

BISTRO MENU

ENTREES

CRISP LOLIGO CALAMARI - \$18

chilli & lime salt, lime aioli (GF)

BUCKET OF WINGS - \$18

buffalo or bbq sauce, blue cheese mayo (GF)

CORN & CAPSICUM FRITTERS - \$18

avocado, lemon oil (V)

BURGERS

CHICKEN SCHNITZEL BURGER - \$22

slaw, american cheese, ranch sauce, house pickles, fries

DUKES TAJIMA WAGYU BURGER - \$22

lettuce, tomato, house pickles, shaved onion, mustard mayo, fries (GF)*

SIDES

FRIES - \$9

aioli

SWEET POTATO WEDGES - \$12

sour cream, sweet chilli sauce (GF) (V) (VG)*

MASH - \$9

DRESSED GREEN LEAVES - \$9

HOUSE SLAW - \$9

EXTRA MUSHROOM SAUCE - \$2

EXTRA RED WINE GRAVY - \$2

SUNDAY ROAST

ROAST BEEF - \$28

baked potato & pumpkin, green peas, yorkshire pudding, gravy (GF)*

MAINS

CHICKEN SCHNITZEL SALAD - \$24

blanched kale, quinoa, shaved red onion, oregano & lemon dressing (GF)* (V)*

PAPPARDELLE - \$24

zucchini, cherry tomato, cannellini beans, garlic, chilli (V)

CHILLI CON CARNE NACHOS - \$28

corn chips, three-cheese melt, avocado salsa, sour cream, chilli flakes, coriander, crispy onions (GF) (V)* (VG)*

CHICKEN SCHNITZEL - \$25

fries, parmesan, house slaw, mushroom gravy

CHICKEN SCHNITZEL PARMI - \$28

double smoked ham, basil, napolli sauce, three-cheese mix, fries, house slaw

FISH & CHIPS - \$28

beer battered barramundi, fries, garden salad, tartare sauce, lemon

CRISP SALMON FILLET - \$30

potato gallette, charred broccolini, romesco sauce

BANGERS & MASH - \$28

pork & fennel sausages, mash, balsamic onion, red wine gravy (GF)

BEEF, ONION & GUINNESS PIE - \$28

mash, mushy peas, gravy

250GM O'CONNOR GRAIN FED

RUMP STEAK - \$28

fries, dressed leaf salad, mushroom or red wine gravy

DESSERT

DARK CHOCOLATE & HAZELNUT

FUDGE BROWNIE - \$12

soft caramel sauce, vanilla ice cream

Please be aware that any daily food or beverage specials are currently unavailable.

GF GLUTEN FREE V VEGETARIAN VG VEGAN * ON REQUEST