

Wine List

Whites

	Bottle/Glass
Lindemans Chardonnay	15.00/3.50
Lindemans Riesling	15.00/3.50
Lindemans Cawarra Porphyry (Sweet)	15.00/3.50
Lindemans Bin 95 Sauvignon Blanc	15.00/3.50
Saltram Makers Table Unwooded Chardonnay	17.50/4.50
Tisdall Chardonnay	20.00/5.00
Monichino Sauvignon Blanc	20.00/5.00
Secret Stone Sauvignon Blanc (NZ)	30.00/6.00

Reds

Lindemans Bin 45 Cabernet Sauvignon	15.00/3.50
Lindemans Shiraz Cabernet	15.00/3.50
Lindemans Bin 50 Shiraz	15.00/3.50
Saltram Maker's Table Shiraz	17.50/4.50
Penfolds Private Release Shiraz Cabernet	20.00/5.00
Tisdall Cabernet Merlot	20.00/5.00
Monichino Cabernet Sauvignon	20.00/5.00
Monichino Rose Petals (Light & sweet)	20.00/5.00

Sparkling

Lindemans Brut Cuvee	15.00/3.50
Yellowglen Yellow	20.00/5.00

Bistro Menu

Bistro Menu

Starters

	Entree / Main	
Freshly baked herb & garlic focaccia	\$8.00	(V)
Freshly baked cheese focaccia	\$9.00	(V)
Garlic Pizza	\$9.00	(V)
Vegetable spring rolls with Thai dipping sauce	\$8.00	(V)
Dim Sum combination with soy & sesame dipping sauce	\$10.00	
Prawn Cocktail	\$11.00	(GF)
Salt & pepper calamari with rocket salad & lemon mayonnaise	\$12.00	

Pasta & rice

Risotto of sweet potato & capsicum with caramelized onion, peas, almonds and basil pesto	\$14.00 / \$17.00	(GFV)
Spaghetti Bolognese	\$13.00 / \$16.00	
Shell pasta with sautéed chicken, roasted capsicum and chorizo in a light saffron garlic cream sauce	\$14.00 / \$17.00	
Linguine marinara, with fresh seafood, garlic, tomato, lemon & basil	\$16.00 / \$19.00	
Asian duck risotto with exotic mushrooms and Asian greens.	\$17.00 / \$20.00	

From the grill

300gm Char-grilled Scotch Fillet Steak	\$26.00	(GF)
300gm Char-grilled Porterhouse Steak	\$26.00	(GF)
Choice of mushroom, pepper or Diane sauce, or herb mustard butter		(GF)
Char-grilled Pork Rib Eye with lime salted wedges, roasted vegetable pickle & salad	\$24.00	
Thai marinated chicken fillet with fragrant lemongrass sauce on steamed vegetables & coriander basmati rice cake	\$22.00	(GF)
Grilled premium pork sausages on spiced braised cabbage and creamy mash, seeded mustard sauce	\$16.00	
Mediterranean Lamb Rump served with fresh Greek salad, grilled bread and Tzatsiki	\$24.00	

Favourites

Beer battered fish & chips with homemade tartare sauce	\$14.00 / \$18.00	
Roast of the day served with garden vegetables and condiments	\$14.00 / \$18.00	(GF)
Slow cooked lamb shank in tomato & vegetable sauce on creamy potato mash	\$14.00 / \$20.00	
Chicken Parmagiana, served with your choice of sides	\$20.00	
Chicken Schnitzel, served with your choice of sides	\$18.00	
Veal Schnitzel, served with your choice of sides	\$19.00	
Veal Parmagiana, served with your choice of sides	\$21.00	

Salads

Chicken Caesar salad with creamy homemade dressing	\$16.00	
Vegetarian Caesar salad	\$14.00	(V)
Greek Salad	\$11.00	(GFV)

Lunch Only

Steak burger on Turkish bread, caramelized onion jam, tomato baby spinach & fries	\$13.00	
Chicken breast fillet burger on Turkish bread, mayo, bacon, cheese, mixed leaf & fries	\$13.00	

Kids (12 and under only, complimentary 200ml glass of soft drink included)

Roast & vegetables	\$7.00	(GF)
Fish & chips	\$7.00	
Spaghetti Bolognese	\$7.00	
Chicken nuggets & chips	\$7.00	
Ham & pineapple pizza	\$7.00	
Aussie pizza	\$7.00	

Sides (a larger serve as an accompaniment or a nibble)

Fries	\$5.00	
Seasonal vegetables	\$5.00	
Garden salad	\$5.00	(GF)
Seasoned wedges with sweet chili sauce & sour cream	\$8.00	
Steamed vegetables	\$5.00	(GF)

Extras (a smaller serve to compliment your meal)

Bowl of fries	\$2.50	
Bowl of seasonal vegetables	\$2.50	
Bowl of garden salad	\$2.50	(GF)
Steamed vegetables	\$2.50	(GF)

• (GF) indicates gluten free. (V) indicates vegetarian.