

# Bistro Menu



## Starters

<b>Garlic Bread</b> Oven toasted bread with garlic butter & fresh herbs	\$4
<b>Three Cheese Bread</b> Oven toasted bread with garlic butter, mozzarella, parmigano & Swiss cheese	\$4
<b>Soup of the Day:</b> Served with garlic bread. Please ask for today's soup	\$8

## Appetisers

	Individual (5)	To Share (7)
<b>Prawns</b> Cajun crumbed prawns with avocado sauce	\$14	\$20
<b>Squid</b> Salt 'n' pepper squid with garlic mayonnaise	\$14	\$20
<b>Scallops</b> ½ Shell battered Harvey Bay scallops with wasabi mayonnaise	\$14	\$20
<b>Crab</b> WA Blue swimmer crab cakes with mango & chilli salsa	\$14	\$20
<b>Duck</b> Roast duck shanks with plum sauce & Chinese pancake	\$14	\$20
<b>Mushrooms</b> Swiss brown mushrooms stuffed with sage & caramelised onions topped with goats chevre (v)	\$14	\$20
<b>Vegetables</b> Tempura coated seasonal vegetables with sweet soy dipping sauce (v)	\$14	\$20

## Salad

<b>Caesar Salad</b> Locally grown crisp baby coz lettuce, bacon, anchovies, coddled egg shaved parmesan cheese & croutons finished with a traditional Caesar dressing	\$18
Add seasoned chicken tenderloins	\$4

## Poultry

<b>Chicken Breast</b> Oven roasted chicken breast served with bacon & herb potatoes finished with a sage cream sauce	\$20
<b>Pasta</b> Chicken breast, bacon & mushrooms tossed through penne pasta finished in a creamy sauce	\$16

## Seafood

<b>SA Garfish</b> Two fillets of Coopers Pale Ale beer battered garfish served with golden chips, Greek side salad, lemon & tartare sauce	<b>\$24</b>
<b>Hake</b> Two fillets of Coopers Pale Ale beer battered hake served with golden chips, Greek side salad, lemon & tartare sauce	<b>\$14</b>
<b>King George Whiting</b> Sautéed fillets of King George Whiting served with wilted baby fennel & herb potatoes finished with hollandaise sauce	<b>\$28</b>
<b>Prawns</b> Australian prawns infused with mild Sri Lankan curry served with steamed basmati rice	<b>\$24</b>
<b>Seafood Tasting Plate</b> A selection of 1/2 shell scallops, salt 'n' pepper squid, Blue Swimmer crab cakes & Cajun prawns	<b>\$25</b>

## Meat

<b>Lamb</b> Succulent glazed rack of lamb served with rosemary potatoes & rocket, roast capsicum, fetta & red onion salad with balsamic	<b>\$26</b>
<b>Pork</b> King Henry pork cutlet accompanied by braised cabbage & bacon finished with Bulmer's cider reduction (g)	<b>\$24</b>
<b>250g Beef Fillet</b> Seared to your liking, served with sweet potato mash, sautéed spinach & roasted Swiss brown mushrooms finished with a creamy blue cheese sauce (sauce optional)	<b>\$28</b>
<b>300g Porterhouse</b> Seared to your liking, served with golden chips, Greek side salad & your choice of sauce (g)	<b>\$20</b>
<b>Surf 'n' Turf</b> 300g porterhouse seared to your liking topped with sautéed prawns & creamy garlic sauce finished with golden chips & Greek side salad	<b>\$26</b>

## Pot Pies

<b>Beef Ragout</b> Slow braised beef topped with flaky puff pastry served with mashed potato & sautéed asparagus spears	<b>\$20</b>
<b>Vegetable Cassoulet</b> Vegetable ratatouille topped with flaky puff pastry served with mashed potato & asparagus spears (v)	<b>\$20</b>

## 10" Pizza

<b>Hawaiian</b> Napolitana sauce, ham, pineapple & cheese	<b>All \$14</b>
<b>Meatlovers</b> BBQ sauce, bacon, pepperoni, ham & cheese	
<b>Lockleys Supreme</b> Napolitana sauce, bacon, pepperoni, ham, pineapple, olives, anchovies, capsicum & cheese	

# Burgers

<b>10oz Beef Burger</b> Served with double bacon, cheese, egg, tomato, lettuce & tomato sauce finished with golden chips	<b>\$15</b>
<b>Chicken Burger</b> Spicy crispy chicken served with double bacon, lettuce, tomato & sauce finished with golden chips	<b>\$15</b>

# Schnitzels

<b>Crumbed Chicken Breast Schnitzel</b>	<b>\$16</b>
<b>House-Made Crumbed Porterhouse Beef Schnitzel</b> Served with golden chips, Greek side salad & your choice of sauce or topping	<b>\$18</b>
<b>Crumbed Eggplant Parmigiana</b> Thick cut eggplant topped with rich napolitana sauce & melted cheese finished with golden chips & Greek side salad	<b>\$18</b>

## Sauces & Toppings

Swiss brown mushroom (g) / Green peppercorn (g) / Dianne (g) Rich Gravy (g)

<b>Parmigiana</b> Napolitana sauce & cheese	<b>\$2</b>
<b>Hawaiian</b> Napolitana sauce, ham, pineapple & cheese	<b>\$2</b>
<b>Surf</b> Sautéed prawns & garlic cream sauce	<b>\$6</b>

# Sides

	Individual	To Share
<b>Garden Salad</b> Coz lettuce, cucumber, cherry tomatoes & red onion with vinaigrette (g)(v)	<b>\$4</b>	<b>\$8</b>
<b>Steamed Vegetables</b> Cauliflower, broccoli & carrots served with hollandaise sauce (v)	<b>\$4</b>	<b>\$8</b>
<b>Golden Chips</b> with tomato sauce (v)	<b>\$4</b>	<b>\$8</b>
<b>Wedges</b> with sour cream & sweet chilli sauce (v)	<b>\$4</b>	<b>\$8</b>
<b>Onion Rings</b> Beer battered onion rings with spicy BBQ sauce (v)	<b>\$4</b>	<b>\$8</b>

(v) Vegetarian, (g) Gluten Free

Please inform staff of any allergies or dietary requirements, as meals can be adjusted to suit your needs

# Seniors & J-Card Holders

## Meal Deal (Monday-Friday Lunch)

Your choice of three delicious main meals with a complimentary house beer, wine or soft drink\*

**All \$12**

**Coopers Pale Ale battered fish** with golden chips, Greek side salad, lemon & tartare sauce

**Golden crumbed chicken schnitzel** with golden chips, Greek side salad & your choice of sauce

**Roasted chicken** served with creamy mashed potato, steamed vegetables & rich gravy

\*Conditions apply. Complimentary drinks include: Soft Drink, Debortoli Wine, Hahn Light, West End Schooners

## Children's Menu

### Children 12 Years & Under

Burger and Chips	<b>\$6.50</b>
Crumbed Fish and Chips	<b>\$6.50</b>
Chicken Breast Schnitzel and Chips	<b>\$6.50</b>
Bolognaise with Penne Pasta	<b>\$6.50</b>
Calamari Rings and Chips	<b>\$6.50</b>
Crispy Chicken Strips	<b>\$6.50</b>
Hawaiian Pizza and Chips	<b>\$6.50</b>
Sausages and Mash	<b>\$6.50</b>

## All Children's Meals

Any Children's Meal with an Ice-cream for Dessert

**\$8.00**

Choice of the following toppings

Banana / Chocolate / Caramel / Strawberry / Sprinkles and Nuts

# Dessert

<b>Cake 'n' Coffee</b>	<b>\$8</b>
Black Forest Cake: A classic combination of chocolate sponge, fresh cream & cherries served with your choice of tea or coffee	
<b>Pecan Tart</b>	<b>\$10</b>
Warm white chocolate & pecan tart served with anglaise & creamy vanilla ice cream	
<b>Waffles</b>	
Golden waffles served with English toffee & roast almond ice cream finished with chocolate hazelnut sauce	<b>\$10</b>
<b>Cheesecake</b>	<b>\$10</b>
Heavenly baked vanilla cheesecake served with strawberry gelati & berry sauce	
<b>Petit Four</b>	<b>\$10</b>
A selection of miniature desserts including vanilla slice, cappuccino filled éclair & chocolate dipped profiterole served with ice cream	
<b>Affogato</b>	<b>\$5</b>
Creamy vanilla ice cream served with a freshly made shot of espresso coffee & chocolate to finish.	
Add a liqueur to your Affogato to make a special treat, with a choice of Tia Maria, Frangelico, Kahlua or Bailey's	<b>\$10</b>
All desserts are served with a complimentary tea or coffee Flat White / Cappuccino / Latte / Long Black / Short Black / Macchiato / Mocha / Hot Chocolate	

# Espresso

<b>Coffee Selection</b>	
Short Black / Long Black	<b>\$3.75</b>
Flat White / Cappuccino / Café Latte / Chai Latte / Macchiato / Mochacino	<b>\$3.75</b>
White Vienna / Black Vienna	<b>\$4.50</b>
Liqueur Coffee (Frangelico / Kahlua / Bailey's / Jameson's)	<b>\$8</b>
Babychino	<b>\$1</b>
Mug of Coffee	<b>\$5</b>
Hot Chocolate	<b>\$4</b>
<b>Selection of Teas</b>	
English Breakfast / Earl Grey / Peppermint / Camomile / Green Tea / Orange	<b>\$3.50</b>
<b>Milkshakes</b>	
Chocolate / Strawberry / Caramel / Banana / Vanilla	<b>\$5</b>
Iced Coffee	<b>\$5.50</b>