BISTRO

ENTRÉE

SOUP OF THE DAY
ENTREE // $5.50
MAIN // $8.50
With warm bread roll & butter

GARLIC BREAD // $6.50
ADD CHEESE // $1.50
ADD AVOCADO, BACON & CHEESE // $3.50

PITA & HOUSE MADE DIPS // $11.00

MIXED MUSHROOM ARANCINI V
// $10.50
With napolitana sauce & parmesan cheese

ONION RINGS
// $10.00
With chipotle lime aioli

SEASONED WEDGES
// $8.75
With sour cream & sweet chilli sauce

BOWL OF CHIPS
SMALL // $3.50
LARGE // $6.50
With aioli

SIDES

GARDEN SALAD // $3
GREEK SALAD // $3
VEGETABLES // $3
STEAMED GREENS // $3

SEE MENU BOARDS FOR SPECIALS

PLEASE MAKE OUR FRIENDLY STAFF AWARE OF ANY DIETARY REQUIREMENTS

AVAILABLE TO ORDER
// 12PM - 2PM EVERY DAY
// 5.30PM - 8PM SUN - WED
// 5.30PM - 8.30PM THURS - SAT

CHEF SELECTIONS

CRISPY SKIN BARRAMUNDI
// $27.50
With summer vegetables, freekeh salad & tzatziki sauce

TERIYAKI SALMON
// $28.50
With Jasmine rice, steamed snow peas & bok choy

250GM BEEF FILLET GF
// $30.90
With potato, sweet potato & chive rosti, sauté baby spinach & Jim Beam bourbon cream sauce

ROASTED CHICKEN BREAST
// $24.00 GF
Served with pumpkin mash, honey jus & asparagus wrapped in prosciutto

BURRITO BOWL
// $18.50 MILD
Chilli con carne, with rice, Mexican salsa, sour cream, avocado, cheese & tortillas

THAI CHICKEN SALAD GF
// $18.90
Thai spiced chicken mince with bean shoots & capsicum in a cos lettuce cup

WARM PUMPKIN SALAD GF V
// $16.90
With baby spinach, pear, roasted chickpeas, red onion, toasted sesame seeds & Danish fetta, tossed through a house made dressing

CUBAN PRAWN FETTUCINE
// $21.50
With cherry tomato, asparagus, & baby spinach, folded through a creamy white wine sauce

FETTUCCINE PASTA V
// $17.00
With wild mushroom, semi sun dried tomatoes & spinach in a rose sauce

TANDOORI CHICKEN GF
// $17.50
With steamed rice, raita & naan bread

CHILLI & LIME ROASTED CAULIFLOWER NACHOS V
// $17.50
With a chipotle & yoghurt dressing

BISTRO

CLUB FAVOURITES

ROAST OF THE DAY GF
// $20.00
Served with roast potato, veg & gravy

FILLET OF FISH
1 PIECE // $15.00
2 PIECE // $19.50
Grilled (GF), crumbed or battered

SALT N PEPPER SQUID
ENTRÉE // $18.50
MAIN // $23.50
With aioli

CRUMBED PRAWNS
ENTRÉE // $19.00
MAIN // $24.00

SQUID & PRAWN COMBO
// $24.90
Salt n pepper squid & crumbed prawns

SEAFOOD FOR 1
// $26.90
1 battered fish, 3 salt n pepper squid & 3 crumbed prawns

300GM PORTERHOUSE GF
// $33.90
Served with a choice of gravy

400GM RUMP GF
// $34.90
Served with a choice of gravy

PARA HILLS MIXED GRILL
// $28.90
200gm rump, lamb chop, southern fried chicken, pork snag, bacon, fried tomato, fried egg, beer battered onion rings & a choice of gravy

CHICKEN SCHNITZEL
HALF // $14.90
FULL // $20.90
Served with a choice of gravy

BEEF SCHNITZEL
HALF // $14.90
FULL // $20.90
Served with a choice of gravy

ALL THE ABOVE COMES WITH A CHOICE OF CHIPS, MASH POTATO OR ROAST POTATO & SALAD OR SEASONAL VEGETABLES

GARLIC PRAWNS GF
ENTRÉE // $21.00
MAIN // $26.00
With rice

PARA HILLS BEEF BURGER
// $19.90
GF // $22.90
House made pattie, bacon, fried egg, red onion jam, lettuce, tomato, beetroot, cheese & chips

PARA HILLS CHICKEN BURGER
// $16.50
GF // $19.50
Peri Peri chicken, lettuce, cheese, bacon, avocado, tomato & chips

STIR FRY V
ENTRÉE // $16
MAIN // $18.90
With wok fried fresh seasonal vegetables, hokkien noodles & chef's Asian sauce

CAESAR SALAD
// $20.50
Baby cos lettuce, crispy bacon, croutons, shaved parmesan tossed through a Caesar dressing finished with a poached egg & anchovies

NASI GORENG V
// $16.50

SAUCE & TOPPINGS

GRAVY // $2.00
Plain, mushroom, pepper & Dianne GF

HOLLANDAISE // $2.00

GARLIC // $2.00

AIOLI // $1.50

TOPPINGS // $3.50
- Parmigiana (ham, nap & cheese)
- Hawaiian
- Avocado with bacon & cheese
- Creamy mushroom & bacon

GARLIC PRAWN // $7.50

SALAD, PASTA & STIR FRY TOPPERS

ADD CHICKEN // $4

ADD PRAWN // $6

ADD SALT N PEPPER SQUID // $5

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