

## BISTRO MEALS

### BREADS

#### Garlic Bread

Three pieces | \$8

#### Bacon, Garlic & Cheese Bread

Three pieces | \$14

#### Smokey Chicken Focaccia

Focaccia, smoked chicken, cherry tomato, pickled baby onion, balsamic glaze, basil dip & parmesan | \$14

### SIDES

Fresh Garden Salad | \$7

Creamy Mash | \$7

Steamed Vegetables | \$8

Seasoned Chips | \$9

### PIZZA

#### Chicken & Avocado Pizza

Napoli sauce, BBQ chicken, red onion, avocado, mozzarella & sour cream | \$24

#### Harrigan's Supreme Pizza

Napoli sauce, chorizo, red onion, capsicum, Kalamata olives, button mushrooms, pepperoni & mozzarella | \$25

#### Vegetarian Pizza

Napoli sauce, mozzarella, cream cheese, semi-dried tomatoes, sliced black olives, artichokes, pimento & grilled zucchini | \$22

### FROM THE GRILL

250G Southern Prime Scotch Fillet | \$36

300G Southern Prime Rump | \$36

250G Pork Cutlet | \$34

Grill items are served with corn on the cob, green beans, chips and your choice of sauce\*

#### Sauces

White wine & garlic cream with prawns\* | \$6

Diane | \$2.5

Gravy | \$2

Aioli | \$2.5

Creamy peppercorn | \$2.5

Mushroom

& red wine jus | \$2.5

\* White wine & garlic cream with prawns is not included in complimentary choice of sauce. All sauces are gluten free.

## CLASSICS

#### Beef & Guinness Pot Pie

Beef, mushroom, celery, leek, carrot, puff pastry, mashed potato & beans | \$25

#### Bangers & Mash **GF**

Pork sausages, creamy mash, peas & onion gravy | \$24

#### Gourmet Steak Sandwich

150g beef striploin, wild rocket, cheddar cheese, garlic mayo, house-made fresh tomato chutney & chips | \$25

#### Cajun Chicken Burger

Chicken breast, haloumi, salsa, avocado, onion rings, paprika mayo & chips | \$24

#### Fish & Chips

Beer battered flathead fillets, fresh garden salad, tartare sauce & chips | \$25

#### Chicken Schnitzel

Panko crumbed fried chicken breast, fresh garden salad & chips | \$25

## MAINS

#### Chicken Supreme **GF**

Chicken fillet, vegetable ratatouille, baby potatoes, snow peas & sage gravy | \$26

#### Prawn & Chilli Fettuccini

Fettuccini pasta, prawns, bacon, cherry tomato, oregano, sweet peppers, red onion, parmesan, fresh basil & chilli oil | \$27

#### Adobo Duck **GF**

Marinated duck maryland, crispy bacon, mushroom trifoliate, green beans, suede puree & orange-vinegar reduction | \$32

#### Texas BBQ Plate

Lamb cutlets (2), beef short rib & pork rib, Texas BBQ sauce, coleslaw, corn on the cob & chips | \$40

#### Vegetable Jhalfrezi **V GF GF**

Vegetable curry, tomato, spices, basmati rice, mango chutney & pappadam | \$24

#### Grilled Yellowfin Tuna

Sashimi grade Yellowfin tuna steak, bok choy, baby carrots, spring onions, teriyaki sauce & jasmine rice pilaf | \$32

## LIGHT MEALS

#### Caesar Salad

Cos lettuce, bacon, croutons, egg & shaved parmesan | \$20

+ Add chicken | \$5

+ Add smoked salmon | \$6

#### Pumpkin & Beetroot Salad **V GF**

Baby beets, pumpkin, shallots, wild rocket, heirloom tomatoes, red onion, pine nuts & goats cheese | \$21

+ Add chicken \$5

#### Squid Salad

Lime & coriander crispy fried squid, spring Asian salad, ginger dressing & lime mayo | \$23

#### Arancini

House-made ham & mushroom, served with rich creamy cheese sauce, asparagus, cherry tomatoes & truffle oil | \$24

## DESSERTS

#### Caramel Praline Cone

Milk chocolate & caramel praline mousse, hazelnut sponge, shortbread crust & raspberry mango coulis | \$14

#### Orange & Saffron Panna Cotta **GF**

Baileys custard, hazelnut praline & fresh berries | \$13

#### Ice Cream Sundae

Mango, salted caramel & coconut ice creams, almond flakes & fresh strawberries | \$12

We are happy to assist you with any special dietary requirements however, we kindly ask for no variations.

**V** INDICATES VEGETARIAN OPTION

**GF** INDICATES GLUTEN FREE OPTION

**DF** INDICATES DAIRY FREE

# BEVERAGES

## SPARKLING WINES

	GLS	BTL
Tyrrell's Moore's Creek Brut	\$8.5	\$40
Tempus Two Copper Moscato		\$45
Audrey Wilkinson Moscato		\$42
Tulloch Verscato	\$9	\$43
Petersons Chardonnay Pinot Noir		\$50
Tempus Two Copper Prosecco		\$45
Moet & Chandon NV Champagne		\$145
Veuve Cliquot NV Champagne		\$145

## DESSERT WINE & PORTS

	GLS	BTL
McWilliams Tawny Port	\$8	
McGuigan Personal Reserve Tawny Port	\$12	
Tempus Two Botrytis Semillon		\$40

## LIQUEUR COFFEE'S \$12

Irish Coffee	Calypso Coffee
Jameson Irish Whiskey	Captain Morgan Spiced Rum
Baileys Coffee	Italian Classico
Baileys Irish Cream	Disaronno

## COFFEE \$5

Flat White  
Latte  
Short Black  
Cappuccino  
Long Black  
Hot Chocolate

## TEA \$4

Chamomile  
Green Tea & Lemon  
English Breakfast  
Earl Grey  
Rooibos & Vanilla

## WHITE WINES

	GLS	BTL
Tempus Two Pewter Semillon		\$52
Tyrrell's HVD Semillon		\$70
Scarborough Yellow Label Chardonnay	\$10	\$48
Pepper Tree Chardonnay	\$9	\$42
Tempus Two Copper Wilde Chardonnay		\$42
Tyrrell's Moore's Creek Semillon Sauvignon Blanc	\$8.5	\$40
McGuigan Cellar Select Sauvignon Blanc		\$42
Ra Nui Sauvignon Blanc NZ	\$10	\$48
Tulloch Vineyard Selection Verdelho	\$9	\$42
Scarborough Verdelho		\$45
Tyrrell's Beyond Broke Road Pinot Gris	\$9	\$42
Tempus Two Pewter Pinot Gris		\$52
David Hook Pinot Grigio		\$44
Pokolbin Estate Riesling		\$45

## RED WINES

	GLS	BTL
Tempus Two Shiraz Rosé	\$9	\$42
Tyrrell's Hunter Valley Shiraz		\$44
Tempus Two Copper Shiraz	\$9	\$42
McGuigan Cellar Select Shiraz		\$42
First Creek Shiraz		\$65
Thomas Two of a Kind Shiraz		\$70
Tyrrell's Stevens Shiraz		\$95
Pepper Tree Merlot	\$8.5	\$40
Gartelmann Merlot		\$42
Tempus Two Cabernet Merlot		\$45
Scarborough Pinot Noir	\$10	\$48
Tyrrell's Hunter Valley Pinot Noir		\$44
Peterson Family Cabernet Sauvignon		\$120
Tyrrell's Moore's Creek Cabernet Sauvignon	\$8.5	\$40
Tempus Two Pewter Cabernet Sauvignon		\$52
Margan Cabernet Sauvignon		\$44
David Hook Barbera		\$55
McGuigan "The Philosophy" Cabernet Sauvignon Shiraz		\$225

## COCKTAILS \$17

### Rosy Posy

Ketel One vodka, white crème de cacao, rose water, lemon juice & egg white

### Milo Martini

Chateau Tanunda brandy, brown crème de cacao, milk & Milo

### Passionilla

Licor 43, Ketel One vodka, peach schnapps, lemon juice & passionfruit

### Lavender Fields Forever

Gordon's gin, strawberry schnapps, lavender syrup, lime juice & soda

### Grapefruit Margarita

Jose Cuervo tequila, cointreau, lime juice, sugar & grapefruit juice

### Tropic Thunder

Malibu rum, Paraiso lychee liqueur, lime juice & pineapple juice

### Mint Julep

Maker's Mark bourbon, sugar & mint

### Let That Man-Go

Bacardi rum, lime, sugar, mint, mango nectar

### Great Balls of Fire

Fireball cinnamon whiskey, apple schnapps, lime juice & apple juice