



BISTRO MENU

ENTREES

Garlic or Herb Bread.....	6	Duo of Dips & warm bread	10
Sizzling Olives & bread.....	9	Bruschetta.....	9
Wedges	7	Sweet Potato Chips	5
Asian Plate – an assortment of Asian delights with dipping sauce (15 pcs)	12		
Saganaki - served with a raspberry & balsamic reduction & fresh lemon	10		

MAINS

Salt & Pepper Calamari shallow fried, served on a bed of salad with dipping sauce	21
Chicken, Mushroom & Bacon penne in a white wine cream sauce.....	17
Seafood Skewers – served on a bed of rice with an orange reduction & salad.....	19
Italian baked egg on a chorizo, zucchini, capsicum, onion, fresh basil Napoli sauce, served with crusty bread (vegetarian option available).....	16
Chorizo Risotto with olives, capsicum, Spanish onion in a red sauce	18
* Roast pumpkin & spinach risotto with shaved parmesan cheese.....	17
Chicken Parmigiana, crumbed with ciabatta & parmesan, topped with Napoli sauce & mozzarella cheese. Served with wedges & salad	20
Veal Schnitzel, crumbed with ciabatta & parmesan, topped with gravy. Served with a creamy mash & seasonal vegetables.....	21
Veal Scaloppini – Veal medallions with mushrooms in a creamy white wine sauce.....	25
Trevally fillet served on a bed of mash with sautéed greens; finished with an Asian inspired sauce & fresh lemon	25
Osso Bucco - Traditional style beef Osso Bucco served with a creamy mash.....	23
Grain fed Porterhouse Steak with a rich Shiraz jus, wedges & salad.....	25

SIDES \$5 EACH

Bowl of chips / Seared Vegetables / Mashed Potato / Side Salad

* Vegetarian

Please Note: We do not split bills