

BISTRO

DINING MENU

Monday to Thursday 5:30pm – 9:30pm



SOUPS, SALADS & ENTRÉES

Grilled Brioche ^V	\$10
Served with tomato basil dipping sauce	
Roasted Butternut Squash Soup ^{V, CN}	\$12
Dukkah croutons Vegan option available on request	
Grilled Halloumi Salad ^{V, GF}	\$16
Lentil tabbouleh and pomegranate	
Warm Chicken Chopped Salad ^{GF}	\$18
Roasted golden corn kernels, bell peppers, avocado, cucumber, tomato and lettuce	
Harissa Rubbed Lamb Rib ^{GF, CN}	\$18
Labneh, pomegranate molasses, toasted walnut, eggplant, tomato and mint salad	

BURGERS

Served with a side of chips	
Angus Beef ^{CP}	\$26
Crisp lettuce, tomatoes, pickled gherkins, caramelised onions, double smoked bacon, Swiss cheese, BBQ sauce and aioli	
Falafel ^V	\$24
Crisp lettuce, tomato fattoush, hummus and aioli	

PIZZAS

Margherita ^V	\$20
San Marzano tomato sauce, fresh mozzarella and basil	
Pepperoni ^{CP}	\$20
Tomato sauce and mozzarella	
Chicken Tikka	\$20
Onions, coriander, tomato and mozzarella	

PASTAS

Gluten free pasta available on request	
Spaghetti Arrabbiata ^{VG}	\$24
Tomato and basil sauce finished with pepperoncini chillies and EVOO	
Add	
Vegetables	\$3
Chicken	\$6
Risotto	\$24
Wild mushroom ragout finished with Parmigiano Reggiano	

BISTRO SPECIALS

Mixed Vegetable Curry ^V	\$24
Served with rice and poppadum	
Chicken Tikka Makhani	\$26
Served with rice and poppadum	
Quarter Roast Chicken ^{GF, A}	\$26
Mash potato, house salad of the day and red wine sauce	
Chicken and Root Vegetable Casserole ^{GF}	\$26
Served with house salad of the day	
‘Catch of the Day’	\$28
Pearl cous cous and vegetable minestrone	
Grilled ‘Steak of the Day’ (200gm) ^{GF, A}	\$29
Red wine sauce Add a side to your steak	

SIDES

Mixed Leaf Salad ^{VG, GF}	\$7
House dressing	
Fries ^{VG}	\$7
Sea salt	
Mash Potatoes ^{V, GF}	\$7
Seasonal Vegetables ^{VG, GF}	\$7
Steamed and finished with EVOO drizzle and sea salt	
Steamed Broccolini ^{VG, GF}	\$7
Steamed Jasmine Rice ^{VG, GF}	\$7
Buttered Naan (2 pcs) ^V	\$7

DESSERTS

Warm Apple Tart	\$16
Vanilla ice cream	
Coconut Panna Cotta ^{VG, GF}	\$16
Mixed berry compote	
Selection of Ice Cream ^{V, GF}	\$10
Please ask your server for available Peter’s ice cream flavours	