



## Bistro

### To Start

Homemade Baguette	Served with Olive oil & Balsamic vinegar
Bowl of Olives	Marinated olives in olive oil (V,GF option)
Saganaki	Kefalograveria, a hard Swiss sheep's milk cheese, cut into strips, pan fried and served with rocket & lemon wedges (V,GF)
Antipasto Plate	A platter of eggplant, semi -dried tomatoes, artichoke, capsicum, stuffed vine leaves, olives, Istra Ham, Salami & Prosciutto and Bread Seasonal variations may occur. (GF option).
Salt & Pepper Calamari	Served with a rocket salad and homemade tartare sauce (GF)
Pumpkin Soup	Topped with crème fraiche & crusty bread
Cheese platter	Delice de Bourgogne, Jocks Mature Cheddar and Bleu de Laqueuitte served with muscatels, and crackers. (GF option)
Garlic Pizza	Extra virgin olive oil, garlic and a sprinkle of salt flakes

### Next

Wagyu Beef Burger	Regional "Sher Wagyu" on a homemade zopf bun with – lettuce, tomato, beetroot, Gruyere cheese, bacon, relish and a Clyde Park egg! Served with French fries.
Garlic Prawns	Prawns in garlic butter served on a bed of salad with a wedge of locally grown lemon.
Caesar Salad	Cos lettuce, croutons, bacon, parmesan cheese, tossed with our house made dressing and topped with a poached egg. Anchovies on the side.
Chicken Caesar Salad	Cos lettuce, croutons, bacon, parmesan cheese topped with a poached Egg & chicken. Tossed with our house made dressing. Anchovies on the side.

### Sides

Garden Salad  
Fries

**No Split Bills- Prices incl. GST – No alterations to Menu.**



<b>Wood Fire Pizza's</b>	Thin pizza base in a variety of flavours. Gluten Free base available plus \$2.00
Smoked Ham	Tomato base with Istra ham & red onion, topped with mozzarella cheese
BBQ Chicken	Chicken with BBQ sauce and mozzarella cheese
The Trinity	Caramelised leeks served with Fontina, Bontazola and goats cherve. (V)
Vegetarian	Mushrooms, zucchini, capsicum, egg plant, artichoke, tomato and red onion with Fontina cheese topped with goats cherve. (V)
The Sticky Pork	Western Plains pork fillet, marinated in Asian flavours with sweet potato & Asiago cheese. (GF option)
The Middle Eastern Lamb	Slow roasted regional lamb spiced with cumin, garlic, pine nuts, capsicum and onions sprinkled with fetta and spicy capsicum dip. (GF option)
The Lox	Crème Fraiche base, red onion and mozzarella wood fired and topped with rocket, smoked salmon and caper berries.
The Duck	Duck on a ginger base, baby spinach, red onion, mozzarella cheese & hosin sauce topped with coriander. (GF option)
The Mediterranean	Blended roast capsicum & basil base topped with cherry tomatoes, olives, pancetta, roast capsicum and crumbled with Meredith goat's feta.
Buffalo Bill	Tomato base and mozzarella cheese, topped with thinly sliced tomatoes, basil, & finished with Shaw River Buffalo Mozzarella. (V)
The Bambino	For the Kids! On a tomato base, mozzarella cheese, ham & pineapple
<b>To Finish</b>	
Warm Chocolate Pud	A delicious Callibaut chocolate pudding served with vanilla bean ice cream
Crème Brulee	A French classic, vanilla Crème Brulee with a crunchy toffee top (V)
Sticky Date Pudding	A warm delicious pudding served with vanilla bean ice cream (V)
Cheesecake	New York style baked cheesecake served with double cream. (V)
Meringue Roulade	Strawberry & cream rolled with almonds & cinnamon, topped with fresh strawberries cream and raspberry coulis.
Goopy Chocolate Delight	A combination of dark-white chocolate brownie with a goopy centre, vanilla bean ice cream and chocolate sauce. (V)
Homemade Scones	Served warm with fresh cream and strawberry jam
Cheese Platter	Delice de Bourgogne, Jocks Mature Cheddar and Bleu de Laqueuite served with muscatels, and crackers. (GF option)