
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
<i>extra flatbread</i>	\$5

TAPAS

PICK 3 FOR \$42

Pan Fried Saganaki, lemon (V, GFA)	\$15
Sticky Korean Fried - Chicken Tenders with Gochujang mayo.....	\$18
- Cauliflower Florets with Gochujang mayo (VG)	\$16
Assortment of Steamed Dumplings, with nam jim dipping sauce (6) (VA, VGA)	\$16
Crackled Pork Belly Bao, Korean sticky sauce and cucumber.....	\$16
Crispy Polenta Chips, with parmesan and napoli (6) (V)	\$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
Salt and Pepper Calamari, with confit garlic aioli.....	\$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
<i>GF Buns +\$3</i>	
Parmesan crusted lamb cutlets, crispy sage, with your choice of anchovy butter, or black truffle butter (2).....	\$18

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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
Roasted Trio of Beetroot and Pumpkin Salad, goats cheese, cumin Greek yoghurt pine nuts, chives and lime dressing (V) (VGA) (GFA)	\$29
Classic Caesar Salad, baby cos, bacon, anchovies, sourdough parmesan croutons (GFA) (VA)	
- Grilled Chicken	\$31
- Prawns.....	\$33
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, asian veg, chilli, crispy shallots, sesame seeds and soy	\$29
<i>vegetarian or vegan option available with tofu</i>	
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, dijonaise with chips.....**\$32**

Barkly's Burger, beef patty served pink, cheddar, bacon, pickles, lettuce, caramelised
red onion, tomato, ketchup, dijonaise, 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, dijonaise, 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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