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# BISTRO MENU

M Members

G Guests

## STARTERS

### OYSTERS

Natural w/ fresh lemon

### KILPATRICK OYSTERS

Kilpatrick w/ sticky BBQ glaze

### GARLIC BREAD

House-made garlic bread

Add cheese • \$2

Add cheese & bacon • \$4

### CHIPS

w/ Aioli

### BUTTERMILK FRIED ONION RINGS

w/ Ranch dressing

### BOWL OF WEDGES

w/ Sweet chilli & sour cream

### FRIED BUFFALO WINGS

Fried chicken wings tossed in hot sauce & ranch dressing

### SMOKED SWEET POTATO FRITTERS

w/ Harissa yogurt

### HUMMUS PLATE

Smoked hummus, roasted eggplant, olive oil & charred bread

### HALLOUMI FRIES

Golden halloumi fries w/ smoked honey aioli & fig balsamic glaze

### SICHUAN & LIME SQUID

w/ Aioli

### BURRATA

w/ Green olives, tomato, basil & charred bread

## BURGERS

All burgers served on a potato bun with a side of chips

### BEEF BURGER

House brisket patty w/ cheese, pickles, lettuce, tomato, onion rings & special sauce

### CHEESEBURGER SLIDERS (3)

50g Beef patty, cheese, onion, pickles, mustard & tomato sauce

### FALAFEL BURGER

Falafel patty, tomato, iceberg lettuce, red onion, cucumber & green tahini sauce

### FRIED CHICKEN STINGER BURGER

Spicy coated chicken, cheese, bacon, iceberg lettuce & aioli

M G

## AUSSIE INN FAVOURITES

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### SPAGHETTINI

w/ Peas, roasted zucchini, garlic, green olive, lemon & parsley

Add mussels • \$8

### FISH 'N' CHIPS

Battered fish w/ chips, salad, tartare & lemon

### SPINACH & PUMPKIN CANNELLONI

Cannelloni filled with roasted pumpkin, ricotta, spinach & creamy garlic sauce

### MUSSELS

Black mussels sautéed in a coconut & red curry broth w/ bean sprouts & charred bread

### CHARGRILLED OCTOPUS

Warm kipfler potato salad, green goddess, cavolo nero & charred bread

### THE AUSSIE'S HOT SEAFOOD PLATE

Battered fish, sichuan & lime squid, panko crumbed prawns, chips & tartare

Add oyster • \$5

Add Kilpatrick oyster • \$6

### LEMON PEPPER & SUMAC CROCODILE

w/ Chips, salad & spicy plum sauce

### MARKET FISH

Grilled market fish w/ harissa yogurt, potatoes, snake beans, broccolini & dill oil

## SCHNITZELS

### CLASSIC SCHNITZEL

Choice of chicken, beef or plant based w/ chips & salad

Half serve • 19/21

### SCORPION SCHNITZEL

Spicy coated chicken, maple bacon, buttermilk onion rings, chips & salad

## TOPPERS

### PARMI

Napoli sauce & mozzarella

### HAWAIIAN

Napoli sauce, ham, pineapple & mozzarella

### KING AVO

Bacon, avocado & sweet chilli

Add prawns • \$4

### AUSSIE

Fried egg, bacon & BBQ sauce

### SATAY

Coconut satay sauce, fried shallot & coriander

### GARLIC PRAWNS (3)

Prawns sautéed in creamy garlic sauce

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Sourced Locally!








HOUSE MADE!

Level Up!

# BISTRO MENU

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## BUTCHER'S BLOCK

		
<b>MARYLAND CHICKEN</b> 	31	34
Maryland chicken w/ french lentils, spinach, broccolini & red wine jus		
<b>PORTERHOUSE STEAK</b> 	40	42
350g Porterhouse beef steak w/ chips, pan-fried greens, enoki mushroom & cowboy butter		
<b>KANGAROO FILLET</b>  	34	36
w/ Caramelised sweet potato medallions, wild mushrooms, cavolo nero & red wine jus		
<b>BAROSSA KASSLER PORK CUTLET</b>  	37	39
w/ Kipfler potatoes, snake beans, zesty pineapple salsa, lentils & red wine jus		
<b>MOROCCAN LAMB SKEWER</b> 	34	36
Moroccan marinated lamb rump skewers w/ salad, tzatziki & grilled flatbread		
<b>SAUCE</b>	3	4
Diane, Pepper, Mushroom, Gravy, Red Wine Jus, Cowboy-Butter, Creamy Garlic, Aioli & Tartare		

## SIDES







		
<b>SURF &amp; TURF (3)</b>	7	8
Prawns sautéed in creamy garlic sauce		
<b>SEASONAL SALAD</b>  	7	8
Tossed in tangy lemon vinaigrette, eshallot & cucumber		
<b>PAN FRIED GREENS</b>   	7	8
<b>CRISPY KIPFLER POTATOES</b>   	9	10

## SALADS

<b>SUMMER SALAD</b>  	24	26
Roasted zucchini, chickpeas, hummus, halloumi, cherry tomatoes, basil, salad leaves & fennel Add grilled chicken • \$6		
<b>SOBA NOODLES SALAD</b>  	24	26
w/ Soybeans, bean sprouts, snake beans, cherry tomatoes, cucumber, mint, coriander & sesame dressing Add Thai beef • \$6		
<b>SQUID SALAD</b>  	26	28
Lime & sichuan fried squid w/ potato, cucumber, brown rice, Asian herbs, cherry tomatoes & sesame dressing		

## KIDS MEALS

Includes pop top juice & ice cream

		
<b>FISH 'N' CHIPS</b> 	14	15
w/ Chips & ketchup		
<b>POPCORN CHICKEN</b>	14	15
w/ Chips & ketchup		
<b>CRUMBED CHICKEN</b>	14	15
Crumbed chicken tenderloins w/ chips & ketchup		
<b>SPAGHETTI</b>	14	15
w/ Bolognese sauce & parmesan		
<b>KIDS HEALTH BOX</b>   	14	15
w/ Grilled chicken, roasted sweet potato, tomato, cucumber, hummus & seasonal fruit		
<b>CHEESEBURGER</b>	14	15
w/ Chips & ketchup		

## DESSERTS *Something Sweet!*

<b>VANILLA &amp; COCONUT PANNA COTTA</b>  	14	15
Vanilla & coconut panna cotta w/ honeycomb & balsamic strawberries		
<b>CARAMELISED PINEAPPLE</b> 	14	15
Caramelised pineapple, double cream, pistachio's w/ vanilla & rum sauce		

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labeling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.



Vegetarian



Low Gluten



Dairy Free



Vegan



Dairy Free or Low Gluten option available