

BISTRO
51
 ETTALONG DIGGERS

SMALL PLATES & SHARING

	M	NM
Marinated mixed olives V GF	8	8.9
Handmade garlic bread V GFA Add cheese	8 3	8.9 3.3
Pacific oysters DF GF	4.5ea	5ea
Szechuan fried squid DF House spice mix, lime aioli	16	18
Mushroom arancini V Truffle aioli, parmesan, sage	16	18
Chef's soup of the day GFA Served with house made soda bread	12.9	14.3
Chicken satay skewers GF Spicy peanut and coconut sauce Add side of steamed rice	20 4	22.2 4.4
Seafood tasting plate DF GF Pacific oysters, steamed mussels with dill dressing, smoked salmon, Queensland tiger prawns, cocktail sauce	28	32

CHEF'S SIGNATURE DISHES

Beef cheek GF Paris mash, sauté vegetables, bacon, jus, crispy leeks	30	33.3
Australian barramundi fillet GFA PLANT Cauliflower and fennel puree, wilted greens, potato crisps, salsa verde OR chips and salad or mash potato and vegetables, hollandaise sauce	28	31.1
Beef, mushroom and Guinness pie Seasonal vegetables, mash potato, gravy	25	27.8
Cumberland sausage GFA Mash potato, braised red cabbage, rich onion gravy, mini-Yorkshire pudding	25	27.8

CLASSICS

	M	NM
Stone & Wood freshly beer battered fish DF Chips, salad, lemon, tartare sauce	26	28.9
Beef and black bean nachos GF DFA Corn chips, guacamole, sour cream, salsa, cheese	21	23.3
Vegetarian nachos V GF DFA Corn chips, guacamole, sour cream, salsa, cheese	20	22.2
Roast of the day GF DFA Potato, pumpkin, seasonal vegetables, gravy	22.5	25



PASTA AND RICE

Asian broth Handmade prawn and pork wontons, Asian greens, sesame oil	24	26.6
Beef bolognese, potato gnocchi Rich tomato and red wine sauce, house made potato gnocchi, parmesan	25	27.8
Vegan ravioli VG Ratatouille sauce, herb dressing, seeds	24	26.6
Nasi goreng GF Fried rice, chicken, prawns, vegetables, fried egg, prawn crackers	26	28.9






PIZZA

Garlic prawn GFA Spinach, Spanish onion, charred capsicum, mozzarella, Napoli sauce, sweet chilli, aioli	24	26.6
Margherita V GFA Cherry tomato, bocconcini, mozzarella, Napoli sauce, fresh basil	22	24.5
Vegan VG GFA Roasted pumpkin, charred capsicum, spinach, mozzarella, Napoli sauce, seeds, vegan aioli	24	26.6
Gluten free base	4	4.4


HOUSE SCHNITZELS

	M	NM
Classic Lemon and herb panko crumbed chicken breast, served with a choice of sides	24	26.6
Parmigiana Lemon and herb crumbed chicken breast, sugo sauce, mozzarella cheese, choice of sides	26	28.9
Hawaiian Lemon and herb crumbed chicken breast, sugo sauce, smoked ham, pineapple, mozzarella cheese, choice of sides	30	33.4
Plant based   Plant based schnitzel, choice of sides, add 2 for a vegan parmigiana	22	24.5







FROM THE CHAR GRILL

Black Angus scotch fillet   300g prime steak, choice of chips and salad or mash potato and vegetables, choice of sauce	38	42.2
Steak frites   300g rostbiff, parmesan and truffle oil chips, café de Paris butter, truffle aioli	34	37.8
Porterhouse   250g prime steak, choice of chips and salad or mash potato and vegetables, choice of sauce	32	35.5
Nashville fried chicken burger on milk bun Crispy fried chicken, with slaw, pickles, hot sauce, chips, pot of ranch dressing	25	27.8
American burger on milk bun  Beef patty, smoked bacon, American cheese, pickles, mustard, tomato ketchup, chips	25	27.8
Falafel burger on Turkish roll   Beetroot hummus, tomato, cucumber, cos, vegan aioli, chips	24	26.6
Gluten free bun	3	3.3











SALADS

	M	NM
Quinoa and beetroot salad    Edamame, spinach, pistachio, roasted pumpkin, cherry tomato, seeds, house dressing	20	22.2
Classic Caesar salad  Cos, soft boiled egg, bacon, garlic croutons, parmesan, anchovies, dressing	21	23.3
Add chicken	8	8.9
Add prawns	8	8.9
Add smoked salmon	8	8.9


KIDS

Chicken nuggets Choice of chips, chats, vegetables	12.9	14.3
Plant based nuggets   Choice of chips, chats, vegetables	12.9	14.3
Battered fish Choice of chips, chats, vegetables	12.9	14.3
Cheeseburger   Baby cos, tomato, tomato sauce Choice of chips, chats, vegetables	16	17.8
Penne pasta   Napolitana sauce, cheese	12.9	14.3

SIDES

Potato wedges  Sour cream, sweet chilli sauce	12	13.3
Sweet potato fries  Ranch dressing	10	11.1
Chips 	8	8.9
Steamed fresh seasonal vegetables  	8	8.9
Mashed potato  	8	8.9
Roasted chat potatoes  	6	6.6
Sauces  Gravy, pepper, mushroom, hollandaise, aioli	2	2.2

DESSERTS MADE IN-HOUSE

	M	NM
Chocolate and pistachio tart with a berry sauce	10.9	12.1
Vanilla and strawberry crème brûlée 	10.9	12.1

THEME NIGHTS

MONDAY

Pasta night	16	17.8
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TUESDAY

Taco Tuesday	16	17.8
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WEDNESDAY







House schnitzel night		
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THURSDAY

Steak night	24	26.5
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SUNDAY

Roast night	16	17.8
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 Dairy Free  Dairy Free Available  Gluten Free
 Gluten Free Available  Vegetarian  Vegan
 Vegan Option Available

Whilst effort is taken to avoid cross-contamination some items may be processed in the same environment as various allergens. Please advise any allergies or intolerances so our Chefs can assist.