



# BISTRO MENU

## Meze

|   |    |
|---|----|
| <b>Marinated Olives</b> chargrilled sourdough (VG,V)                  | 8  |
| <b>Chicken Liver Parfait</b> chamomile jelly (GF)                     | 15 |
| <b>Buffalo Wings</b> blue cheese sauce                                | 15 |
| <b>Crispy Squid</b> green chili sauce (GF)                            | 17 |
| <b>Mushroom Arancini</b> aioli (V)                                    | 17 |
| <b>Char Grilled Octopus</b> , beetroot, tzatziki & zaatar (GF)        | 19 |
| <b>BBQ King Prawn</b> garlic butter & chermoula (GF)                  | 20 |
| <b>Nachos Con Carne</b>   | 20 |
| Beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF) |    |
| <b>Charcuterie Board</b>  | 28 |
| Chefs' selection of cured meats                                       |    |

## Salads

|   |    |
|---|----|
| <b>Crispy Duck</b>  | 23 |
| Radicchio, wilted, pears & hazelnuts (GF)                                   |    |
| <b>Pumpkin &amp; Kale</b>   | 21 |
| Lentil, cauliflower, almonds & lemon tahini dressing (VG,V)                 |    |
| <b>Quinoa</b>   | 23 |
| Haloumi, broccoli, candied walnuts & honey mustard dressing (VG,V,DF)       |    |
| <b>Poké Bowl</b>  | 18 |
| Brown rice, avocado, slaw, cucumber, edamame, red radish & carrot (VG,GF,V) |    |
| <i>Add Salmon \$6, Katsu Chicken \$5, Tofu \$5, Haloumi \$5</i>             |    |

## Mains

|  |     |
|--|-----|
| <b>Gnocchi</b>   | 25  |
| Roast pumpkin, broad beans, blue cheese, sage & burnt butter (V)                                     |     |
| <b>Fresh Pasta</b>   | 29  |
| Crab meat, chorizo, confit tomatoes, chilli, garlic & pangrattato                                    |     |
| <b>Pan Fried Barramundi</b>  | 32  |
| Onion cream, vongole, asparagus & crumb  |     |
| <b>Grilled Salmon</b>  | 30  |
| Green beans, kipflers, saffron beurre blanc & paprika (GF)   |     |
| <b>Fish &amp; Chips</b>  | 25  |
| Beer battered Australian barramundi, fries, garden salad & tartare sauce                             |     |
| <b>Chicken Schnitzel</b>   | 22  |
| Parmesan, fries & house slaw   |     |
| <b>Chicken Parmigiana</b>  | 26  |
| Smoked ham, napoli sauce, cheese, fries & house slaw   |     |
| <b>Eggplant &amp; Haloumi Parmigiana</b>   | 19  |
| Cheese melt, basil, napoli sauce, salad & fries (V)  |     |
| <b>Lamb Shoulder</b> (serves 2, allow 30 mins)   | 69  |
| Spiced labneh, romesco, dukkah, jus, pomegranate & lemon   |     |
| <b>Beef and Guinness Pie</b>   | 24  |
| Creamy mash, mushy peas & gravy  |     |
| <b>Belgian Style Mussels</b>   | 26  |
| Tomato, parsley, a little chilli, garlic served with sourdough                                       |     |
| <b>Whole Suckling Pig</b>  | 900 |
| Roasted Veg, rocket & parmesan salad, sage & onion gravy<br>(serves 10-12, 72hrs notice is required) |     |

## Burgers

*All Burgers are made using milk buns and served with fries*

|  |    |
|--|----|
| <b>FIH Burger</b>  | 22 |
| Tajima wagyu patty, swiss & american cheese, lettuce, onion, tomato, pickles & sauce |    |
| <b>Grilled Chicken Burger</b>  | 22 |
| Preserved lemon thigh fillet, slaw, cheese, pickled onion & parsley aioli            |    |
| <b>Vegetarian Burger</b>   | 20 |
| American cheese, lettuce, tomato, pickles & sweet gherkin mayo (V)                   |    |
| <i>Add Extra Cheese \$2, Bacon \$3, Extra Patty \$6</i>                              |    |

## Char-Grill

|   |      |
|---|------|
| <b>Hanger Steak</b> (200g)  | 30   |
| Dry rub (sous vide for 6 hrs), chips & salad MB+2 (GF)                      |      |
| <b>Eye Fillet</b> (200g)  | 38   |
| Chat potatoes, truss cherry tomatoes, watercress & shallot butter MB+3 (GF) |      |
| <b>Rump Steak</b> (250g)  | 26   |
| Chips & salad MB+2 (GF)   |      |
| <b>Char/Roast Half Chicken</b>  | 26   |
| Celeriac, charred baby leeks & tarragon (GF)                                |      |
| <b>Slow Roast Stuffed Pork</b>  | 28   |
| Parsnip and onion puree & winter vegetables (GF)                            |      |
| <b>Sauces</b> – mushroom, peppercorn, aioli (GF)                            | 2 ea |

## Sides

|   |    |
|---|----|
| <b>Seasonal Greens</b>                        | 9  |
| Tarragon dressing & almonds (VG,GF,V)         |    |
| <b>Chat Potatoes</b> with chive butter (VG,V) | 9  |
| <b>Grilled Corn</b> & burnt lime (VG,V)       | 12 |
| <b>Cauliflower</b> & cheese (V)               | 14 |
| <b>Truffle Fries</b> & parmesan (VG,V)        | 13 |
| <b>Fries</b> with aioli (VG,GF,V)             | 7  |

## Dessert

*Plus dessert wine by the glass (house selected)*

|   |    |
|---|----|
| <b>Chocolate Nemesis Cake</b>                   | 12 |
| Strawberries & Chantilly cream (V)              |    |
| <b>Chocolate Fondant</b>                        | 14 |
| Salted caramel & macadamia (GF,V)               |    |
| <b>Cheese Plate</b>                             | 24 |
| Triple Brie, Grana Padano & Blue Gorgonzola (V) |    |

VG – Vegan | GF - Gluten Free | V – Vegetarian  
DF – Dairy Free | \* On Request

**PLEASE ORDER AT THE BAR**

Be COVID safe.  
Check in everyone,  
every time.

