

A-la-carte Menu



#### Lunch Hours:

Sunday to Friday

12:00pm-2:00pm

Saturday

Closed

Badens Bistro offers both a standard A' la Carte lunch menu as well as a seniors lunch menu

#### Dinner Hours:

Sunday & Monday

6:00pm-8:30pm

3 Course Roast Carvery and a Reduced A' la Carte menu Only \$16.95 per adult & \$10.50 per child (12 & under)

Tuesday & Wednesday

6:00pm-8:00pm

Join us for an all you can eat Royal Buffet Only \$18.95 per adult, \$12.95 per child (13-17), \$8.00 per child (5-12) & Free for children under 5

Thursday

6:00pm-8:30pm

Full A' la Carte Menu

Friday

6:00pm-9:00pm

Full A' la Carte Menu & Kids Eat FREE\*

Saturday

6:00pm-9:00pm

Full A' la Carte Menu

Please
present your
Members Card
to receive 10%
discount



Starters		Entrée		
Garlic Bread (V)	4.95	Soup of the day	5.95	
Herb Bread (v)	4.95	Vegetable Spring Rolls (V) 3 homemade spring rolls with sweet chilli sauce	9.95	
Bruschetta (V)  Kids Meals	7.50	Chicken Tenderloins 3 garlic & herb crusted chicken tenderloins, servith a crisp salad & sweet chilli sauce	11.50 ved	
(12 years & under)  Chicken Parmagiana & chips	7.00	Lemon Pepper Calamari Fritti lightly crumbed calamari with tartare sauce, lemo wedge & green salad	11.50	
Chicken Schnitzel & chips	7.00	Mixed Thai Satay Skewers  2 chicken and beef skewers served with jasmine	11.90	
Chicken Nuggets & chips Fish & chips	7.00 7.00	Mixed Seafood Skewers  2 skewers of grilled prawns, scallops & barramu with creamy garlic & herb sauce	12.50 undí	
Mini Hawaiian Pizza & chips	7.00	Asian Marinated Crispy Beef with deep fried wonton pastry & asian salad	11.50	
All Kids meals include a FREE  Jelly with chocolate buttons or		6 Oysters (Natural, Kilpatrick or Florentine)	13.50	
ce cream for dessert with:   chocolate topping   strawberry topping		Side dishes		
caramel topping		Chunky Fries (V)	4.00	
with or without  100's & 1000's		Garden Salad (V)	5.50	
or		Seasonal Vegetables (V)	5.00	
mixed lollies		Potato Mash (V)	5.00	

\*(V) = Vegetarian

Please discuss any dietary requirements with your waitress. Kindly note we do not split bills

Pasta & Risotto		Salads	
Pumpkin & Fetta Tortellini (V) 1 saffron & poppy seed tortellini with a pumpkin, fetta & spinach cream sauce	7.95	Chicken Caesar Salad  18.50  with your choice of:  Cajun Chicken or Crumbed Garlic & Herb Chicken	0
with homemade bolognaise sauce	6.95 8.95	Warm Crispy Beef Salad  17.9  crispy beef over a warm chickpea & potato salad with  coriander & spring onion	5
Creamy Mushroom & Bacon Penne 1. bacon & mushrooms in a creamy white wine sauce finished with parmesan	0.97	Traditional Greek Salad (V) 15.9 lettuce, cucumber, red onion, tomato, olives & fetta	5
Garlic Prawn Linguini 1 with a creamy white wine sauce, drizzled with infused g	9.50 rarlíc oíl	Chef's Specialities	
Chicken & Mushroom Risotto 1 creamy chicken & mushroom risotto finished with shave parmesan	<b>8.50</b> ed	Steak & Kidney Pie 19.9 slow cooked steak & kidney pie, served with mash & vegetables	5
Mushroom & Avocado Rísotto (V)  mushroom, avocado & spínach rísotto, topped with shaved parmesan	8.9 <i>5</i>	Lamb Tagine 19.50 moroccan spiced lamb, cooked with root vegetables, serve with almond rice & spinach	
From the Wok		Indian Spiced Lamb Shank 21.56 slow cooked lamb shank, served with almond rice & vegetables	0
bok choy, bean shoots, chinese cabbage, carrots,	8.95	Chicken Korma 19.50 served with rice, salad, pappadums & cucumber raita	0
Capsicum & onion with an Asian hoi sin sauce  Asian Vegetarian Stir-fry (V)  Nok choy, bean shoots, chinese cabbage, carrots,	6.50	Veal Marsala  23.56  pan fried veal medallions, with mushrooms & herbs finished with marsala, served with creamy mash & vegetables	

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psicum & onion with an oyster & sweet chilli sauce

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#### The Main Event

Cajun Chicken

21.50

marinated chicken in cajun spices with tomato onion salsa
and tzatziki

Veal or Chicken Parmagiana 22.50
crumbed veal or chicken cooked until golden brown
topped with ham, cheese & napoli

Veal or Chicken Schnitzel 21.50 crumbed veal or chicken cooked until golden brown

Veal or Chicken Bolognaise Parmagiana 22.50 crumbed veal or chicken cooked until golden brown topped with cheese & bolognaise sauce

Egg plant Parmagiana (V) 18.50
grilled eggplant topped with cheese & napoli

Seafood Selection 23.50

battered barramundi fillet, crumbed calamari fritti & 2 mixed seafood skewers of prawns, scallops & barramundi

Lemon Pepper Calamari Fritti 20.50

lightly crumbed calamari rings with tartare sauce & lemon wedge

Beer Battered Barramundi 21.50 crispy barramundi fillets with tartare sauce & lemon wedge

Baked Blue Grenadier 21.95
baked blue grenadier fillet with a creamy garlic sauce

Mixed Thai Satay Skewers 21.50 4 chicken and beef skewers served with jasmine rice

Baked Chicken 23.50 served with grilled mushrooms and bacon, drizzled with lime

béarnaise served with chips & salad or vegetables

#### Char Grill

300g Scotch Fillet 27.50 char grilled with your choice of: mushroom sauce, pepper sauce, garlic butter, gravy or béarnaise sauce Garlic Prawn Sauce extra 3.00 300g Porterhouse Steak 25.95 char grilled with your choice of: mushroom sauce, pepper sauce, garlic butter, gravy or béarnaise sauce Garlic Prawn Sauce extra 3.00

Marinated Steak Sandwich 21.50

200g steak marinated in garlic, rosemary & paprika on turkish bread with tomato relish, bacon, egg, beetroot & cheese served with chips

All "Main Event" &
"Char Grill" meals
are served with your
choice of
chips & salad
or
vegetables
unless specified

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Desserts	Liquor Coffee		
Grannies Apple Pie *	5.00	English Coffee	8.00
Cítrus Tart*	5.00	with amaretto & tia maria	
Nero Mud Cake*	5.00	Hunters Coffee with tia maria & grand mariner	8.00
Sticky Date Pudding*	5.00	Café Keokí	8.00
Cheesecake of the day*	5.00	with brandy & kahlua	
3 Scoops of Ice Cream* 5.00 various flavours to choose from		Jamaican Coffee with dark rum & tia maria	8.00
All desserts above are		Café Alexandra with baileys & brandy	8.00
served with:		Irish Coffee with irish whiskey	8.00
lce cream only or Cream only		Coffee & Tea	
		Cappuccino	3.65
Kids Desserts	2	Mochaccino	3.65
		Latte	3.65
Ice Cream Sundae chocolate, strawberry or caramel topping	2.50	Flat White	3.65
ce	2.50	Short Black	3.65
Ice Cream with Mixed Lollies	2.50	Long Black	3.65
Jelly	2.50	Hot Chocolate	4.10
Jelly with Chocolate Buttons	2.50	Tea	3.65
		ced Coffee &  ced Chocolate	4.10

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#### Wine List

### Ready To Drink

Sparkling Wine	Gls	Btl	Pre Míxers		Stbs
Rothbury Estate Sparkling	4.40	16.20	Bacardi Breezer (Orange)		8.30
Yellow Sparkling Piccolo (200ml)	n/a	5.45	UDL's		6.80
Emeri Pink Moscato	4.95	17.65	(Passionfruit, Lemon, Pineapple, Rasp		perry)
Emeri Sparkling Sauvignon blanc	4.95	17.65	Skyy Vodka, Lime & Soda		7.40
Yellowglen Yellow	5.65	20.30	Smirnoff Ice Red		8.30
Yellowglen Pink	5.65	20.30	Smirnoff Ice Platin	um	8.30
			Lemon Ruski		8.25
White Wine	Gls	Btl	Johnny Walker Re	d & Cola	8.30
Annies Lane Chardonnay	6.75	24.10	Bundy Rum & Cola Stubby		8.30
Eaglehawk Chardonnay	4.95	17.65	Canadían Club & Cola		8.30
Rosemount Semillon Chardonnay	5.65	20.30	Jim Beam Stubby		9.50
Windy Peak Sauvignon Blanc Semillo	n <i>5.95</i>	21.60	Wild Turkey & Cola Bundy Red & Cola		9.80
Scotchman's The Hill Chardonnay	4.80	15.50			8.30
Sero Chardonnay Pinot Grigio	5.30	18.75			
McWilliams Chardonnay	4.20	14.95	$\mathcal{O}_{n}$	Tab	
McWilliams Semillon Sauvignon Blanc 4.20		14.95	On Tap		
3 Tales Sauvignon Blanc	6.15	22.15		Schooner	Pot
			Pure Blonde	5.95	3.95
Red Wine	Gls	Btl	Cascade Light	4.10	2.80
Annies Lane Shiraz	7.15	25.65	Carlton Draught	5.05	3.35
Eaglehawk Cabernet Sauvignon	5.00	17.65	Victoria Bitter	5.05	3.35
Scotchman's The Hill Cabernet Shiraz 4.75		17.10	Bulmers (cider)	4.65	3.10
Wolf Blass Shiraz Cab Sauv.	5.10	18.20			
Rosemount Diamond Merlot	5.65	20.30			
McWilliams River Gum Shiraz Cabernet 4.20		14.95			
Windy Peak Shiraz	5.95	21.60			
Windy Peak Cabernet Merlot	5.95	21.60			
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Please order your drinks at the Bar & Present your members card to receive 10% discount