

M+BISTRO

STARTERS & SHARING

SOUP OF THE DAY	\$10
GARLIC BREAD (V)	\$10
ADD CHEESE \$2 ADD CHEESE & BACON \$4	
ARANCINI (V)	\$18
HOUSE MADE PUMPKIN & FETA ARANCINI, SERVED W' NAPOLI & AIOLI	
CALAMARI (LG)	\$22
LEMON PEPPER SPICE, SALAD, TARTARE	
NACHOS (V)	\$24
TOASTED CORN CHIPS, SALSA, JALAPEÑOS, BLACK BEANS, CHEESE, SOUR CREAM, GUACAMOLE, HOT SAUCE	
ADD PULLED PORK OR SPICED CHICKEN \$6	
BEER BATTERED FRIES - AIOLI, KETCHUP	\$11
WEDGES - SWEET CHILLI, SOUR CREAM	\$13

LIGHT MEALS

SMOKED CHICKEN SALAD	\$28
HOUSE SMOKED CHICKEN BREAST, MIXED LETTUCE, AVOCADO, CAPSICUM, SPROUTS, TOMATO, HOUSE MADE CROUTONS & SWEET CHILLI, SESAME DRESSING	
THAI BEEF SALAD	\$30
EYE FILLET, BUCKWHEAT NOODLES, ASIAN HERBS & VEGETABLES, CHILLI, PEANUTS, SESAME SEEDS & THAI DRESSING	
PERSIAN FRITTERS (LG)	\$24
CHICKPEA & VEGETABLE FRITTERS, ROCKET, HUMMUS, CRUSHED WALNUTS, AVOCADO, SPICED YOGHURT, POMEGRANATE MOLLASES,	

SEAFOOD

CALAMARI (LGR)	\$32
LEMON PEPPER SPICE, CHIPS, SALAD, TARTARE	
FISH & CHIPS (LGR)	\$30
CHOICE OF BATTERED OR GRILLED, SERVED W' CHIPS, SALAD, TARTARE	
PRAWN & CRAB RISONI	\$35
ORZO TOSSED WITH KING PRAWNS & BLUE SWIMMER CRAB MEAT W' SPRING ONION AND WHITE WINE SAUCE TOPPED WITH A TEMPURA SOFT SHELL CRAB	
SALMON	\$34
CRISPY SKIN SALMON ON A POTATO ROSTI, WITH LEMON CAPER VELOUTE & STEAMED ASPARAGUS	

CLASSICS

WAGYU BURGER + \$5 DOUBLE	\$28	STEAK SANDWICH	\$32
BACON, CHEESE, LETTUCE, TOMATO, CARAMELIZED ONION, PICKLE, BURGER SAUCE, CHIPS		BACON, CHEESE, LETTUCE, TOMATO, FRIED EGG, TOMATO RELISH, ONION RINGS, CHIPS	
RISOTTO (LG)	\$29	LASAGNA	\$32
CHICKEN, BACON, SPINACH & PARMESAN		BRISKET BOLOGNESE, BECHEMEL, SERVED W' CHIPS & SALAD	
PAPPARDELLE CARBONARA	\$29	THREE CHEESE GNOCCHI	\$33
BACON, ONION & PARSLEY TOSSED IN A CREAMY SAUCE FINISHED W' EGG YOLK & PARMESAN CHEESE		HOUSE MADE RICOTTA GNOCCHI IN A CREAMY BLUE CHEESE & PARMESAN SAUCE TOPPED W' & SOURDOUGH PANGRATTATO	
NASI GORENG (LGR)	\$31	OVEN ROASTED CHICKEN (LG)	\$34
CHICKEN SATAY SKEWERS, BACON, SHRIMP, VEG, PRAWN CRACKERS, FRIED EGG		SERVED ON MASHED POTATO, ASPARAGUS, TOPPED W' PRAWNS AVOCADO, HOLLANDAISE AND CRISPY PROSCIUTTO	
LAMB SHANK	\$35	CHICKEN SCALLOPINI	\$35
BUSHMAN'S LAMB SHANK IN A TOMATO & VEGETABLE SAUCE SERVED W' MASHED POTATO & PUFF PASTRY		PAN FRIED HOUSE MADE RICOTTA GNOCCHI IN A CHICKEN, MUSHROOM, CAPER & WHITE WINE CREAM SAUCE	

STEAKS

300GM GRAIN FED PORTERHOUSE	\$42
400GM GRAIN FED SCOTCH FILLET	\$54
250GM GRAIN FED EYE FILLET	\$55

STEAKS ARE CHAR GRILLED TO YOUR LIKING, SERVED W' A CHOICE OF CHIPS & SALAD - CHIPS & VEGETABLES - MASH POTATO & VEG SAUCE - PEPPER, MUSHROOM, RED WINE JUS, GARLIC BUTTER, GRAVY **ADD GARLIC PRAWNS \$10**

PARMA'S

TRADITIONAL PARMIGIANA / SCHNITZEL (VOA)	\$29	HAWAIIAN PARMIGIANA	\$32
HAM, SUGO, CHEESE, CHIPS & SALAD		HAM, PINEAPPLE, SUGO, CHEESE, CHIPS & SALAD	
OUTBACK PARMIGIANA	\$34	PORK CUTLET PARMAGIANA **	\$34
EGG, BACON, CHEESE, PEPPER SAUCE, CHIPS & SALAD		CRUMBED PORK CUTLET, HAM, SUGO, CHEESE, CHIPS & SALAD	
NACHO PARMIGIANA	\$34	GERMAN PARMIGIANA **	\$39
SUGO, CORN CHIPS, JALAPEÑOS, HOT SAUCE, SOUR CREAM, GUACAMOLE, CHIPS & SALAD		SCHNITZEL, MASHED POTATO, BRATWURST SAUSAGE, MUSTARD CREAM SAUCE, SAUERKRAUT, CHEESE, CHIPS & SALAD	

TUESDAY PARMA NIGHT \$25
EXCLUDES GERMAN & PORK CUTLET**
ALL PARMAS SERVED WITH CHIPS ONLY ON TUESDAY NIGHT

LG = LOW GLUTEN | LGR = LOW GLUTEN ON REQUEST | V = VEGETARIAN | VOA = VEGAN OPTION AVAILABLE
SOME DISHES NOT MARKED CAN BE ALTERED TO ACCOMMODATE THE ABOVE

SENIORS

UPON PRESENTATION OF A SENIORS CARD

1 COURSE \$20 | 2 COURSE \$23 | 3 COURSE \$26
ENTREE & DESSERT ONLY AVAILABLE WITH PURCHASE OF A MAIN

ENTREE - SOUP OF THE DAY OR GARLIC BREAD + CHEESE \$1
SMOKED CHICKEN SALAD LETTUCE, AVOCADO, CAPSICUM, SPROUTS, TOMATO, HOUSE MADE CROUTONS & SWEET CHILLI, SESAME DRESSING
RISOTTO CHICKEN, BACON, SPINACH & PARMESAN
ROAST OF THE DAY (LG) VEGETABLES, GRAVY
CORNED BEEF CREAMY PICKLE SAUCE, MASH POTATO, SAUERKRAUT
LAMB FRY & BACON MASH POTATO, VEGETABLES, GRAVY
CHICKEN PARMIGIANA/SCHNITZEL HAM, SUGO, CHEESE SERVED W' CHIPS & SALAD
CALAMARI (LGR) LEMON PEPPER SPICE, CHIPS, SALAD & TARTARE
FISH & CHIPS (LGR) BATTERED OR GRILLED W' CHIPS, SALAD, TARTARE
LASAGNA BRISKET BOLOGNESE & BECHEMEL SERVED W' SALAD
GARLIC PRAWNS +\$7 (LG) JASMINE RICE
SEAFOOD BASKET +\$7 BATTERED FISH, CALAMARI RINGS, BATTERED SCALLOP, BATTERED PRAWNS, CHIPS & SALAD
200GM PORTERHOUSE +\$9 COOKED TO YOUR LIKING SERVED W' CHIPS, SALAD & CHOICE OF; PEPPER, MUSHROOM, RED WINE JUS, GARLIC BUTTER, GRAVY
DESSERT - APPLE CRUMBLE & CREAM - BERRY CHEESE CAKE & CREAM
ADD ICE CREAM \$2

DESSERTS

PASSIONFRUIT CHEESECAKE W' CREAM	\$12
STICKY DATE PUDDING W' CREAM	\$12
FLOURLESS CHOCOLATE CAKE W' CREAM	\$12
PAVLOVA (LG) W' BERRIES & CREAM	\$12
HOT JAM DONUT DUSTED IN VANILLA ICING SUGAR	\$2

KIDS \$13 INC DRINK

12 & UNDER

NUGGETS + CHIPS	CHEESE BURGER + CHIPS	FISH + CHIPS
CALAMARI + CHIPS	HOT DOG+TOMATO SAUCE + CHIPS	BOLOGNESE
MACARONI & CHEESE	HAM & PINEAPPLE PIZZA	ROAST & VEG

FOOD ALLERGIES

ALL CARE IS TAKEN WHEN CATERING FOR SPECIAL REQUIREMENTS. IT MUST BE NOTED THAT WITHIN THE PREMISES WE HANDLE NUTS, SEAFOOD, SHELLFISH, SESAME SEEDS, WHEAT FLOUR, EGG, FUNGI & DAIRY PRODUCTS. CUSTOMERS REQUESTS WILL BE CATERED FOR TO THE BEST OF OUR ABILITY, BUT THE DECISION TO CONSUME A MEAL IS THE RESPONSIBILITY OF THE DINER.

15% SURCHARGE ON FOOD APPLIES ON PUBLIC HOLIDAYS