

# BORDER BISTRO

## SUMMER MENU

Open daily from 5.30pm. For bookings please call (03) 5744 1911

### ENTRÉES

Members / Visitors

<b>Bread Roll with Butter</b>	<b>1 / 1.5</b>
<b>Herb-crusted Garlic Bread</b>	<b>10 / 12</b>
<b>Soup of the Day</b> Served with garlic bread	<b>12 / 14</b>
<b>Pork Ribs (6)</b> Tossed in sesame seeds	<b>16 / 18</b>
<b>Tempura Garlic Prawns</b> Watercress salad, lemon & sweet chilli sauce	<b>18 / 22</b>
<b>Pumpkin Gnocchi</b> Cream, pesto, parmesan & garlic bread	<b>16 / 19</b>
<b>Sesame Seared Tuna (GF)</b> Sliced yellow fin tuna, mixed herb salad & sriracha mayonnaise	<b>18 / 22</b>

### FROM THE PAN

<b>Braised Beef Cheeks (GF)</b> Red wine braised beef with mash, vegetables & gravy	<b>25 / 29</b>
<b>Kangaroo Curry</b> Slow cooked in rogan josh sauce with rice, naan bread & raita	<b>26 / 29</b>
<b>Potato, Vegetable &amp; Tofu Curry (GF)</b> Served with rice, naan bread & raita	<b>22 / 24</b>
<b>Baked Vegetarian Moussaka (V)</b> Eggplant, potato, tomato, ricotta & cheddar cheese. Served with house salad	<b>26 / 29</b>

### SALADS

<b>Prosciutto and Watermelon Salad</b> Prosciutto with cos lettuce, watermelon, feta cheese, red onion, olives, maple dressing, croutons & dukkah. Gluten free on request	<b>26 / 29</b>
<b>Traditional Caesar Salad</b> Add Chicken, Prawns (3) or Salmon \$4	<b>22 / 24</b>

### FROM THE GRILL

<b>300g Premium Scotch Fillet (GF)</b> Marinated in Rich Glen® BBQ Meat Rub	<b>38 / 42</b>
<b>Chicken Breast (GF)</b> Marinated in Rich Glen® Zesty Herb Rub	<b>28 / 30</b>
<b>Grilled Pork Cutlet (GF)</b> Marinated in Rich Glen® BBQ Meat Rub	<b>34 / 36</b>
<b>Grilled Salmon (GF)</b> Marinated in Rich Glen® Thai Spice Rub	<b>32 / 35</b>

### PREMIUM SELECTION

<b>Beef Eye Fillet Tenderloin (250g)</b>	<b>45 / 48</b>
<b>Grilled Rock Lobster (430-500g)</b> With lemon butter (GF)	<b>60 / 67</b>
<b>Lamb Rack (3 point)</b>	<b>45 / 48</b>
<b>King Fish (200g)</b>	<b>42 / 45</b>

All served with your choice of two sides & a sauce

Sides: Mashed Potato, Fries, Roast Potatoes, House Salad, Seasonal Vegetables

Sauces: Red Wine Jus, Gravy, Mushroom, Green Peppercorn, Blue Cheese. Gluten free on request (excl. Blue Cheese) Extra sauce \$3.50

### GRILL TOPPERS

<b>Panko Crumbed Prawns (2)</b>	<b>3</b>
<b>Tempura Onion Rings (3)</b>	<b>3</b>
<b>Fried Egg (1)</b>	<b>3</b>
<b>Corn on the Cob (2)</b>	<b>3</b>
<b>Reef Sauce</b> Seafood marinara mix with creamy garlic sauce	<b>4</b>

## FAVOURITES

<b>Roast of the Day (GF)</b>	<b>24 / 27</b>
With roast potatoes, vegetables & gravy	
<b>Chicken Schnitzel (250g)</b>	<b>24 / 27</b>
Served with lemon & your choice of sauce	
<b>Chicken Parmigiana</b>	<b>26 / 29</b>
Napoli sauce, shaved ham & cheese	
<b>Crispy Battered Fish of the Day</b>	<b>26 / 29</b>
Served with fries, salad, lemon & tartare sauce	
<b>Spaghetti Bolognese</b>	<b>26 / 29</b>
Rich tomato herb sauce with shaved parmesan	

## SENIORS

<b>Available with valid Seniors Card</b>	<b>15 / 20</b>
All meals come with seniors ice-cream cone	
▪ <b>Seniors Battered Fish of the Day</b>	
Served with fries, salad, lemon & tartare sauce	
▪ <b>Seniors Spaghetti Bolognese</b>	
Rich tomato herb sauce with shaved parmesan	
▪ <b>Seniors Chicken Schnitzel</b>	
Served with lemon & your choice of sauce	
▪ <b>Seniors Chicken Parmigiana</b>	
Napoli sauce, shaved ham & cheese	
▪ <b>Seniors Roast of the Day</b>	
With roast potatoes, vegetables & gravy	
▪ <b>Seniors Bangers and Mash</b>	
With gravy & steamed vegetables	

## SIDES

<b>Fries with Relish</b>	<b>12 / 14</b>
<b>Garlic Butter Vegetables (GF, V)</b>	<b>8 / 10</b>
<b>Garden Salad (GF, V)</b>	<b>8 / 10</b>
With house dressing	
<b>Battered Onion Rings</b>	<b>12 / 15</b>
With garlic aioli	
<b>Cauliflower Fritters</b>	<b>12 / 15</b>
With sweet chilli sauce	
<b>Sweet Potato Wedges</b>	<b>14 / 16</b>
With sour cream & sweet chilli sauce	

## KIDS

<b>12 years or under</b>	<b>12 / 15</b>
All meals served with chips (excluding Bolognese) Also includes kids ice-cream cone	
▪ <b>Kids Fish &amp; Chips</b>	
▪ <b>Kids Spaghetti Bolognese</b>	
▪ <b>Kids Chicken Schnitzel</b>	
▪ <b>Chicken Nuggets</b>	
▪ <b>Kids Roast (GF)</b>	

## DESSERTS

All served with vanilla ice-cream & chocolate sauce	
<b>Blueberry Cheesecake</b>	<b>12 / 15</b>
<b>Chocolate Tiramisu</b>	<b>12 / 15</b>
<b>Red Velvet Cake</b>	<b>12 / 15</b>
<b>Chocolate Brownie</b>	<b>12 / 15</b>
<b>Sticky Date Pudding</b>	<b>12 / 15</b>

**gf = gluten free | v = vegetarian. Gluten-free options available on request**

During busy times alterations may not be possible

If you wish to dine together, please order at the same time & quote your table number

Dishes marked (GF) are cooked in equipment that may contain traces of wheat, flour & nuts. Our Chefs endeavour to make sure that cross-contamination is minimal, but we do not accept liability if this occurs

5% Surcharge applies to food on all Public Holidays