
BISTRO MENU



STARTERS

- Artisan Baked Pretzel, with butter (1) **(V)**.....\$6
- Garlic, herb and cheese flatbread **(V)**.....\$15
- Classic Beirut hummus and grilled Afghani flatbread with marinated olives **(VG)**.....\$18
extra flatbread \$5

TAPAS

PICK 3 FOR \$42

- Pan Fried Saganaki, lemon **(V, GFA)**.....\$15
- Sticky Korean Fried Chicken Tenders with Gochujang mayo.....\$16
- Assortment of Steamed Dumplings, with nam jim dipping sauce (6) **(VA, VGA)**.....\$16
- Fried Chicken Wings, tossed with your choice of Buffalo Hot sauce or Ginger Beer BBQ sauce served with blue cheese dipping sauce (10) **(GFA)**..... \$16
- Mac and Cheese Croquettes, with bacon aioli (4) **(VA)**.....\$16
- Crispy Peking Duck Spring Rolls, with carrot, baby cos and nam jim sauce (4) \$16
- Chicken Satay Sticks, with peanut sauce (4) **(GFA)**.....\$17
- Panko crumbed Calamari Rings with chilli garlic seasoning and Gochujang mayo (8).....\$18
- Char Sui Pork Belly Bites, with Asian coleslaw, chilli and sesame seeds (12) **(GFA)** \$18
- Angus Beef Sliders, bacon, cheddar cheese, pickles, caramelised red onion, barbeque sauce, cornichon, sesame seed potato bun (2) **(GFA)**\$18
GF Buns +\$3
- Parmesan crusted lamb cutlets, crispy sage, with your choice of anchovy butter, or black truffle butter (2).....\$18

Please be aware that whilst care is taken when catering for special requirements, within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy and gluten

Please note we do not have a separate fryer for gluten free items

(GFA) Gluten Free Available **(V)** Vegetarian
(VA) Vegetarian Available **(VG)** Vegan **(VGA)** Vegan Available

MAINS

- Grain-fed Pork Schnitzel, served with apple slaw,
homemade ginger beer BBQ sauce and crunchy chips.....**\$33**
- Crispy Skin Atlantic Salmon, served with a nicoise salad **(GFA)**.....**\$34**
- Warm Moroccan Chicken salad, with roasted veg, quinoa, feta, vincotto glaze **(GFA)**.....**\$29**
vegetarian or vegan option available with tofu
- Chicken Risotto with portobello and swiss brown mushrooms,
topped with crispy parmesan wafer **(VA, VGA, GFA)**.....**\$30**
- Pappardelle Pasta, Central Highlands lamb shoulder ragout, cherry tomatoes,
spinach, fresh herbs and parmesan**\$32**
- Seafood Tagliatelle, with fresh salmon, prawns, pippies,
broccolini, cherry tomato, garlic, chilli and white wine butter sauce.....**\$35**
- Chicken stirfry, Wok fried noodles, crunchy asian vegetables, crispy shallots and soy**\$29**
vegetarian or vegan option available with tofu
- Greek Lamb Salad, with grilled lamb rump cooked medium rare, spinach,
pickled onion, olives, cherry tomato, cucumber, feta, tzatziki and pita **(GFA)**.....**\$37**
- Parmesan Crusted Lamb Cutlets (3), with creamy mashed potato, french
beans, baby carrots and caramelised pearl onion jus.....**\$42**
+ \$8.50 per extra cutlet

STEAKS

All our beef is pasture raised and grass fed, served with rosemary roasted kipfler potatoes, king mushroom, seasonal greens and pumpkin mousse.

- 220gm Char-grilled Victorian Eye Fillet steak (GFA).....**\$47**
- 300gm Char-grilled Victorian Scotch Fillet steak (GFA).....**\$49**
- 350gm Char-grilled Victorian Porterhouse steak (GFA).....**\$49**

*With your choice of one sauce: Chimichurri, Gravy, Pepper, Mushroom, Red wine jus (GFA), Garlic butter (GFA)
Black truffle butter (GFA), Anchovy butter (GFA), English Mustard*

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PUB CLASSICS

Chicken Parmigiana, in-house panko crumbed chicken breast,
ham, napoli, cheese, crunchy chips and house salad.....**\$31**
Add Gravy + \$2

Eggplant Parmigiana, in-house panko crumbed eggplant, crispy basil
napoli, cheese, crunchy chips and house salad **(V)**.....**\$30**

Salt and Pepper Calamari, house salad, crunchy chips and confit garlic aioli.....**\$31**

Stone & Wood Beer Battered Fish and Chips, with house salad and tartare **(GFA)**.....**\$30**

Steak Sandwich, Turkish bread, medium rare porterhouse, bacon, cheddar,
caramelised onion, lettuce, tomato relish, dijonnaise with chips.....**\$32**

Barkly's Burger, beef patty served pink, cheddar, bacon, pickles, lettuce, caramelised
red onion, tomato, ketchup, dijonnaise, sesame seed potato bun with crunchy chips**\$28**
GF Bun +\$3, add extra beef patty +\$6

Veggie Burger, lentil patty, cheddar cheese, pickles, lettuce, caramelised onion, tomato,
ketchup, dijonnaise, sesame seeded potato bun with crunchy chips **(V, VGA, GFA)**.....**\$27**
GF Bun + \$3

SIDES

House Salad - Mesclun greens, red onion, cucumber, mushroom and cherry tomato **(VG)**.....**\$9**

Mixed vegetables - Capsicum, carrot, zucchini **(V, VGA)**.....**\$10**

Rosemary roasted Kipfler Potatoes **(V, VGA, GFA)**.....**\$12**

Bowl of chips, with confit garlic aioli and tomato sauce **(V, VGA)**.....**\$12**

Bowl of shoestring fries, with confit garlic aioli and tomato sauce **(V, VGA, GFA)**.....**\$12**

Bowl of wedges, with sour cream and sweet chilli **(V, VGA)**.....**\$12**

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KIDS MEALS *For children aged 12 and under*

All children's meals come with complimentary soft drink or juice and a Busy Nippers' activity bag!

Chicken Nuggets, with chips and vegetables.....	\$12
Golden Fried Fish, with chips and vegetables (GFA)	\$14
Chicken Parmigiana, with chips and vegetables.....	\$16

KIDS DESSERT *For children aged 12 and under*

Kids Ice Cream, vanilla bean ice cream with chocolate, vanilla, caramel or strawberry topping	
one scoop.....	\$4
two scoops.....	\$6

DESSERT

Pat and Stick's homemade ice cream sandwich:

Belgian chocolate ice cream with choc fudge cookies (V)	
Vanilla bean ice cream with almond lace cookies (V)	
Vegan oat milk ice cream with choc chip cookies (VG)	\$8.5
Biscoff toffee cheesecake, with vanilla bean ice cream and biscuit crumb (V)	\$14
Warm Sticky Date Pudding, with vanilla bean ice cream and fudge sauce (V)	\$15
Affogato, shot of espresso over ice cream (V, GFA)	\$9
<i>with Mr. Black coffee liqueur</i>	\$17
<i>with Frangelico</i>	\$17
<i>with Baileys</i>	\$17

For more cakes, slices and sweets check out the dessert cabinet at the bar.

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