

## SHARE PLATES

- GARLIC & HERB BREAD (v) 6/7  
DUO OF WOODFIRED BREAD (v+)  
olive & thyme, olive oil & sea salt, served with extra virgin oil & balsamic dip 7/7.5  
BRUSCHETTA  
roma tomato, onion & basil, aged balsamic reduction (v+) | df 9/10  
ZUCCHINI FLOWER IN LIGHT BEER BATTER (3)  
stuffed with spinach, ricotta &, pine nuts, balsamic reduction(v)13.5/14.5  
ARANCINI QUATTRO FORMAGGI (3)  
crumbed & fried saffron risotto balls with four cheese centres, truffle oil (v) 12/13.5  
CALAMARETTI FRITTI  
fried Hawkesbury calamari dusted with lemon pepper flour, lemon aioli 14/15  
MUSSELS MARINARA  
Boston Bay mussels steamed in marinara sauce, chilli & garlic, served w/ woodfired bread 14/15  
CHEESE FONDUE  
melted provolone dolce cheese dip, warm woodfired bread & bacon jam (v) 18/19  
CROQUETTES (3)  
prosciutto & manchego cheese in crumbed potato croquette, served with bacon jam 12/13.5  
GRILLED SCAMPI  
jumbo north coast prawns, grilled with garlic butter, served in the half shell (gf)  
2 pieces 12/13, 4 pieces 23/24, 6 pieces 32/33  
FRIED MOZZARELLA STICKS (4)  
crumbed buffalo mozzarella, served with chilli capsicum jam (v)12/13  
CHILLI GARLIC PRAWNS  
king prawns in extra virgin olive oil, garlic, chilli, napoletana sauce, woodfired bread (df) 21/22  
PARMIGIANA ESTIVA  
layers of roasted eggplant, melted mozzarella, napoli sauce, grated parmigiano,  
on bed of creamy stracciatella cheese (v), (gf) 14/15  
POLPETTI AL SUGO  
home-made meatballs in tomato sugo, herbs, shaved parmesan, woodfired bread 13/14

## PASTA

- SAFFRON RISOTTO  
with garden peas & peppered pecorino cheese (v) | gf 18/19  
PRAWN & SCALLOP LINGUINE  
king prawns & scallops tossed with cherry tomatoes, white wine, garlic, chilli 21/23  
FETTUCCINE ALLA MARINARA  
with prawns, mussels, calamari. clams, tomato, chilli & basil 21/23  
PENNE E POLLO  
penne pasta with chicken & wild mushrooms in porcini cream sauce 18/19  
SPAGHETTI BOLOGNESE  
with pork & veal ragu 18/19  
RIGATONI VEGETARIANA  
with ricotta, cherry tomatoes, roasted eggplant, garlic, basil (v) 18/19  
HOUSE MADE BEEF LASAGNE  
served w/ rocket & parmesan salad 18/19

Share Platters for two add \$8.0 or \$12.0 Seafood

## MAINS

- ATLANTIC SALMON gf  
crispy skin fillet served with risotto alla Milanese, lemon/orange gremolata  
25.9/27.5  
VEAL MARSALA  
veal scalopini with wild mushrooms in porcini & marsala cream sauce, garlic mash, veg  
25.9/27.5  
LAMB SHANKS gf  
slow braised lamb shanks with creamy garlic mash, seasonal veg  
25.9/27.5  
CRISPY PORK BELLY gf  
with poached pear, herbed sweet potato mash, seasonal veg, red wine jus  
25.9/27.5  
CASHEW CRUSTED CHICKEN  
topped with prawns & garlic sauce, garlic mash, seasonal veg  
25.9/27.5  
EIGHT HOUR BRAISED AMERICAN PORK RIBS  
with spicy sauce, charred corn on the cob, coleslaw  
27.5/29

## STEAKS

- LEAN 150g ANGUS PORTERHOUSE gf  
tender grain fed beef with mushroom or pepper gravy on side  
18.9/19.9  
DARLING DOWNS WAGYU RUMP STEAK (MARBLE SCORE 5++) 300g gf  
with diane sauce on side gf  
29.9/31.9  
NEW YORK CUT 300g gf  
120day grain fed msa gold standard beef, with mushroom or pepper sauce on side  
28.5/29.9  
SURF & TURF gf  
120day grain fed tender eye fillet, king prawns, scallops, bearnaise sauce  
garlic mash & seasonal veg  
33.9/35.5  
  
steaks served with choice of garlic mash & seasonal veg (gf) or beer chips & salad (not gf)  
(note: medium well or well-done steaks take a little longer to cook)

## CLUB FARE

- BEER BATTERED BARRAMUNDI FILLETS (2)  
served with chips & salad 19.9/21
- CHICKEN SCHNITZEL with chips, salad, side gravy 19.9/21
- CHICKEN PARMIGIANA with chips & salad 21.9/23
- SOUTHERN FRIED CHICKEN BURGER  
in spicy crumb, coleslaw, beer chips 18.9/19.9
- TRUFFLED BEEF BURGER  
Prime beef patty, crispy prosciutto, tomato, rocket, truffled cheddar, aioli 21.9/23
- STEAK SANDWICH 19.9/21  
150g tender MSA porterhouse, cheddar, salad, bacon jam, beer chips
- BEEF & MUSHROOM PIE 21.9/23  
house made full pastry pie, mash, veg, red wine jus
- SALT & PEPPER CALAMARI  
served with beer chips & salad 19.9/21.5
- SPICY MARINATED CHICKEN with spring veg (gf) 18.9/20
- BEER CHIPS with garlic aioli 6.9/7.5
- LOADED FRIES 10/11  
with truffled aioli & peppered pecorino cheese
- EXTRA AIOLI, GRAVIES ETC \$1.0

## SALADS

- CHICKEN CAESAR SALAD 22/23
- THAI BEEF SALAD 22/23  
with 150g porterhouse steak
- RUCOLA SALAD 14/15  
wild rocket, pear, toasted pine nuts, gorgonzola, balsamic dressing (v)
- INSALATA MISTA 15/15.9  
mixed leaf salad, toasted walnuts, Sicilian olives,  
cherry tomatoes, cucumber, balsamic vinaigrette dressing (v+)

## SENIORS LUNCH SPECIALS (SMALLER SERVES)

- CHICKEN SCHNITZEL with chips & salad 15
- BEER BATTERED BARRAMUNDI FILLET (1) with chips & salad 15
- 150g LEAN PORTERHOUSE STEAK with mash & veg, gravy 16
- BEEF LASAGNE 15
- LAMB SHANK with mash & veg 18.9
- ALOHA OR CHEESE PIZZA (Sundays only) 10.0
- ANY PASTA AT MEMBERS PRICE LESS \$3.0
- GELATO OR SORBET 2.0
- SLICE OF CAKE free with meal  
(please show seniors card when ordering)

## SIDES

- GARDEN SALAD 5/5.5
- STEAMED SEASONAL VEG 5/6
- GARLIC MASH 5.5/6.5
- HERBED SWEET POTATO MASH 6.5/7
- ROCKET & PARMESAN SALAD 6.5/7.5

## DOLCI

- STICKY DATE PUDDING  
with butterscotch sauce & vanilla bean gelato  
12/13
- VANILLA CRÈME BRULEE  
with almond biscotti  
12/13
- KAHLUA TIRAMISU  
with vanilla bean gelato & almond biscotti  
12/13
- AFFOGATO LIQUORI  
with vanilla bean gelato frangelico or baileys  
14/15
- THE CARLO SUNDAE (for two)  
triple chocolate brownie with marshmallows, almond & ginger biscotti,  
salted caramel gelato, pistachio fairy floss  
15.5/ 16.5
- SALTED CARAMEL CHEESE CAKE  
6/6.5, with gelato & cream 9/10
- SICILIAN GELATO CONE OR CUP  
4.5/5 single, 8/9 double  
(served with almond biscotti)

## BAMBINI 10.0

(strictly children under 10 only)

- CHICKEN SCHNITZEL & CHIPS  
FISH & CHIPS  
BEEF SLIDER & CHIPS  
PENNE IN RED SAUCE (v)  
SPAGHETTI BOLOGNESE  
NUGGETS & CHIPS

ALOHA OR CHEESE PIZZA (when available)

children receive a free gelato with any meal  
child's meal is free Saturdays & Sundays with  
any parent meal of \$21 or more (children under 10 only)

### Please Note

*Our food is cooked to order from fresh ingredients and generally takes around 15-20 minutes to prepare  
large groups are welcome to pre order and we will have the food ready upon arrival*

*please advise if you have any food allergies and we will*

*do our best to accommodate you*

*Some vegan dishes are available. please discuss with bistro staff*