



# BISTRO MENU



Harvest Gold  
Members Pricing



Guest Pricing

## STARTERS



<b>Garlic bread</b> (V)	<b>9</b>	<b>10</b>
<i>Add cheese and bacon</i>	<b>11</b>	<b>12</b>
<b>Corn ribs</b> (V) (VGO)	<b>15</b>	<b>17</b>
Served with smoked chilli & lime salsa and ranch		
<b>Nachos</b> (V)	<b>19</b>	<b>21</b>
Corn chips with spiced braised beans, sour cream, guacamole and salsa		
<i>Add pulled pork</i> • 6		
<b>Salt &amp; pepper squid</b>	<b>17</b>	<b>19</b>
Served with roasted garlic aioli and lemon		
<b>Buttermilk fried chicken tenders</b>	<b>18</b>	<b>20</b>
Served with ranch and hot sauce		
<b>Bruschetta</b> (V)	<b>16</b>	<b>18</b>
Slow roasted cherry tomatoes with basil and fetta		
<b>Tomato &amp; basil arancini</b> (V)	<b>15</b>	<b>17</b>
Served with roasted garlic aioli and parmesan		
<b>Wedges</b> (V)	<b>12</b>	<b>14</b>
Served with sour cream and sweet chilli		
<b>Bowl of chips</b> (V)	<b>9</b>	<b>10</b>
Served with roasted garlic aioli		

## BURGERS SERVED WITH CHIPS



<b>Faz burger</b> (LGO)	<b>21</b>	<b>23</b>
150g beef patty with cheese, lettuce, tomato, onion, BBQ sauce and roasted garlic aioli		
<b>Shroom burger</b> (V) (VGO)	<b>21</b>	<b>23</b>
Roasted field mushroom with lettuce, tomato, onion, cheese and pesto aioli		
<b>Double chicken tender burger</b> (LGO)	<b>22</b>	<b>24</b>
Fried chicken tenders with slaw, black pepper aioli, cheese, tomato and pickles		
<i>Gluten free bun</i> • 3		

## MAINS



<b>6-hour braised lamb shoulder</b>	<b>34</b>	<b>36</b>
Served with crispy chat potatoes, pea & fetta salad, lentils and mint pesto		
<b>Fish &amp; chips</b> (DF)	<b>24</b>	<b>26</b>
Beer battered silver dory served with chips, house salad, lemon and tartare		
<b>Garlic prawns</b> (LG)	<b>27</b>	<b>29</b>
Sautéed prawns in a creamy garlic sauce with green beans and steamed rice		
<b>Slow roasted tomato linguini</b> (V) (VGO)	<b>21</b>	<b>23</b>
Tomatoes, garlic, chilli, herbed crumbs, rocket and parmesan		
<i>Add pesto poached chicken</i> • 4		
<b>Bangers &amp; mash</b> (LG)	<b>21</b>	<b>23</b>
Pork sausages served mash, peas and gravy		
<b>Market fish</b> (LG)	<b>33</b>	<b>35</b>
Served with broccolini, spinach & herbed chickpeas, corn and chimichurri		
<b>Chilli prawn linguini</b> (DF)	<b>27</b>	<b>30</b>
Prawns cooked in chilli and garlic with cherry tomatoes, roasted capsicum, parsley and lemon		

## NOT A MEMBER?

Talk to one of our friendly staff to sign up to Harvest Gold now and start enjoying great savings, rewards and exclusive offers. It's totally free!



## DIETARY REQUIREMENTS?

(V) Vegetarian | (VO) Vegetarian option | (LG) Low gluten | (LGO) Low gluten option | (DF) Dairy free | (DFO) Dairy free option | (VG) Vegan

*If you or someone in your family has a food allergy, please let our staff know when ordering.*

*We do not operate an allergen free kitchen, however we take extra care when dealing with allergies, and do our best to minimise the risk of cross-contamination by using separate utensils and gloves when cooking for an allergy. We have updated our menu to better reflect how our kitchen operates and to reflect important changes to food labelling compliance. For instance, we now refer to low gluten (LG) items instead of gluten free (GF) items; restaurants should only claim items are gluten free if there is zero gluten on the premises.*





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## SCHNITZELS



**Classic schnitzel** 22 24  
200g panko crumbed chicken breast

### Add a topper:

**Classic Parm** • 3

Tomato sugo, ham, mozzarella

**Tex Mex** • 6

Taco-spiced beans, mozzarella, guacamole and sour cream

**Italiano** • 8

Ham, olives, pesto and mozzarella

**Served with your choice of two sides and one sauce:**

**Sides:**

- House salad (LG)
- Chips (V) (DF)
- Roasted vegetables (VG) (LG)
- Mash (V) (LG)

**Sauces:**

- Chimichurri (VG) (LG)
- Diane (V) (LG)
- Pepper (V) (LG)
- Mushroom (V) (LG)
- Gravy (V) (LG)
- Red wine jus (LG)

**Extra Sauce** • 3

## SIDES



**House slaw** (V) (LG) 9 10  
With mayo and sesame dressing

**House salad** (V) (VGO) (LG) 10 11  
Cos lettuce, red onion, herbed chickpeas, cucumber, tomato and parmesan served with lemon dressing

**Loaded jacket potatoes** (V) (LG) 11 12  
Topped with spiced beans, sour cream, cheese, guacamole and salsa



**Fish & chips** 12  
Served with tomato sauce

**Chicken nuggies** 12  
Served with chips and tomato sauce

**Spirals** (V) (LG) 12  
Served with red sauce and parmesan

## BUTCHER'S BLOCK



**200g rump** 23 25

**300g porterhouse** 36 38

**350g T-bone** 42 45

**Crumbed lamb cutlets (2)** 33 35

**Served with your choice of two sides and one sauce:**

**Sides:**

- House salad (LG)
- Chips (V) (DF)
- Roasted vegetables (VG) (LG)
- Mash (V) (LG)

**Sauces:**

- Chimichurri (VG) (LG)
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**Extra Sauce** • 3

## SALADS



**Harvest Caesar salad** (VO) 20 22  
Baby cos, bacon, parmesan, herb crumbs, egg and baby spinach, served with Caesar dressing

**Roasted veg salad** (V) (VGO) (LG) 21 23  
Roasted carrot, broccolini, zucchini, capsicum and onions with marinated fetta, lentils, spinach, almonds and hummus

**Vietnamese noodle salad** (VGO) (LG) 20 22  
Rice noodles with carrot, cucumber, soybeans, bean sprouts, mint, coriander, green beans and chilli lime dressing

**Add pesto poached chicken** • 4

**Add haloumi** • 4

## DESSERT



**Whipped chocolate mousse** 14 15  
Served with cookie crumb and fresh berries

**Churros** 14 15  
Tossed in sweet & spiced sugar, served with salted caramel sauce and vanilla ice cream

**Vanilla ice cream** 9 10  
Served with your choice of chocolate, strawberry or caramel topping

