

BISTRO Menu



OYSTER BAR

PACIFIC OYSTERS SOURCED FROM SOUTHERN NSW

Natural with lemon
Coconut chilli, lime, coriander, fried onion
Pomegranate vinaigrette

M 4.5
NM 5

SMALL PLATES & SHARING

LOCAL ARTISAN GARLIC BREAD ^{GFA}

Turkish bread, parsley, Confit garlic butter
Add Cheese

10 11.1

MARINATED OLIVES ^V ^{GF}

13 14.4

TOMATO BRUSCHETTA ^V ^{GFA}

Red onion, fresh basil, pesto dressing, parmesan snow

10 11.1

20 22

TOASTED FLAT BREAD WITH DIPS ^V

Hummus, baba ghanoush, dukkha, lemon

18 20

SEAFOOD TASTING PLATE ^{GF} ^{GF}

Sydney rock oysters, steamed mussels with coconut lime chilli dressing, smoked salmon, Queensland tiger prawns, cocktail sauce

28 31.1

CHICKEN LIVER PARFAIT ^{GFA}

Beetroot relish, cornichons, artisan sourdough

22 24.4

CLASSIC PRAWN COCKTAIL ^{DF} ^{GFA}

Crisp iceberg, cocktail sauce, lemon, bread roll

20 22

CUMBERLAND SCOTCH EGG

Local sausage, panko crumbed, fennel and dill salad, piccalilli

22 24.4

TEMPURA PRAWN WITH NAM JIM

Lightly spiced

22 24.4

CLASSICS

STONE & WOOD FRESHLY BEER BATTERED BARRAMUNDI

Chips, salad, lemon, tartare sauce

30 33.3

MEXICAN BEEF AND BLACK BEAN NACHOS ^{GFA} ^{GF}

Corn chips, cheese, guacamole, sour cream, pico de gallo

22 24.4

ROAST OF THE DAY ^{GF}

Potato, pumpkin, seasonal vegetables, gravy

24 26.6

CHEFS SIGNATURE DISHES

HUMPTY DOO BARRAMUNDI FILLET SOURCED FROM NORTHERN TERRITORY ^{GFA}

Smoked cauliflower and potato puree, market vegetable, spiced chickpeas, confit tomato dressing

or

choice of chips, salad, mash potato, or seasonal vegetables plus hollandaise

M 34
NM 37.7

AMERICAN SMOKED PORK RIBS ^{GFA}

Corn salsa, coleslaw, spiced fries ranch dressing

Full Rack

40 44.4

Half Rack

26 28.9

WILD MUSHROOM AND PARMESAN RAVIOLI ^V

Duxelle, white wine cream reduction, sage, walnut pangrattato, truffle oil, aged parmesan

26 28.9

HOT AND COLD SEAFOOD PLATE

In house stone and wood beer battered barramundi, panko crumbed squid, smoked salmon, Australian tiger prawns, chips, garden salad, condiments

36 40

BLUE SWIMMER CRAB, CHILLI LINGUINE

Slow roasted tomatoes, lemon and chilli butter, parsley, parmesan

30 33.3

SPANISH PAELLA ^{GFA}

Saffron infused rice, squid, prawns, mussels, chorizo, garlic bread

30 33.3

HOUSE BURGERS

ANGUS BEEF BURGER ON ST MALO MILK BUN ^{GFA}

Beef pattie, smoked bacon, Swiss cheese, tomato, iceberg, truffle mayonnaise

25 27.8

UNBEETABLE BURGER ON A VEGAN BUN ^V

Beetroot and lentil pattie, iceberg, tomato, cucumber, vegan aioli

25 27.8

PORK BELLY BANH MI ON CRUSTY WHITE BAGUETTE

Pate, crackling, cucumber, pickled carrot, coriander, chilli, kewpie mayonnaise

24 26.6

ADD TO YOUR STEAK OR BURGER

Beef pattie	8 / 8.9	Fried egg	3 / 3.3
Prawn skewer	8 / 8.9	Onion rings	6 / 6.6
Smoked bacon	6 / 6.6		

^{DF} Dairy Free ^{GFA} Dairy Free Available ^{GF} Gluten Free ^{GFA} Gluten Free Available
^V Vegetarian ^{VG} Vegan ^{VGA} 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.

FROM THE CHAR GRILL
PREMIUM STEAKS

choice of chips, salad, mash potato,
or seasonal vegetables plus choice of sauce

SCOTCH FILLET 300g

MBS+2 grain fed

PORTERHOUSE 250g

MBS+2 grain fed

PLANT BASED AND
VEGETARIAN

HOUSE MADE POTATO GNOCCHI
WITH HOUSE PESTO

Plant based cream, spinach, pine nuts, lemon, vegan cheese

PLANT BASED SCHNITZEL

VEGAN PARMIGIANA

MEXICAN VEGETARIAN NACHOS

Corn chips, cheese, refried beans, guacamole, sour
cream, pico de gallo

HOUSE SCHNITZELS

choice of chips, salad, mash potato,
or seasonal vegetables plus choice of sauce

CLASSIC

Lemon and herb, panko crumbed chicken breast

PARMIGIANA

Lemon and herb, panko crumbed chicken breast,
Napoli sauce, smoked ham, mozzarella cheese

HAWAIIAN

Lemon and herb, panko crumbed chicken breast,
Napoli sauce, smoked ham, pineapple, mozzarella
cheese

SALADS

MEDITERRANEAN FALAFEL BOWL

Hummus, tabouli salad, cherry tomatoes, radishes, picked
red onion, cucumber, sumac, sesame dressing

CAESAR SALAD

Smoked bacon, cos, anchovies, garlic croutons, soft boiled
egg, parmesan shaving, rich Caesar dressing

ADD TO YOUR SALAD

Prawns 8 / 8.9 Chicken 8 / 8.9
Smoked salmon 8 / 8.9

KIDS MEAL

including glass of soft drink and ice cream

CHICKEN NUGGETS

Choice of one side chips, mash, chats, vegetables

PLANT BASED NUGGETS

Choice of one side chips, mash, chats, vegetables

CRUMBED CALAMARI

Choice of one side chips, mash, chats, vegetables

CHEESEBURGER

Iceberg, tomato, Swiss cheese, tomato sauce, chips

PENNE BOLOGNAISE

Slow cook beef ragu, parmesan

PENNE PASTA

Napoli sauce, mozzarella cheese

DESSERTS

STRAWBERRY TART

Crème pâtissiere, fresh strawberries, mango

CHOCOLATE TASTING PLATE

Chocolate and pistachio truffles, chocolate brownie,
chocolate tart

SIDES

CHIPS

POTATO WEDGES

Sweet chilli, sour cream

SWEET POTATO WEDGES

Ranch sauce

POTATO SCALLOPS

STEAMED FRESH SEASONAL VEGETABLES

MASHED POTATO

ROASTED CHAT POTATOES

SAUCES

Gravy, pepper, mushroom, hollandaise,
béarnaise, aioli

DF Dairy Free DFA Dairy Free Available GF Gluten Free GFA Gluten Free Available
V Vegetarian VG Vegan VGA 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.

THEME NIGHTS

M NM

MONDAY

BURGER NIGHT

25% off on all burgers

TUESDAY

PIZZA NIGHT

20 22

WEDNESDAY

PARMI / SCHNITZEL NIGHT

25% off on all house schnitzel / parmi

THURSDAY

STEAK NIGHT

26 28.9

including a free drinks voucher
250g grain fed porterhouse steak
300g mbs+2 grain fed rump steak

SUNDAY

ROAST NIGHT

16 18