



BISTRO MENU

STARTERS / SHARE PLATES

	MEMBER	GUEST
Today's Soup	\$7	\$8
Garlic Bread	\$5	\$6
Add Cheese mix	\$3	
Garlic Cobb Loaf	\$9	\$10
Add cheese mix	\$3	
Add cheese mix & bacon	\$6	
Bruschetta (V)	\$10	\$12
Sliced ciabatta brushed with garlic infused olive oil and baked crusty, with fresh tomato, basil, garlic, red onion, salt and pepper, finished with crumbled fetta cheese and balsamic reduction		
Salt & Pepper Calamari (10)	\$13	\$15
Tender pineapple cut calamari dusted with salt & pepper flour, flash fried and finished with garlic aioli and lemon wedges		
Oven Baked Camembert (V)	\$16	\$18
A sourdough cob loaf from our local bakery stuffed with a wheel of camembert cheese, oven baked till pipping hot and gooey served with a olive oil and balsamic vinaigrette		
Baked Field Mushrooms (V)	\$15	\$17
Meaty field mushrooms filled with ricotta cheese, egg, sundried tomato parmesan cheese, garlic, oregano, salt and pepper topped with breadcrumbs and baked, served on a pond of creamy cheese sauce		
Cheese Burger Nachos	\$16	\$18
Ground beef cooked with onion, paprika, Worcestershire and tomato sauce layered with corn chips and cheese topped with dill pickles American cheese mustard and tomato sauce		
Battered Chicken Tenderloins	\$16	\$18
Fresh chicken tenderloins coated with our tasty beer batter and fried to cook though served on a bed of steamed basmati rice with a sweet chili side		
Lucose Indian Beef Cutlets	\$14	\$16
An Indian style starter consisting minced beef, smashed potato, onion, ginger garlic and seasoning, formed into cutlets breaded then fried to golden, served with a spicy ketchup aioli		
Jaison Prawn Skewers	\$16	\$18
Tasty green prawn tails marinated with chilli, soy sauce, garlic, seasoning then grilled, served on a bed of coconut infused basmati rice, finished with a marinade reduction		

SALADS

	MEMBER	GUEST
Thai Beef Salad	\$24	\$26
Sliced eye fillet marinated with sweet soy, chilli, lime, ginger and garlic, pan fried and tossed through a wombok salad with roasted cashews		
Roasted Pumpkin, Fetta and Walnut Salad (V)	\$17	\$19
Crispy mixed leaf salad tossed with, roasted pumpkin, feta cheese, caramelized onion, honey roasted walnut pieces and cucumber with our house made ranch dressing		
Add chicken	\$6	
Caesar Salad	\$17	\$19
Crisp cos lettuce, baked bread croutons, shaved parmesan cheese, pan fried bacon pieces all combined with our house made Caesar dressing topped with a boiled egg		
Add chicken	\$6	
Add 6 prawns	\$11	
Gluten Free option - omit the croutons		
Caprese Salad	\$17	\$19
Crispy cos lettuce, bocconcini cheese, cherry tomatoes, sliced prosciutto, pickled vegetables and fresh basil tossed with a balsamic and olive oil dressing.		
Add chicken	\$6	
Add salt and pepper squid	\$7	
Add 6 grilled prawns	\$11	

SIDES

	MEMBER	GUEST
Bowl of chips & gravy	\$5	\$6
Crunchy potato wedges with sour cream and sweet chilli sauce (V)	\$7	\$8
Bowl of seasonal vegetables (GF, V)	\$7	\$8
Mixed leaf salad with tomatoes, salad onions and julienne veg with red wine vinegar dressing (GF, V)	\$7	\$8

PIZZAS - 9 INCH

	MEMBER	GUEST
Garlic & Cheese	\$16	\$18
House made pizza base, garlic infused extra virgin olive oil, mozzarella cheese, cheddar cheese and fetta cheese		
Margherita	\$14	\$16
House made pizza base, pizza sauce, fresh basil and cheese		
BBQ Chicken	\$23	\$25
House made pizza base, pizza sauce, diced chicken, fire roasted capsicum, chorizo sausage, red onion, BBQ sauce and aioli		
Hot & Spicy	\$23	\$25
House made pizza base, pizza sauce, cheese, hot salami, pork sausage, chilli flakes, onion and sliced jalapeno		
Aussie	\$21	\$23
House made pizza base, pizza sauce, cheese, diced onion, bacon and egg		
Haydos	\$23	\$25
House made pizza base, pizza sauce, cheese, salami, olives, mushrooms, onion and anchovy		
Vegetarian	\$18	\$20
House made pizza base, pizza sauce, cheese, mushroom, onion, capsicum and olives.		
Add plant-based cheese	\$3	
Tropical	\$18	\$20
House made pizza base, pizza sauce, cheese, shredded ham and pineapple pieces		
Unlikely Beef & Onion	\$26	\$28
House made pizza base, pizza sauce, crumbled plant-based burger Pattie, plant-based cheese and diced onion		
Gluten Free bases \$3 extra		

EXTRAS

Mash Potato	\$3	Cheese	\$3
Vegetables	\$3	Fried Egg	\$2
Side Salad	\$3	Bread Roll	\$1
Bacon	\$4	Onion Rings (3)	\$3
Avocado	\$4		

SPECIALS & SENIORS

MEMBER \$15 GUEST \$17

Fried Fish Fillet / Grilled Fish Fillet (GF option)
Fish fillet coated in a delightfully crunchy beer batter garnished with lemon wedges

Beef Stroganoff
Golden seared juicy beef strips smothered in an incredible sour cream and mushroom gravy, served with steamed basmati rice

Today's Roast (GF)
Please ask our helpful staff what today's roast is, served with vegetables and our rich beef gravy

Chicken Parmigiana
Small serve hand cut chicken breast, lightly breaded cooked to golden, topped with ham, house made Napoli, and a cheddar and mozzarella mix and grilled to golden. Served with chips and salad or vegetables

Pork Sausages, Mash & Gravy (GF)
Thin pork sausages served on mashed potato with gravy

Asian Chicken Salad (GF)
Diced chicken thighs marinated with sweet soy, chilli, lime, ginger and garlic, pan fried and tossed through a wombok salad

Spaghetti Bolognese
Al dente spaghetti pasta tossed through a classic mince, tomato and garlic sauce topped with shaved parmesan cheese

Chicken Schnitzel
Small serve hand cut chicken breast, lightly breaded cooked to golden finished with gravy. Served with chips and salad or vegetables

Fettuccini Carbonara
Fettuccini pasta tossed through a creamy bacon, onion and garlic sauce, finished with shaved parmesan cheese

Chicken, Spinach & Bacon Risotto (GF)
Fresh diced chicken breast pan fried with brown onion, bacon pieces, garlic, spinach, arborio rice and a creamy rose sauce topped with shaved parmesan cheese

ADD - Seniors Soup of the Day \$3.00
ADD - Seniors Dessert of the Day \$3.00

(GF) Gluten Free ingredients - Not a gluten free environment

(V) Vegetarian

Please note: Menu items may contain peanuts, soybeans and bee pollen which can cause severe allergic reactions

(Please ask staff for clarification on ingredients if you have any allergies)



MAINS

	MEMBER	GUEST
Crispy Skin Grilled Atlantic Salmon Fresh Atlantic salmon, grilled oil free to achieve a healthy crispy skin cooked medium rare served on a bed of roasted vegetable pearl cous cous topped with sauteed broccolini finished with our house made hollandaise sauce	\$33	\$35
Asian Noodle Barramundi Stir-Fry Wild caught barramundi portion, grilled served on selected fresh greens stir-fried with hokkien noodles finished with Asian style caramel soy sauce	\$32	\$34
Beer Battered Flathead Fillets Skinned and boned flathead coated in beer batter and fried served with our house made tartare and lemon	\$26	\$28
Seafood Selection Beer battered skinned and boned flathead, beer battered roe on scallops, crumbed green prawn tails, salt and pepper pineapple cut squid and chilli half shell green lip mussels, served with our house made tartare sauce and lemon	\$42	\$44
Pork Fillet Burrito Bowl Finley sliced pork fillet marinated with chilli, lime, smoky paprika, garlic, salt and pepper, panfried served with avocado, cos lettuce, cherry tomato, cucumber, sour cream, crispy flour tortilla, red bean and fetta tabbouleh and corn fritter	\$24	\$26
Tyson's Pulled Pork Burger Juicy house made pulled pork shoulder. Served on a toasted brioche bun with burger cheese, pickled red onion, bacon and chipotle mayonnaise dressed slaw	\$22	\$24
Twice Cooked Pork Belly Succulent roasted pork belly served with sticky Asian rice, sauteed greens, finished with a caramel chilli and soy reduction	\$25	\$27
Greek Lamb Shoulder Tender lamb shoulder marinated with lemon, rosemary, oregano, garlic, olive oil, salt and pepper, slow cooked to moist and tender, served with diced potato roasted with lemon, garlic and oregano, Horta Vratsa (Greek boiled leafy greens) finished with a minty cucumber and yoghurt dressing	\$32	\$34
Chicken Stoker Plump fresh chicken breast sliced and pan fried with button mushrooms, garlic, spring onion, salt and pepper, deglazed with white wine and finished with a cream sauce, served with steamed basmati rice	\$25	\$27
Slow Cooked Beef Cheek Mouthwatering beef cheeks slow cooked for 8 hours with mirepoix, garlic, red wine and tomato, served on mashed potato, with a rich red wine gravy	\$33	\$35

	MEMBER	GUEST
Open Lamb Souvlaki Lean lamb strap pan fried with lemon, garlic, rosemary, olive oil, salt, pepper and red wine, sliced and served on a toasted pita bread with mixed leaves, tomato, basil, pickled red onion, crumbled feta cheese finished with a minty cucumber and yoghurt dressing	\$33	\$35
Crumbed Lamb Cutlets Succulent lamb cutlets, lightly breaded and fried till golden then oven roasted to cook to medium, served on a bed of creamy mashed potato finished with a robust brown gravy. Add gluten free crumbs \$3	\$39	\$41
Chicken Schnitzel Lightly breaded chicken breast cooked to golden, served with a side of brown gravy Add gluten free crumbs \$3	\$24	\$26
Chicken Parmigiana Lightly breaded chicken breast cooked to golden, topped with our house made Napoli sauce, ham and our mozzarella and cheddar cheese mix. Add gluten free crumbs \$3 Add plant based cheese \$3	\$27	\$29
Chicken Kiev Chicken breast filled with garlic and parsley infused butter, then breaded and cooked to golden, then oven roasted, served on a bed of steamed basmati rice, finished with a creamy garlic sauce	\$27	\$28
Roast of the Day Served with roasted chats and steamed vegetables	\$25	\$27
500g Rump Steak A man-sized grass-fed Angus rump steak cooked to your liking served with one of our available robust sauces	\$43	\$45
300g Porterhouse Steak Grass fed porterhouse steak cooked to your liking served with one of our available sauces	\$30	\$32
400g Rib Eye Steak Grass fed angus rib eye steak cooked to your liking served with one of our available sauces	\$50	\$52

CHOICE OF SAUCES

All steaks are served with your choice of sauce (1 choice)
- Mushroom, Green Peppercorn, Creamy Garlic, Rich Gravy, Dianne, and Garlic Butter
(extra sauces will incur an extra charge)

All our house made sauces are **Gluten Free**

STEAK TOPPERS

Garlic Prawn Sauce - 6 prawns (GF) **\$11**
Aussie Topper - bacon, egg & battered onion rings **\$7**

Please allow up to 40 minutes for medium well & well-done steaks

VEGAN / VEGETARIAN / PLANT BASED

	MEMBER	GUEST
Bruschetta Sliced ciabatta brushed with garlic infused olive oil and baked crusty, with fresh tomato, basil, garlic, red onion, salt and pepper, finished with crumbled fetta cheese and balsamic reduction	\$10	\$12
Baked Field Mushrooms Meaty field mushrooms filled with ricotta cheese, egg, sundried tomato parmesan cheese, garlic, oregano, salt and pepper topped with breadcrumbs and baked, served on a pond of creamy cheese sauce	\$15	\$17
Lentil & Tofu Curry Firm soybean curd tofu and yellow lentils cooked with a BCH curry base with onion and diced potato served on steamed basmati rice and garlic infused char grilled naan bread	\$20	\$22
Vegan Pasta (GF) Plant based breaded schnitzel, pan fried in vegetable oil, served with chips and salad or vegetables	\$24	\$26
Vegetable & Tofu Stir-Fry Fresh sliced vegetables stir fried with firm tofu, vermicelli noodles, shallow fried shallots finished with mildly spiced sweet chilli sauce	\$20	\$22
Vegetarian Pizza House made pizza base, pizza sauce, cheese, mushroom, onion, capsicum and olives	\$18	\$20
Roasted Pumpkin & Walnut Salad Roasted pumpkin, caramelized onion, spinach, tofu and honey roasted walnut pieces with a balsamic and extra virgin olive oil dressing	\$16	\$18
Mushroom & Truffle Oil Risotto An exotic mushroom ragout pan fried with brown onion, garlic, salt, pepper, arborio rice, white wine, cream and truffle oil	\$23	\$25
Asian Noodle Barramundi Stir-Fry Wild caught barramundi portion grilled served on selected fresh greens stir-fried with hokkien noodles finished with Asian style caramel soy sauce	\$32	\$34
Unlikely Beef & Onion House made pizza base, pizza sauce, crumbled plant-based burger Pattie, plant-based cheese and diced onion	\$26	\$28

PASTA / RISOTTO

	MEMBER	GUEST
Mushroom & Truffle Oil Risotto (GF, V) An exotic mushroom ragout pan fried with brown onion, garlic, salt, pepper, arborio rice, white wine, cream and truffle oil	\$23	\$25
Prawn & Scallop Gnocchi Plump green prawn tails and roe on scallops pan fried with brown onion, garlic, salt, pepper and potato gnocchi, finished with white wine and thick cream	\$36	\$38
Fettuccini Carbonara Fettuccini pasta tossed through a creamy bacon, onion and garlic sauce, finished with shaved parmesan cheese Add Chicken \$6	\$20	\$22
Chicken, Brie and Bacon Risotto Fresh diced chicken breast pan fried with brown onion, bacon pieces, garlic, spinach, arborio rice and a creamy rose sauce finished with fresh brie cheese topped with shaved parmesan cheese	\$22	\$24
Spaghetti Bolognese Spaghetti pasta tossed through a classic mince, tomato and garlic sauce topped with shaved parmesan cheese	\$19	\$21

KIDS

12 YEARS & UNDER **\$10**

FISH & CHIPS (GRILLED OR FRIED)

CHICKEN NUGGETS & CHIPS

ROAST OF THE DAY (GF)

PARTY PIES & CHIPS

CHICKEN SCHNITZEL

SPAGHETTI BOLOGNESE

CHICKEN PARMA

COCKTAIL FRANKS & CHIPS

Free soft drink or juice with every kid's meal
Kids Gluten Free options available- please ask

VISIT OUR WEBSITE:

