



Bistro Menu

LUNCH served 7 days, from 12 noon to 2:30pm

DINNER served 7 days, from 6:00pm to 8:30pm

Check out our **DAILY SPECIALS** board for more options.

Please advise our staff of any dietary requirements.

Entree

BOWL OF CHIPS Golden fried chips served with a side tomato sauce (GF) **\$9** or add gravy **\$2**

SEASONED POTATO WEDGES Fried until golden served with a side sour cream and sweet chilli **\$12**
ADD bacon and cheese **\$3**

SOUP OF THE DAY

Refer to today's specials board, served with bread and butter **\$9**

GARLIC BREAD a house-made garlic and herb butter spread on French sticks, baked until golden **\$8**

CHEESE GARLIC BREAD a house-made garlic and herb butter spread on French sticks, topped with mozzarella cheese, baked until golden **\$10**

OYSTERS NATURAL Shucked oysters served over ice with lemon wedges ½ doz **\$15** doz **\$26**

OYSTERS KILPATRICK Shucked oysters topped with bacon and drizzled with a Kilpatrick sauce baked until bacon is crispy, served on rock salt with lemon wedge ½ doz **\$18** doz **\$30**

BRUSCHETTA French stick slices topped with a mixture of diced tomato, red onion, basil, spring onion, garlic salt and pepper and olive oil topped with Parmesan cheese and mozzarella cheese baked until golden, drizzled with balsamic reduction **\$12**

CRISPY SALT AND PEPPER CALAMARI Pineapple-cut calamari strips dredged in a mixture of cornflower, salt, pepper and paprika mix fried till crispy served with a side salad, tartar and lemon, drizzled with sticky balsamic reduction **\$16**
Main size, served with chips (GF) **\$20**

HOMEMADE RISOTTO BALLS pumpkin, leek and fetta cheese flavoured rolled and crumbed risotto balls fried until golden, served on top of a bed of Napoli sauce then topped with salad of rocket fetta cheese and red onion finished off with a drizzle of balsamic reduction (V) **\$16**

Pans

FETTUCCINI CARBONARA Sautéed onion, bacon, mushrooms with garlic and seasoning served in a white wine cream sauce with spring onion and Parmesan cheese topped with Parmesan cheese **\$20**
ADD Chicken **\$3**

HOUSE-MADE SWEET POTATO GNOCCHI Served with sautéed onion mushrooms with pumpkin in a white wine pesto cream sauce, tossed with spinach and cheese topped with Parmesan cheese (V) **\$21** ADD Chicken **\$3**

SPANISH PAELLA A mixture of sautéed onion, capsicum, chorizo, chicken, prawns with garlic and with a toasted Spanish spice blend with Jasmine rice, tossed with diced tomato fresh herbs and Kalamata olives. Finished with olive oil (GF) **\$25**

TEXAN STYLE PULLED PORK Slow braised pork with a Tex-Mex blend of spices, served on rice with avocado smash, sour cream and a side of coleslaw (GF) **\$25**

RISOTTO Arborio rice served with sautéed onion, mushroom, roasted pumpkin with avocado, spinach in a white wine cream sauce and topped with Parmesan cheese (V) **\$22** ADD Chicken **\$3**

SPAGHETTI MARINARA Spaghetti pasta tossed with sautéed onions and garlic with a mixture of seafood: prawns, squid, shrimp and mussels, Napoli sauce finished with fresh herbs, spinach and topped with Parmesan cheese **\$25**

Mains

ROAST OF THE DAY

Refer to today's specials board (GF)

GRILLED BARRAMUNDI Served on a roasted vegetable risotto, stacked with a salad of spinach, red onions and capsicum then topped with the Barramundi fillet, finished with a fresh tomato salsa and a sticky balsamic reduction and a lemon wedge (GF) **\$27**

BEER BATTERED FLATHEAD FILLETS Served with chips, lemon, tartare sauce and your choice of salad or vegetables **\$24**

CRUMBED CHICKEN SCHNITZEL Fried until golden, served with chips and your choice of salad or vegetables, topped with gravy **\$22**

CHICKEN PARMIGIANA

A crumbed chicken schnitzel fried until golden brown, topped with a house made Napoli sauce and mozzarella cheese, served with chips and your choice of salad or vegetables **\$25**

CUMBERLAND BEEF BURGER A toasted seeded burger bun filled with a grilled burger pattie with bacon, egg and caramelised onions with lettuce, tomato, cheese, BBQ sauce and a house-made beetroot relish, served with a side of chips **\$20**

STUFFED CHICKEN BREAST A chicken breast filled with spinach, Camembert cheese and roasted pumpkin, wrapped with bacon and roasted in the oven, served on top of honey-roasted sweet potato wedges with spinach and seasonal greens, topped with a creamy mushroom and bacon sauce **\$29**

Salads

GREEK LAMB SALAD Herb marinated grilled lamb back strap, sliced and served on top of a salad of mixed lettuce leaves with red onion, cucumber, tomato, olives and fetta cheese topped with a tzatziki dressing and served with a toasted pita bread **\$23**

TANDOORI CHICKEN SALAD Tandoori marinated chicken tenderloins roasted and served on a salad of mixed lettuce leaves, red onion, roasted sweet potato, roasted cauliflower and chick peas drizzled with a dressing of a honey lime yoghurt dressing **\$20**

THAI BEEF SALAD Marinated beef strips wok fried, served on a salad of mixed lettuce leaves with red onion, capsicum, cucumber, carrot and cashews tossed together, drizzled with a soy sweet chilli lime Thai dressing **\$20**

From The Grill

All Steaks are grilled to your liking, served with your choices of a side of chips, salad or vegetables

300G PORTERHOUSE (GF) \$35

300G SCOTCH FILLET (GF) \$36

...WITH YOUR CHOICE OF SAUCE (all GF): Mushroom, Gravy, Pepper, Garlic Butter, Kilpatrick

...or, **SURF AND TURF SAUCE** Sautéed onion with a mixture of seafood: prawns, shrimp, squid, and mussels in a creamy white sauce (GF) **\$7**



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Kids

ALL \$12

Kids meals include an ice cream with topping and sprinkles

NUGGETS

Served with chips and tomato sauce

FISH

Served with chips and lemon

½ PARMIGIANA OR SCHNITZEL

Served with chips and a option of gravy with the schnitzel

SPAGHETTI PASTA

Served with your choice of a cream, bacon and mushroom sauce or Napoli sauce topped with Parmesan cheese

Dessert

CHOCOLATE CRÈME BRÛLÉE

A set chocolate custard covered with a thin layer of toffee served with a side of double cream and a strawberry **\$10**

HOUSE MADE INDIVIDUAL KAHLUA AND MALTESER CHEESECAKE

Served with double cream and a mixed berry compote **\$10**

ICE CREAM SUNDAE

With your choice of topping with whipped cream and toasted nuts and mini marshmallows **\$8**

HOUSE MADE SALTED CARAMEL MOUSSE

Topped with whipped cream and a strawberry and a chocolate wafer **\$12**

HOUSE MADE STICKY DATE PUDDING

Served with ice cream and a strawberry and topped with a house made butter scotch sauce **\$10**

Whats On

*Conditions Apply

Tuesday Parma Night

Enjoy a crumbed chicken schnitzel, fried until golden brown, topped with a house made Napoli sauce and mozzarella cheese, served with chips and your choice of salad or vegetables for dinner, for only **\$16**

Wednesday Curry Night

Enjoy the curry of the week for dinner, for only **\$16**

Thursday Steak Night

Enjoy a 200g Porterhouse Steak for dinner, cooked to your liking, served with chips, salad and your choice of gravy, mushroom, pepper or garlic sauce for only **\$18**

Friday Lunch Burger & Pot

Indulge in a Cumberland Beef Burger - A toasted seeded burger bun filled with a grilled burger pattie with bacon, egg and caramelised onions with lettuce, tomato, cheese, BBQ sauce and a house-made beetroot relish, served with a side of chips at lunch for only **\$18**

Seniors Discount

Have your Seniors Card with you?

Present it to the staff and receive 10% off your main menu item.

Sparkling

	G	B
Yellowglen Yellow Brut Cuvée (200ml)	-	\$8
Yellowglen Pink Soft Rosé (200ml)	-	\$8
Rothbury Estate Sparkling Cuvée	\$7	\$28
Seppelt Fleur de Lys Sparkling Chardonnay Pinot Noir	-	\$36

White

	G	B
Rothbury Estate Sauvignon Blanc	\$7	\$28
821 South Sauvignon Blanc	\$8.5	\$36
Rothbury Estate Chardonnay	\$7	\$28
Seppelt 'The Drives' Chardonnay	\$8	\$32
Cape Schanck by T'Gallant Pinot Grigio ..	\$8.5	\$36
Leo Buring Clare Valley Riesling	\$9.5	\$40
Rosemount Estate Encore Moscato	\$7	\$32

Red

	G	B
Cape Schanck by T'Gallant Pinot Noir	-	\$36
Rothbury Estate Cab Sauv Merlot	\$7	\$28
Rothbury Estate Shiraz Cab Sauv	\$7	\$28
Black Jack Shiraz	\$10.5	\$48
Peperjack Shiraz	\$10.5	\$48

For food safety regulations, we unfortunately don't allow food to be taken away from the hotel.