

THE
GRAND

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!
Just scan the QR code and leave us some feedback.

THANK YOU

MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan,
(gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts.

Please note:

*We make every effort to ensure these meals are gluten free,
but our busy kitchen cannot guarantee they are allergen free.*

Public holiday surcharge

15% Surcharge applies to all items on public holidays.

Food allergies

*Please be aware catering for special requirements is taken with care. It must also
be noted that within the premises we may handle nuts, seafood, shellfish, sesame
seeds, wheat flour, eggs, fungi, soy, lupin and 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.*

SNACKS

GARLIC BREAD <i>add cheese / + 2.0</i> <i>add bacon & cheese / +3.0</i>	9.0
GARLIC CHEESE PIZZA	15.0
SOUP OF THE DAY w bread roll	11.0
PUMPKIN ARANCINI (<i>gf, vg</i>)	12.0
MAC & CHEESE CROQUETTES w truffle mayonnaise	14.0
LEMON PEPPER CALAMARI (<i>agf</i>) w aioli	15.0
LOADED FRIES w bacon, jalapenos & cheese	15.0

BRUSCHETTA (<i>avg, agf</i>) traditional style bruschetta w balsamic glaze	14.0
PERI PERI CHICKEN DRUMETTES w peri peri sauce, fried shallots	15.0
PANKO PRAWNS w tartare	15.0
PORK SPRING ROLLS w plum sauce	14.0

BURGERS

CHEESEBURGER	22.0
milk bun, cheese, caramelised onion, pickles, burger sauce & chips	
SOUTHERN FRIED CHICKEN BURGER	25.0
milk bun, coleslaw, smashed avo, cheese & chips	
GRAND BURGER	25.0
milk bun, wagyu beef patty, egg, bacon, pickles, american mustard, cheese, caramelised onion, lettuce, tomato & chips	
VEGAN BURGER (vg)	26.0
beetroot bun, chickpea & lentil patty, vegan mayo, smashed avo, vegan cheese, tomato, lettuce & sweet potato fries	
STEAK SANDWICH	26.0
150gm rump, tomato, lettuce, caramelised onion, cheese, bacon on turkish bread w bbq sauce & chips	

ADD

add extra beef or chicken patty / +5.0

add egg / +2.0

add bacon / +5.0

POTS & PANS

CHICKEN & MUSHROOM RISOTTO (<i>gf,av</i>) chicken breast, mushrooms, peas, spinach, white wine cream sauce & parmesan	29.0
SPAGHETTI BOLOGNESE traditional beef bolognese & parmesan	27.0
GARLIC PRAWNS (<i>gf</i>) prawns, garlic, onion, white wine, cream, basmati rice & salad	32.0
NASI GORENG (<i>agf</i>) chicken, prawns, fried rice, asian veg, chilli sambal, fried egg, prawn crackers & fried shallots	28.0
CREAMY TUSCAN GNOCCHI (<i>gf,v</i>) mushroom, sun dried tomato, garlic, spinach, cream, parmesan	27.0
LAMB SHANK (<i>gf</i>) slow cooked lamb shank in rich red wine sauce w mash & buttered peas add extra shank / +7.0	33.0
CHICKEN SCALLOPINI (<i>gf</i>) chicken breast, creamy mushroom sauce, mash potato & seasonal veg	30.0

PARMAS

*All made with breast schnitzel
& served with chips + salad*

SCHNITZEL (av) 26.0
crumbed chicken breast & sauce of choice

ORIGINAL 28.0
crumbed chicken breast, ham, napoli & three cheese mix

MEATLOVERS 31.0
crumbed chicken breast, bacon, ham, chorizo,
fried egg, bbq sauce & three cheese mix

HAWAIIAN 29.0
crumbed chicken breast, ham, napoli sauce,
pineapple & three cheese mix

MEXICAN 30.0
crumbed chicken breast, ham, salsa, jalapenos,
corn chips, sour cream & three cheese mix

ITALIAN 30.0
crumbed chicken breast, ham, bolognese sauce
& three cheese mix

TEXAN 30.0
crumbed chicken breast, napoli sauce, bacon, ham,
caramelised onion, smokey bbq sauce & three cheese mix

substitute any schnitzel for plant based schnitzel /+2.0

CLASSICS

BEER BATTERED FLATHEAD <i>(agf)</i> w chips, salad & tartare	27.0
LEMON PEPPER CALAMARI <i>(agf)</i> w chips, salad & aioli	27.0
SALMON FILLET <i>(gf)</i> grilled atlantic salmon w hollandaise, garlic, herb roasted chats & broccolini	32.0
ROAST OF THE DAY <i>(gf)</i> roasted potatoes, pumpkin, seasonal veg & gravy	27.0
CHICKEN KIEV mash, seasonal veg & mushroom gravy	29.0

GRILL

300gm PORTERHOUSE (gf) 42.0
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE (gf) 55.0
cooked to your liking w chips, salad & sauce of choice

HALF RACK BBQ PORK RIBS (gf) 36.0
chips, coleslaw & gravy

sauce options: *gravy (gf), pepper sauce (gf),
garlic butter (gf), mushroom sauce (gf), hollandaise*

ADD
ADD
ADD

add creamy garlic prawns (gf) / +10.0

add lemon pepper calamari / +8.0

add onion rings / +5.0

add bacon / +5.0

add egg / +2.0

add sweet potato fries / +6.0

SALAD

LAMB SALAD (*gf*) 32.0

marinated lamb backstrap, cucumber, cherry tomato, mixed leaves, olives, red onion, feta & tzatziki

CHICKEN CAESAR SALAD (*agf*) 26.0

grilled chicken, cos lettuce, bacon, croutons, anchovies, caesar dressing, parmesan & poached egg

SUPERFOOD SALAD (*gf,vg,n*) 26.0

pumpkin, quinoa, kale, baby spinach, avocado, cherry tomato, toasted almonds, chargrilled broccolini, pomegranate, dried cranberries

add chicken / +5.0

add feta / +3.0

add lemon pepper calamari / +8.0

SIDES

CHIPS (*gf*) w garlic aioli 9.0

SWEET POTATO FRIES (*av,gf*) 2.0
w crumbled feta, rosemary salt & chipotle mayo

ONION RINGS (*v*) w chipotle mayo 10.0

ROASTED BABY CARROTS w hummus & dukkah 13.0

SAUTEED GREENS (*vg,gf*) 8.0

SALAD rocket, cherry tomato & parmesan (*av,gf*) 7.0

CREAMY MASH POTATO (*gf*) 7.0

KIDS

CHICKEN NUGGETS w chips

CHEESEBURGER w chips

GRILLED CHICKEN w veg

BATTERED FLATHEAD (*agf*) w chips

SPAGHETTI BOLOGNESE w parmesan

MAC & CHEESE CROQUETTES w chips

\$15 KIDS MEALS - *for kids 12 and under*
All kids meals come with a drink & ice cream

(Add serve of veg +2.0)

SENIORS

Available 7 Days
Lunch & Dinner
1 Course \$18.0
2 Course \$23.0
3 Course \$26.0

STARTERS

SOUP OF THE DAY

GARLIC BREAD (vg) **add cheese & bacon / +2.0**

PRAWN SPRING ROLLS w plum sauce

MAINS

LEMON PEPPER CALAMARI (agf)
w chips, salad & aioli

FISH & CHIPS (agf)
beer battered flathead, chips, salad & tartare

CHICKEN PARMA
ham, napoli, three cheese mix, chips & salad

CHICKEN STIRFRY (agf)
tender chicken, hokkien noodles,
honey soy & asian vegetables

CHICKEN CAESAR (agf)
grilled chicken, cos lettuce, bacon, croutons, anchovies, caesar dressing,
parmesan, poached egg

ROAST OF THE DAY (gf)
w seasonal veg & gravy

BANGERS & MASH
creamy mash potato, peas, onion gravy & veg

FISHERMANS BASKET
chips, salad, tartare

PANKO CRUMBED PRAWNS
w chips, salad, & tartare

SPAGHETTI BOLOGNESE
traditional beef bolognese & parmesan

SENIORS

Available 7 Days

Lunch & Dinner

1 Course \$18.0

2 Course \$23.0

3 Course \$26.0

PREMIUM MAINS

SALMON FILLET *(gf)* **add \$7.0**

grilled atlantic salmon, mash potato, broccolini & hollandaise

CHICKEN SCALLOPINI *(gf)* **add \$5.0**

chicken breast, creamy mushroom sauce, mash potato & seasonal veg

LAMB SHANK *(gf)* **add \$6.0**

slow cooked lamb shank in rich red wine sauce w mash potato & buttered peas

150GM RUMP STEAK **add \$7.0**

cooked to your liking w chips, salad & sauce of choice

MEATLOVERS PARMA **add \$7.0**

crumbed chicken breast, bacon, ham, chorizo, fried egg, bbq sauce & three cheese mix

NASI GORENG *(agf)* **add \$6.0**

chicken, prawns, fried rice, asian veg, chilli sambal, fried egg, prawn crackers & fried shallots

SENIORS DESSERT

STICKY DATE PUDDING w butterscotch sauce

PAVLOVA *(gf)* w berry coulis & cream

LEMON TART w berry coulis & cream

CAKE UPGRADE **+4.0** upgrade your dessert to any of our cakes on display

DESSERTS

STICKY DATE PUDDING vanilla bean ice cream	13.0
VANILLA CRÈME BRULEE house made vanilla crème brulee w cream	15.0
COFFEE AND CAKE	12.0

*see our cake & brownie options
on the next page*

BROWNIES

*all brownies served
with cream or ice-cream*

TRIPLE CHOC BROWNIE <i>(gf, nf)</i> chocolate brownie with a blondie swirl, topped with milk and white choc chips	6.0
ROCKY ROAD BROWNIE chocolate brownie with pink and white marshmallows, peanuts, glazed cherries and milk chocolate ganache	6.0
NUTELLA BROWNIE <i>(gf)</i> chocolate brownie with nutella topped with a milk chocolate ganache	6.0
BANOFEE	6.0
PICNIC	6.0
BERRY CHEESE CAKE	6.0

(nf) nut free - may contain traces of nuts (gf) gluten free

CAKES

*all brownies served
with cream or ice-cream*

MARS CAKE	9.0
moist chocolate cake with layers of caramel & chocolate ganache with a chocolate glaze	
DIVINE DOUBLE CHOCOLATE <i>(nf)</i>	9.0
chocolate sponge with chocolate mousse topped with chocolate glaze	
LEMON MERINGUE <i>(nf)</i>	9.0
baked lemon curd in a french butter pastry shell topped with meringue	
RED VELVET <i>(nf)</i>	9.0
decadent red velvet cake with layers of cream cheese icing and topped with red glaze	
FERRERO ROCHER <i>(gf)</i>	9.0
ferrero flavoured cheesecake with a nutella centre topped with a ferrero glaze	
BLACK FORREST	9.0
layers of vanilla mousse, chocolate sponge, whole sour cherries topped with chocolate curls and a sour cherry compote	

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COCKTAILS

APEROL SPRITZ / 14.0

T'Gallant prosecco, Aperol, soda water, orange slice

FRUIT TINGLE / 16.0

Smirnoff vodka, Blue Curacao, lemonade, raspberry cordial

MOJITO / 16.0

Bacardi, lemonade, sugar syrup, mint, lime

STRAWBEERY MOJITO / 16.0

Bacardi, lemonade, sugar syrup, mint, lime, strawberries

FRENCH 75 / 17.0

Tanqueray Blackcurrant Royal gin, lemon juice, sugar syrup, prosecco, lemon twist

OLD FASHIONED / 17.0

Roe & Co Irish whisky, bitters, sugar syrup, orange peel twist

GINGER DOG / 16.0

Copper Dog malt scotch whisky, ginger ale, fresh orange

DARK N' STORMY / 17.0

Bundaberg Small Batch rum, ginger beer, bitters, fresh lime

LEMON HIGHBALL / 17.0

Johnnie Walker Black scotch whisky, lemon barley, soda water

ESPRESSO MARTINI / 17.0

Ketal One vodka, espresso, sugar syrup

NEGRONI / 17.0

Tanqueray London Dry gin, Campari, sweet vermouth, orange zest

SECOND SUN / 17.0

Aviation American gin, passionfruit syrup, lemon and lemonade