ALL DAY

ALL DAY MENU AVAILABLE 11.30AM - LATE PLEASE ORDER AND PAY AT THE BISTRO

Soup of the Day w/ Grilled Italian	Soup of the Day w/ Grilled Italian Bread (V)				
House-Smoked Salmon Niçoise Salad (GF)					
Black Quinoa Salad w/ Baby Spinach, Cherry Tomatoes & Crumbled Fetta - Ginger Dressing (V/GF)					
'Mornington Peninsula' Salt & Pepper Squid w/ Lemon Aioli (GF)					
Chilli & Garlic Prawn Linguine w/ Rocket & Lemon					
Spinach, Ricotta & Tomato Lasagne w/ Green Salad (V)					
Spicy Beef Nachos w/ Guacamole, Jalapeños, Sour Cream & Salsa (GF)					
Pie of the Day w/ Mash, Peas & Gravy					
Free-Range Chicken Schnitzel w/ Green Salad, Fries & Chilli Aioli					
MPB Beef Burger w/ Bacon, Pickles, Cheddar, Tomatoes, Onion Relish, Lettuce & Chipotle Aioli w/ Green Salad OR Fries					
Scotch Fillet Steak Sandwich w/ Onion Jam, Tomatoes, Spiced Cabbage Relish, Chimichurri, Lettuce & BBQ Mayonnaise w/ Green Salad OR Fries					
'Italian-Style' Pork & Veal Sausages w/ Potato Mash & Onion Gravy (GF)					
BLT Sandwich - Free-Range Bacon, Lettuce, Tomatoes, Guacamole & Mayonnaise w/ Green Salad OR Fries					
'Coopers' Battered Fish & Chips w/ Minted Mushy Peas, Tartare Sauce & Lemon					
Char-Grilled 'Oakey Reserve' Black Angus Sirloin 300g OR					
Char-Grilled 'Nolan' Dry-Aged Rib Eye 350g w/ Potato Mash OR Fries + Garden Salad & Red Wine Jus (GF)					
DESSERT Warm Chocolate & Walnut Brownie w/ Whipped Vanilla Cream					
BAR SNACKS & SIDES					
Shoestring Fries w/ Tomato Sauce					
Spicy Wedges w/ Sweet Chilli & Sour Cream					
House-Spiced Nut Mix					
Mixed & Marinated Olives (GF)					
Mezze Selection w/ Grilled Italian Bread & Grissini - Changes Daily - See Daily Specials Board					
Charcuterie Board w/ Pickles, Olives, Goats Cheese & Grilled Italian Bread					
Caramelised Garlic Bread					
Garden Salad	6	Steamed Greens	6		
Mushroom Sauce	3	Gravy	2		
Red Wine Jus	3	Peppercorn Sauce	3		

(GF) - GLUTEN FREE (V) - VEGETARIAN

LUNCH

LUNCH MENU AVAILABLE 11.30AM - 3PM PLEASE ORDER AND PAY AT THE BISTRO

Prosciutto Salad w/ Roasted Pears, Almonds, Shaved Fennel, Rocket & Goats Cheese (GF)				
Citrus-Cured 'Atlantic' Salmon w/ Beetroot Hommous, House Pickles, Dill & Crispy Falafel				
Poached Chicken & Avocado Salad w/ Smoked Pancetta, Tarragon Pesto & Parmesan Dressing (GF)				
Warm Pumpkin & Goats Cheese Salad w/ Baby Salad Leaves, Roasted Almonds & Mustard Dressing (V/GF)				
Zucchini & Fetta Tart w/ Garden Salad (V)				
Wild Mushroom Risotto w/ Red Lentils, Baby Peas, Wilted Spinach & Shaved Parmesan (V/GF)				
Penne w/ Ricotta, Roasted Pine Nuts, Cherry Tomatoes, Basil & Crispy Sage (V)				
Grilled Fish of The Day - See Daily Specials Board (GF)				
Crispy-Skinned 'Atlantic' Salmon w/ Ginger Broth, Chat Potatoes, Steamed Green Beans & Salsa Verde (GF)				
Cider-Braised 'Berkshire' Pork Shoulder w/ Potato Mash, Spiced Cabbage, Pear Chutney & Red Wine Jus				
Slow-Cooked 'Angus' Beef Rib w/ Smokey Chipotle Sauce, Steamed Seasonal Vegetables & Celeriac Purée (GF)				
BAR SNACKS & SIDES				
Shoestring Fries w/ Tomato Sauce				
Spicy Wedges w/ Sweet Chilli & Sour Cream				
House-Spiced Nut Mix				
Mixed & Marinated Olives (GF)				
Mezze Selection w/ Grilled Italian Bread & Grissini - Changes Daily - See Daily Specials Board				
Charcuterie Board w/ Pickles, Olives, Goats Cheese & Grilled Italian Bread			24	
Caramelised Garlic Bread			6	
Garden Salad	6	Steamed Greens	6	
Mushroom Sauce	3	Gravy	2	
Red Wine Jus	3	Peppercorn Sauce	3	
DESSERT				
Warm Chocolate & Walnut Brownie w/ Whipped Vanilla Cream				