

ALL DAY

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

Soup of the Day w/ Grilled Italian Bread (V)			14
House-Smoked Salmon Niçoise Salad (GF)			22
Black Quinoa Salad w/ Baby Spinach, Cherry Tomatoes & Crumbled Fetta - Ginger Dressing (V/GF)			19
'Mornington Peninsula' Salt & Pepper Squid w/ Lemon Aioli (GF)			18
Chilli & Garlic Prawn Linguine w/ Rocket & Lemon			22
Spinach, Ricotta & Tomato Lasagne w/ Green Salad (V)			18
Spicy Beef Nachos w/ Guacamole, Jalapeños, Sour Cream & Salsa (GF)			17
Pie of the Day w/ Mash, Peas & Gravy			16
Free-Range Chicken Schnitzel w/ Green Salad, Fries & Chilli Aioli			19
MPB Beef Burger w/ Bacon, Pickles, Cheddar, Tomatoes, Onion Relish, Lettuce & Chipotle Aioli w/ Green Salad OR Fries			19
Scotch Fillet Steak Sandwich w/ Onion Jam, Tomatoes, Spiced Cabbage Relish, Chimichurri, Lettuce & BBQ Mayonnaise w/ Green Salad OR Fries			20
'Italian-Style' Pork & Veal Sausages w/ Potato Mash & Onion Gravy (GF)			24
BLT Sandwich - Free-Range Bacon, Lettuce, Tomatoes, Guacamole & Mayonnaise w/ Green Salad OR Fries			16
'Coopers' Battered Fish & Chips w/ Minted Mushy Peas, Tartare Sauce & Lemon			22
Char-Grilled 'Oakey Reserve' Black Angus Sirloin 300g OR			38
Char-Grilled 'Nolan' Dry-Aged Rib Eye 350g w/ Potato Mash OR Fries + Garden Salad & Red Wine Jus (GF)			38
DESSERT Warm Chocolate & Walnut Brownie w/ Whipped Vanilla Cream			10
BAR SNACKS & SIDES			
Shoestring Fries w/ Tomato Sauce			5/10
Spicy Wedges w/ Sweet Chilli & Sour Cream			6/12
House-Spiced Nut Mix			3
Mixed & Marinated Olives (GF)			7
Mezze Selection w/ Grilled Italian Bread & Grissini - Changes Daily - See Daily Specials Board			25
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

(GF) – GLUTEN FREE (V) – VEGETARIAN

Credit card transactions will incur the following surcharges: Visa/MasterCard 1.75% / Amex/Diners 2.15% / Eftpos 1%

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)	20
Citrus-Cured 'Atlantic' Salmon w/ Pickled Cucumber, Radish, Capers & Horseradish Cream - Sourdough Crackers	19
Poached Chicken & Avocado Salad w/ Smoked Pancetta, Tarragon Pesto & Parmesan Dressing (GF)	23
Harvest Salad of Asparagus, Snow Peas & Radish w/ Bocconcini, Pine Nuts & Crispy Shallots - Lime Vinaigrette (V/GF)	20
Zucchini & Fetta Tart w/ Garden Salad (V)	18
Lemon Vegetable Risotto w/ Heirloom Tomatoes, Sweet Corn, Snap Peas & Basil - Grated Haloumi (V/GF)	19
Pappardelle w/ Ribbon Squash, Zucchini, Walnut Pesto & Shaved Parmesan - Cherry Tomato Vinaigrette (V)	19
Grilled Fish of The Day - See Daily Specials Board (GF)	26
Crispy-Skinned 'Atlantic' Salmon w/ Chat Potatoes, Green Beans & Rocket Pesto - Gazpacho Sauce (GF)	26
Duck Leg Confit w/ Honeyed Pear, Blue Cheese & Almond Salad - Mustard Dressing (GF)	25
Twice-Cooked 'Berkshire' Pork Belly w/ Apple & Onion Sauce - Green Bean, Apple & Fennel Salad (GF)	25
Maple-Glazed Lamb Ribs w/ Buttered Dutch Carrots & Potato Mash (GF)	25

BAR SNACKS & SIDES

Shoestring Fries w/ Tomato Sauce	5/10
Spicy Wedges w/ Sweet Chilli & Sour Cream	6/12
House-Spiced Nut Mix	3
Mixed & Marinated Olives (GF)	7
Mezze Selection w/ Grilled Italian Bread & Grissini - Changes Daily - See Daily Specials Board	25
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	10
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