

B I S T R O
M E N U

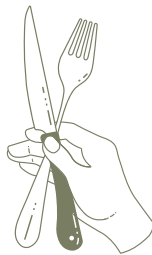
**MATES RATES
MONDAY**



\$20

BAR MEALS

**STEAK
TUESDAY**



\$28

**POT & PARMA
WEDNESDAY**



\$26

**HAPPY
HOUR**

MON - FRI
4PM-6PM



HOUSE WINE

\$7

HOUSE SCHOONER

\$7.50

STARTERS

Garlic & herb cheese flatbread (V)	\$15
Hommus, grilled flatbread, and marinated olives (VG) +\$5 extra flatbread	\$16

TAPAS

PICK 3 for \$45

Pan Fried Saganaki, lemon (V, GFA)	\$16
Sticky Glazed Korean Fried: - Chicken Tenders, Gochujang mayo	\$18
- Cauliflower Florets, Gochujang mayo (V) (VGA)	\$16
Assorted Steamed Dumplings, chilli soy (6) (VA, VGA)	\$16
Polenta Chips, parmesan, napoli, confit garlic aioli (6) (V)	\$16
Chicken Satay Sticks, peanut sauce (4) (GFA)	\$18
Four Cheese Arancini, truffle aioli, parmesan (7) (V)	\$17
Salt and Pepper Calamari, confit garlic aioli	\$18
Char Sui Pork Belly Bites, coleslaw, chilli, spring onion, sesame seeds, (12) (GFA)	\$18
Angus Beef Sliders, bacon, cheddar cheese, pickles, caramelised red onion, BBQ sauce, sesame seed potato bun (2) (GFA) +\$3 gf buns	\$19
Parmesan crusted lamb cutlets, crispy sage, black truffle butter (2)	\$19
Homemade chicken and bacon meatballs, tomato sugo, parmesan and basil (5)	\$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

PUB CLASSICS

Chicken Parmigiana, in-house panko crumbed chicken breast, ham, napoli, cheese, chips, house salad <i>+ \$2 add gravy</i>	\$31
Eggplant Parmigiana, in-house panko crumbed eggplant, crispy basil, napoli, cheese, chips, house salad (V)	\$30
Salt and Pepper Calamari, house salad, chips, confit garlic aioli	\$32
Stone & Wood Beer Battered Fish and Chips, house salad, tartare (GFA)	\$32
Steak Sandwich, Turkish bread, medium rare porterhouse, bacon, cheddar, caramelised onion, rocket, tomato relish, dijonnaise, chips	\$32
Barkly's Burger, beef patty served pink, cheddar, bacon, pickles, lettuce, caramelised onion, tomato, ketchup, dijonnaise, sesame seed potato bun, chips (GFA) <i>+ \$3 gf bun, +\$7 extra beef patty</i>	\$28
Veggie Burger, lentil patty, cheddar, pickles, lettuce, caramelised onion, tomato, ketchup, dijonnaise, sesame seed potato bun, chips (V, VGA, GFA) <i>+ \$3 gf bun</i>	\$28

STEAKS

All our beef is pasture raised and grass fed, served with duck fat roasted potatoes, and a citrus fennel summer salad

250g Char-grilled Victorian Eye Fillet steak (GFA)	\$54
300g Char-grilled Victorian Scotch Fillet steak (GFA)	\$52
350g Char-grilled Victorian Porterhouse steak (GFA)	\$52

With your choice of one sauce:

Chimichurri (GFA), gravy, pepper, mushroom, red wine jus (GFA), garlic butter (GFA), black truffle butter (GFA), English mustard

.....
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

Chicken Kiev, mash potato, green beans, cherry tomatoes and red wine jus	\$31
Bangers and Mash, chargrilled Italian pork sausage, mash potato, peas and carrots, red wine jus and onion jam	\$28
Grain-fed Pork Schnitzel, apple slaw, homemade BBQ sauce, chips	\$34
Crispy Skin Atlantic Salmon, served pink, nicoise salad, egg (GFA)	\$35
Chicken Caesar Salad, baby cos, bacon, anchovies, parmesan croutons, egg (VA, GFA)	\$32
Chicken Risotto, mushroom medley, crispy parmesan wafer (VA, VGA, GFA)	\$32
Pappardelle Pasta, lamb shoulder ragout, cherry tomatoes, spinach, fresh herbs, parmesan	\$34
Seafood Linguine, fresh salmon, prawns, pippies, broccolini, cherry tomato, garlic, chilli, white wine butter sauce	\$36
Chilli Beef Stirfry, beef tenderloin, wok fried noodles, asian veg, chilli, sesame seeds, sweet soy (VA, VGA)	\$32
Greek Lamb Salad, grilled lamb rump cooked medium rare, spinach, pickled onion, olives, cherry tomato, cucumber, feta, tzatziki, pita (GFA)	\$37
Parmesan Crusted Lamb Cutlets (3), mash potato, french beans, baby carrots, caramelised pearl onion jus <i>+ \$9.50 per extra cutlet</i>	\$45

SIDES

House Salad - mesclun greens, red onion, cucumber, mushroom, cherry tomato (VG)	\$9
Chargrilled broccolini, goats cheese, honey, toasted almonds	\$12
Bowl of chips, confit garlic aioli, tomato sauce (V, VGA)	\$12
Bowl of shoestring fries, confit garlic aioli, tomato sauce (V, VGA, GFA)	\$12
Bowl of wedges, sour cream, sweet chilli (V, VGA)	\$14

.....
 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

KIDS MEALS

AGED 12 AND UNDER

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

Chicken Nuggets, chips, vegetables	\$12
Golden Fried Fish, chips, vegetables (GFA)	\$15
Chicken Schnitzel, chips, vegetables	\$16

KIDS DESSERT

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

DESSERT

Burnt Basque cheesecake, berry coulis (V)	\$16
Sticky Date Pudding, caramel sauce, vanilla bean ice cream, almond dust (V)	\$16
Warm Choc-hazelnut filled pretzel, vanilla bean ice cream, almond dust, berry coulis (V)	\$14
Pat and Stick's ice cream sandwich, vanilla bean ice cream with almond lace cookies	\$8.50
Affogato, espresso, vanilla bean ice cream	\$8
with Mr. black coffee liqueur	\$17
with frangelico	\$17
with baileys	\$17

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

.....
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