeycomb & balsamic strawberries	14	15
KIDS MENU Includes kids drink and ice cream		
CRUMBED CHICKEN & CHIPS w/ Chips & ketchup	14	15
BATTERED FISH w/ Chips & ketchup	14	15
KIDS HEALTH BOX ⊕ ֎ @ w/ Grilled chicken, roast sweet potato, tomato, cucumber, hommus & seasonal fruit	14	15
BOLOGNESE Spaghetti in bolognese sauce & parmesan	14	15

LUNCH MENU

HOUSE SCHNITZEL

w/ chips, salad & sauce

SPAGHETTI PRIMAVERA

w/ green olives, garlic, zucchini & olive oil

FISH 'N' CHIPS

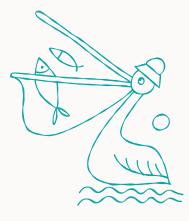
Beer battered hoki, chips, salad, tartare & lemon

SOBA NOODLE SALAD

Soy beans, bean sprouts, snake beans, cherry tomatoes, cucumber & sesame dressing

ANY DETROIT PIZZA

Choice of Margherita, Vego, Pepperoni, Tropical, Supreme



\$15 OR \$18 W/ DESSERT

SENIORS MENU

CRUMBED CHICKEN & CHIPS

w/ chips & ketchup

SPAGHETTI PRIMAVERA

w/ green olives, garlic, zucchini & olive oil

FISH 'N' CHIPS

Beer battered hoki, chips, salad, tartare & lemon

SOBA NOODLE SALAD

Soy beans, bean sprouts, snake beans, cherry tomatoes, cucumber & sesame dressing



Available Monday - Friday lunch only (excluding public holidays)