

Bistro Menu



To Taste

GARLIC BREAD

with fresh herbs (v)

\$8

CHEESY GARLIC BREAD

with cheese (v)

\$9

CHIPS

with gravy

\$8

SEASONED POTATO WEDGES

with sour cream and sweet chilli (v)

\$12

SATAY CHICKEN WINGS

served with crisp shallots, fresh coriander & mint

\$14



Pizza

MARGHERITA

tomato, mozzarella, oregano & olive oil

\$13 m | \$14 nm

PEPPERONI

tomato, pepperoni, olives & mozzarella

\$18 m | \$19 nm

HAWAIIAN

ham, pineapple, tomato & mozzarella

\$18 m | \$19 nm

GARLIC PRAWN

sauteed king prawns with red onion, capers, mozzarella & hollandaise

\$22 m | \$23 nm

CAJUN CHICKEN

chicken dusted with cajun spices, peppers, onion shallots, mozzarella & chipotle mayo

\$18 m | \$19 nm

MEAT LOVERS

pepperoni, pork belly, bacon, olives, tomato & oregano

\$20 m | \$21 nm

VEGETARIAN

tomato, mushroom, oregano, peppers, red onion & mozzarella

\$18 m | \$19 nm

Gluten Free available \$3 extra | add anchovies \$3 extra



Juniors

*For little tikes under 12yrs only

CHICKEN NUGGETS

with chips & sauce

\$10

PASTA BOLOGNAISE

& cheese

\$10

BATTERED FISH

with chips & tartare

\$10

FLASH FRIED CALAMARI

with chips & citrus aioli

\$10

Price includes a sweet treat

AT



Mains

SALT & PEPPER SQUID

with tartare sauce, chips & salad

\$19 m | \$20 nm

TRADITIONAL CAESAR SALAD

with poached egg, garlic buttered croutons, crisp cos lettuce, bacon lardons, grana parmesan cheese & aioli dressing

\$15 m | \$16 nm

**add cajun chicken \$8 or
add sautéed prawns \$8**

CRUMBED CHICKEN SCHNITZEL

with chips & salad and your choice of mushroom, pepper, Dianne or red wine jus sauce

\$18 m | \$19 nm

CHICKEN BREAST PARMIGIANA

double smoked award winning local leg ham from the rolling hills of the Northern rivers, Napoli sauce & grilled mozzarella, served with chips & salad

\$22 m | \$23 nm

PAN FRIED PERCH

with chips, salad & lemon butter sauce (gf)

\$19 m | \$20 nm

**add sautéed prawns \$8 or
add salt & pepper squid \$8**

BARKER'S CREEK KING RIB PORK CUTLET

your choice of chips & salad or mashed potato, buttered greens, baby carrots, gravy & apple sauce

\$27 m | \$28 nm

BATTERED FISH

with chips & salad

\$18 m | \$19 nm

INDIAN SPICED ORGANIC CHICKEN CURRY

slow cooked chicken thigh fillet with coriander, cumin, tumeric, cardamom, star anise, simmered in a garlic & ginger infused coconut broth served with basmati rice pilaf, fresh yoghurt & fried shallots (gf)

\$22 m | \$23 nm

SLOW COOKED XL NORTHERN RIVERS LAMB SHANK

served with mashed potatoes, roasted vegetable ratatouille, red wine & herb jus (g)

\$27 m | \$28 nm

BARILLA PAPPARDELLE PASTA CARBONARA

with shitake mushrooms, button mushrooms, double smoked bacon in a white wine, garlic and cream reduction topped with fresh herbs & grana parmesan cheese

\$21 m | \$22 nm

PANKO CRUMBED PRAWNS

with fresh lime and aioli served with chips & salad

\$19 m | \$20 nm

VEGAN VEGE PATTIE BURGER

on a toasted burger bun, vegan mayo, tomato, coleslaw & chips

\$18 m | \$19 nm

add avocado \$2

CHICKEN SCHNITZEL BURGER

with coleslaw, mixed lettuce leaves, semi dried tomato, mayo & chips

\$18 m | \$19 nm

add avocado \$2

add bacon \$2

BLACK ANGUS BEEF BURGER

house made beef pattie, toasted bun, smoked tomato relish, lettuce, pickled cucumber, sliced cheese & chips

\$18 m | \$19 nm

add egg \$2

add bacon \$2



Burgers



Grill

200GM NOLAN'S PRIVATE SELECTION RUMP STEAK

\$21 m | \$22 nm

300GM PREMIUM BOUNTY GRAIN FED RIB FILLET

\$30 m | \$31 nm

300GM KING ISLAND PORTERHOUSE STEAK

\$28 m | \$29 nm

All steak comes with your choice of chips & salad or mashed potatoes & vegetables with any sauce from the menu



Sauces

Gravy | Mushroom | Pepper | Dianne | Red Wine Jus |
Hollandaise | Lemon Butter



Toppers

Sauteed Prawns \$8 | Salt & Pepper Squid \$8



Sides

BOWL OF CHIPS

with gravy

\$8

SWEET POTATO FRIES

with aioli

\$10

BAKED BABY BEETS

\$6

BUTTERED GREENS & BAKED CARROTS

\$6

MASHED POTATO

\$6

GARDEN SALAD

with Saigon dressing

\$6



Desserts

ARUNDEL'S OWN WARM STICKY DATE PUDDING

Served with walnut praline, butterscotch sauce & vanilla bean ice cream

\$8

WARM SELF SAUCING CHOCOLATE PUDDING

with vanilla bean ice cream & mixed berry compote

\$8

VANILLA PANNA COTTA

Served with saffron and cinnamon syrup & toasted coconut granola

\$8

STRAWBERRY TART

Served with brandy macerated strawberries and fresh Chantilly cream

\$8

AT