

M+BISTRO

STARTERS & SHARING

SOUP OF THE DAY	\$12
GARLIC BREAD (V) ADD CHEESE \$2 ADD CHEESE & BACON \$4	\$11
ARANCINI (V) HOUSE MADE PUMPKIN & FETA ARANCINI, SERVED W' NAPOLI & AIOLI	\$18
CALAMARI (LG) LEMON PEPPER SPICE, SALAD, TARTARE	\$22
NACHOS (V) TOASTED CORN CHIPS, SALSA, JALAPEÑOS, BLACK BEANS, CHEESE, SOUR CREAM, GUACAMOLE, HOT SAUCE ADD PULLED PORK OR SPICED CHICKEN \$6	\$24
BEER BATTERED FRIES - AIOLI, KETCHUP	\$12
WEDGES - SWEET CHILLI, SOUR CREAM	\$13

LIGHT MEALS

SMOKED CHICKEN SALAD HOUSE SMOKED CHICKEN BREAST, MIXED LETTUCE, AVOCADO, CAPSICUM, SPROUTS, TOMATO, HOUSE MADE CROUTONS & SWEET CHILLI, SESAME DRESSING	\$28
THAI BEEF SALAD EYE FILLET, BUCKWHEAT NOODLES, ASIAN HERBS & VEGETABLES, CHILLI, PEANUTS, SESAME SEEDS & THAI DRESSING	\$31
PERSIAN FRITTERS (LG) CHICKPEA & VEGETABLE FRITTERS, ROCKET, HUMMUS, CRUSHED WALNUTS, AVOCADO, SPICED YOGHURT, POMEGRANATE MOLLASES,	\$25

SEAFOOD

CALAMARI (LGR) LEMON PEPPER SPICE, CHIPS, SALAD, TARTARE	\$32
FISH & CHIPS (LGR) CHOICE OF BATTERED OR GRILLED, SERVED W' CHIPS, SALAD, TARTARE	\$30
PRAWN & CRAB RISONI ORZO TOSSED WITH KING PRAWNS & BLUE SWIMMER CRAB MEAT W' SPRING ONION AND WHITE WINE SAUCE TOPPED WITH A TEMPURA SOFT SHELL CRAB	\$35
SALMON CRISPY SKIN SALMON ON A POTATO ROSTI, WITH LEMON CAPER VELOUTE & BROCCOLINI	\$36

15% SURCHARGE ON FOOD APPLIES ON PUBLIC HOLIDAYS

CLASSICS

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

STEAKS

PARWAN PRIME
Parwan Valley Victoria

300GM PARWAN PRIME PORTERHOUSE	\$42
300GM PARWAN PRIME SCOTCH FILLET	\$45
250GM GRAIN FED EYE FILLET	\$49

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, BLUE CHEESE ADD GARLIC PRAWNS \$10

PARMAS

TRADITIONAL PARMIGIANA / SCHNITZEL HAM, SUGO, CHEESE, CHIPS & SALAD	\$30	HAWAIIAN PARMIGIANA HAM, PINEAPPLE, SUGO, CHEESE, CHIPS & SALAD	\$32
OUTBACK PARMIGIANA EGG, BACON, CHEESE, PEPPER SAUCE, CHIPS & SALAD	\$34	HSP PARMIGIANA PULLED LAMB, FRENCH FRIES, MAYO, SIRACHA, BBQ SAUCE, CHIPS & SALAD	\$38
NACHO PARMIGIANA SUGO, CORN CHIPS, JALAPEÑOS, HOT SAUCE, SOUR CREAM, GUACAMOLE, CHIPS & SALAD	\$34	GERMAN PARMIGIANA ** MASHED POTATO, BRATWURST SAUSAGE, MUSTARD CREAM SAUCE, SAUERKRAUT, CHEESE, CHIPS & SALAD	\$39

TUESDAY PARMA \$25

EXCLUDES GERMAN**

ALL PARMAS SERVED WITH CHIPS & SALAD

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, MASHED POTATO, SAUERKRAUT

LAMBS 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 & BECHAMEL 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.