

DINNER MENU

SALAD & ENTRÉE

Bistro's Signature Garlic Bread (V)	\$10
Served with olive oil and balsamic dip	
Add Cheese	\$2
Bistro's Caesar Salad (CP)	\$16
Romaine lettuce, brioche croutons and crispy bacon dressed in parmesan and olive oil emulsion topped with boiled egg	
Add Chicken	\$6
Roasted Vegetable Salad (V, GF)	\$18
With crumbled feta and balsamic dressing	
<i>Vegan option available on request</i>	
Sichuan Chilli Salt Tossed Calamari	\$18
Served with Peppery 'sansho' dip	
Slow Cooked Beef Short Rib (A,GF)	\$18
Celeriac, pickled white onions and mustard	

BURGERS

Served with a side of chips

Angus Beef (CP)	\$32
Crisp lettuce, tomatoes, pickled gherkins, caramelised onions, double smoked bacon, Swiss cheese, BBQ sauce and aioli	
Halloumi (V)	\$28
Grilled vegetables, pickles, chipotle mayo, crisp lettuce, tomato and aioli	
PASTA & PIZZA	
<i>Gluten free pasta or pizza available on request extra \$5</i>	
Spaghetti Arrabbiata (VG)	\$25
Tomato and basil sauce finished with pepperoncini chillies & EVOO	
Add Vegetables	\$3
Add Chicken	\$6
Margherita Pizza (V)	\$23
San Marzano tomato sauce, fresh buffalo mozzarella and basil	

vegetarian **V** vegan **VG** gluten free **GF** dairy free **DF** contains pork **P** contains alcohol **A**

Please note that some of our menu contains nuts, nut traces or nut oil. Special dietary requirements can be accommodated.

Pepperoni Pizza (CP) \$27
Tomato sauce and mozzarella

Prosciutto & Arugula Pizza (CP) \$27
San Marzano tomato sauce,
Fresh Buffalo Mozzarella and Balsamic Glaze

BISTRO SPECIALS

Thai Vegetable Curry of the Day (GF,DF) \$29
Served with jasmine rice and cassava crackers
Add Chicken \$5

Nasi Goreng (GF) \$29
Indonesian fried rice, skewered chicken,
fried egg and prawn crackers

Chicken Parmigiana \$29
Panko crumbed chicken topped with tomato sauce,
buffalo mozzarella and parmesan, served with chips,
pickles and rich gravy
Add Ham \$4

Beer Batter Fried Fish 'n' Chips \$33
Tartare sauce, lemon wedge and malt vinegar

Market Fish of the Day \$35
Pearl cous cous and mustard velouté

Steak of the Day' (250gm) (A,GF) \$42
Taurindi Grilled Beef
Served with fries and red wine sauce

SIDES

Steamed Jasmine Rice (VG,GF) \$5

Steamed Broccolini (VG,GF) \$9
Steamed and finished with EVOO drizzle and sea salt

Mixed Leaf Salad (VG,GF) \$9
House dressing

Fries (V) \$9
Sea salt

Buttered Naan (2 pcs) (V) \$9

DESSERTS

Warm Chocolate and Walnut Brownie (CN) \$16
With vanilla ice cream

Summer Fruit Pavlova (V,GF) \$16
Passionfruit curd

Selection of Ice Cream (V) \$14
Please ask your server for available ice cream flavours

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