



Bistro - Winter 2010

Daily Bistro Dishes -
\$19 including a glass of wine

Monday

Seafood Night

Your selection of a
Seafood Main
served with a glass of
Sauvignon Blanc

Tuesday

Steak Night

Your **Steak**
served with a glass of
Shiraz

Wednesday

Curry Night

Curry of the Day
served with a glass of
Riesling, or
Fat Yak Pale Ale

Thursday

Pasta Night

Pasta of the Day
served with a glass of
Pinot Noir

STARTERS

Soup of the day		7
Tempura Tiger prawns on chiffonnade with white miso dressing		11
Roast curry-spiced vegetable salad on pappadum cracker with raita		10
Crispy Cajun-fried calamari on minted tomato salad		11
Braised fennel & mushroom crostini topped with melted bocconcini		11

PIZZA

	Small	Medium
Garlic	5.50	10
Margarita	6	12
Vegetarian	6	12
Chicken	8	14
Ham	8	14
Seafood	8	14
Spicy	8	14

PASTA

	Small	Medium
Sauté farfalle marinara with cherry tomatoes in pesto cream	11	17
Smoked ham hock and roast pear risotto with pomegranate glaze	11	17
BBQ vegetable & olive fettuccini in capsicum salsa	11	17

MAINS

Braised lamb shanks with EVOO mash and eggplant chutney	19
Venison & Guinness carbonnade on parsley potato galette	19
Char-grilled aged rump in Szechuan spice with tomato 'jam' & crispy prosciutto	19
Pan braised chicken breast with artichoke & broad beans on soft polenta	19
Stir-Fry of the Day with noodles or rice	19
Roast pumpkin, ricotta & parmesan roulade on wilted sesame greens	17
Fried parmesan crusted Fish of the Day with hand cut chips and aioli	19
Seared lemongrass scented Fish of the Day on rice cake, wok vegetables and nam jim sauce	19
Sides: Salad/Chips/Steamed vegetables (each)	7

DESSERTS

House made sorbet selection – ask your waiter for today's flavours – served in a chocolate coupe with fruit garnish	2 scoop	3 scoops
	6	8
Crepes with coconut and rum caramelised banana and vanilla ice cream	8	
Baked polenta pudding with marmalade anglaise	8	
Gateaux of the day	7	
Cheese & crackers	7	
Espresso Coffee or Tea		3.50

Kids meals available – Please ask your waiter 8