

### **LIGHT & SHARE**

Fried 5-spice squid with herbs & lime aioli (GR) \$15
Fried whitebait with remoulade (GR) \$15
BBQ chicken wings with garlic aioli (G) \$13
Sizzling garlic prawn pots with crusty bread (G) \$15
Grilled baby octopus with olive oil & lemon (G) \$15
Trio of sliders with fries \$17

Beef & black turtle bean nachos with all the trimmings (G)(VR) \$15 single/ \$22 share Trio of dips with marinated olives & Afghani bread \$12

Chef's tasting plate, selection of meats, seafood, cheese, pickles, preserves & dips with breads for two (GR) \$28

#### **BUNS**

Pulled pork sandwich with apple and radish slaw & handcut chips \$18

Shawarma lamb sandwich on sourdough with lemon & caper aioli and rocket \$18

Grilled haloumi burger with roasted capsicum, preserved lemon & house tomato sauce (V) \$18

Grilled chicken burger with avocado, tomato & lime aioli \$18

Chicken caesar burger with bacon, avocado, cheese & caesar dressing \$19

Bisto beef burger with beetroot, tomato, onion jam, pickles, bacon aioli, house tomato sauce & swiss cheese \$18

• All served with house cut chips and mixed leaf salad

# The Ruby Grande

2 x 160g patties, double bacon, double cheese, beetroot, tomato, onion rings, pickles, garlic aioli, house bbq sauce & fried egg served with handcut chips \$22



### **BISTRO MAINS**

House made pot pie (please ask about today's filling) with mash & steamed vegetables \$21 Beer battered fish with handcut chips, sauce tartare, lemon & house salad \$18 Chicken schnitzel with handcut chips, salad & gravy \$22

Chicken parmigiana with handcut chips & salad \$24

Panko crumbed veal schnitzel with herb and mustard potato salad, dressed rocket & lemon \$24 Mussels in white wine, fennel, red onion, chilli & saffron with roast garlic aioli & crusty bread (GR) \$20 Roasted pumpkin, kumara & rocket enchilada with blackened corn salsa, salad & sour cream (V) \$18 Pan-fried chicken supreme with sweet corn puree, watercress cherry tomato salad, roasted kipfler potatoes & lemon dressing (G) \$23

Crispy skinned salmon with crushed garlic potatoes, crisp pancetta with beer blanc sauce (GR) \$23

#### PASTA/GNOCCHI

Spaghetti arabiatta with chorizo & olives (VR) \$16

Linguine marinara, prawns, fish, squid & mussels sautéed in preserved lemon & garlic butter \$20 Beef Lasagna, handcut chips & house salad \$18

House made gnocchi with pumpkin, sweet pea, preserved lemon, thyme & burnt butter sauce (V) \$21 Gnocchi carbonara with creamy bacon & chive sauce and fresh parmesan \$21

### **STEAKS**

250g Grain fed sirloin (G) \$20

250g Grain fed rump steak (G) \$21

250g Pasture fed scotch fillet (G) \$29

650g 'Tomahawk' rib eye on the bone (up to 25 minutes, pending meat temp required) (G) \$35

- All served with handcut chips salad or mash and vegetables
- And a choice of Port wine jus, dianne, and creamy mushroom sauce or creamy pepper sauce
- Surf & Turf your steak for an additional \$5



### **SALADS**

Mixed leaf & herb salad with fennel, red onion & red wine vinaigrette (GV) \$8

Haloumi, chickpea & roast capsicum salad with lemon dressing (GV) \$15

Grilled chicken salad with cherry tomatoes, avocado, spanish onion & creamy bacon dressing (G) \$15

Rare beef salad with crisp julienne vegetables, herbs, chilli jam, peanuts, nam jhim dressing and fried egg (G) \$17

### **SIDES**

Handcut chips with garlic aioli (GV) \$8
Garlic or herb bread (V) \$5
Creamy mash (GV) \$5
Steamed vegetables (GV) \$6
Fried egg (added to your main) \$3
Potato salad (GV) \$5
Apple & fennel slaw (GV) \$5

# **DESSERTS**

Peanut butter fudge sundae with cream, wafers, crunchy peanut & maraschino cherries (GVR) \$9 Banana split with vanilla bean ice cream, chocolate fudge, strawberry jam, wafers, cream & cherries (GVR) \$9

Rhubarb & apple crumble with vanilla bean ice cream (V) \$9

Chocolate mudcake with berry compote & whipped cream (V) \$9

# **CHEESES**

Selection of award winning cheeses with dried fruit, nuts, crackers and fruit paste For 2 cheeses \$18 or 3 cheeses \$24



# **KIDS**

All freshly prepared on site, served with complementary ice cream & topping with parental discretion..

Crumbed chicken strips & chips \$9

Battered fish & chips \$8

Spaghetti bolognese \$8

Mini beef burgers (2) & fries \$10

Beef Lasagna & fries \$10

Please order all food at the bistro counter, your buzzer will let you know you meals are ready.

Collect your meals, cutlery & serviettes at the bistro counter and all drinks from the bar at hotel prices...