

# BISTRO

## ENTRÉE

CIABATTA (v) <i>Olive oil, aged balsamic</i>	3.00
SOUP (v, ng) <i>Ask your waiter for the soup of the day</i>	13.00
THAT'S AMORE BURRATA (v) <i>Heirloom tomato, basil, balsamic reduction</i>	18.00
TUNA NICOISE (ng) <i>Kipflers, green beans, poached egg, tomato, olives</i>	19.00
CAULIFLOWER TABOULLEH (ve, ng) <i>Buckwheat, mint, parsley</i>	18.00
SALT N PEPPER CALAMARI <i>Sweet tamarind jam, cucumber, wakame</i>	19.00
POTATO SPUN PRAWNS <i>Seaweed, wasabi mayo, togarashi spice</i>	19.00
PAN FRIED PORK GYOZA <i>Chilli mayo, fried shallots, peanuts</i>	19.00
CRISPY CHICKEN BAO <i>Kimchi, steamed bun, mustard cress</i>	18.00
PUMPKIN & FETTA QUICHE (v) <i>Charred leeks, spinach, caramelized onion, tomato chutney</i>	18.00

# BISTRO

## COMFORT FOOD

CLASSIC CAESAR	
<i>Cos lettuce, bacon, poached egg, croutons, anchovy &amp; parmesan</i>	19.00
<b>additions:</b> <i>smoked salmon / chicken</i>	4.00
PIZZA MARGHERITA (v)	
<i>Buffalo mozzarella, basil, tomato</i>	17.00
TOASTED HAM PANINI	
<i>Smoked ham, Pyengana cheddar, pickles, chips</i>	22.00
CLUB SANDWICH	
<i>Chicken, bacon, egg, iceberg, chips</i>	22.00
REUBEN SANDWICH	
<i>Corned beef, Swiss cheese, mustard sauerkraut, Russian dressing, chips</i>	22.00
WAGYU BURGER	
<i>Wagyu beef, beetroot poriyal, chipotle aioli, caramelised onion, lettuce, cheddar, brioche, chips</i>	28.00
BEEF BURGER	
<i>Black angus beef, cheddar, caramelised onion, lettuce, brioche, chips</i>	26.00
VEGETARIAN BURGER (v)	
<i>Broadbean pea and spinach, brioche, labneh, rocket, chips</i>	24.00

# BISTRO

## MAINS

LIGHTLY BATTERED SNAPPER <i>Fries, tartare sauce</i>	30.00
GRILLED SALMON <i>Millet, broccolini, garlic butter sauce</i>	34.00
SRI LANKAN BARRAMUNDI CURRY <i>Eggplant, sambal cucumber salsa, steamed coconut rice cakes</i>	30.00
CHICKEN SCHNITZEL <i>German potato salad, crispy bacon, coleslaw</i>	32.00
PORK & FENNEL SAUSAGE <i>Mustard mush potato, onion gravy</i>	28.00
CHAR SIU PORK BELLY <i>High country pork belly, braised shitake, bok choy</i>	28.00
STEAK FRITES <i>Grass fed tenderloin, rustic fries, chimichurri</i>	38.00
CASARECCE PASTA (v, ng) <i>Asparagus, baby kale, buffalo ricotta</i>	26.00
LAKSA <i>Bean curd, sprouts, flat rice noodles</i>	24.00
PUNJABI CHANA MASALA (ve) <i>Braised chickpea, green chilli pickle, crispy bread</i>	24.00

# BISTRO

## SIDES

SEASONAL VEGETABLES (v, ng)	8.00
GARDEN LEAVES (v, ng) <i>Salted capers, tomato, cider vinaigrette</i>	6.00
CHARGRILLED BROCCOLINI <i>Tempered yoghurt, mustard, onion seeds</i>	9.00
MUSTARD MASH (v, ng) <i>Creamy potatoes, grain, mustard</i>	8.00
FRIES (v) <i>With aioli &amp; rosemary salt</i>	9.00
RICE (v) <i>Steamed</i>	7.00

## DESSERTS

LE PETIT GÂTEAU CAKE SELECTION <i>Served with vanilla chantilly</i> <i>Cake selections are in the showcase cabinet, please ask your waiter for assistance</i>	10.00
CHEESE PLATTER <i>Trio of Victorian cheese, crackers, pear &amp; fig relish</i>	19.00
CHOCOLATE & ALMOND PUDDING (ng) <i>Warm chocolate pudding, caramalised pear, cream</i>	12.00
CARROT CAKE <i>Cream cheese mousse, pineapple compote</i>	12.00