

# BORDER BISTRO

AUTUMN 2026

## ENTRÉES

Members / Visitors

<b>Bread Roll with Butter</b>	1 / 1.5
<b>Herb-crusted Garlic Bread</b>	10 / 12
<b>Soup of the Day</b> Served with garlic bread	12 / 14
<b>Braised Beef Backstrap (GF)</b> With potato and bacon mash, zucchini herb purée and rich red wine jus	16 / 18
<b>Prawn Spring Rolls</b> Served with cauliflower purée, apple slaw and sweet chilli sauce	18 / 22
<b>Seared Salmon (GF)</b> Served with herb potato, radish and cucumber pickle, nori crisp and maple mustard sauce	16 / 19
<b>Pan Fried Vegetable Dumplings</b> Served with sautéed herb cherry tomatoes, pistachios and sweet soy glaze	18 / 22

## FROM THE PAN

<b>BBQ Smoked Pork Ribs (GF)</b> Served with fries, salad and sesame seeds	25 / 29
<b>Duck Curry (GF)</b> Duck braised in a South Indian-style curry sauce, served with rice, papadum and raita	26 / 29
<b>Tomato Linguine (V)</b> Served with basil, mushrooms, feta, pine nuts and croutons	22 / 24
<b>Vegetarian Nasi Goreng (V)</b> Served with mixed vegetables, tofu, bean sprouts and crispy shallots. Add egg \$2. Add chicken OR prawns (3) \$4	26 / 29

## SALADS

<b>Pearl Couscous &amp; Cajun Chicken Salad</b> Served with tomato, cucumber, red onion, seasonal herbs, croutons and Cajun oil dressing Gluten free on request	26 / 29
<b>Traditional Caesar Salad</b> Add Chicken, Prawns (3) or Salmon \$4	22 / 24

## FROM THE GRILL

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

## PREMIUM SELECTION

<b>Beef Eye Fillet Tenderloin (250g)</b>	45 / 48
<b>Baked Rock Lobster (430-500g)</b> With mornay sauce (GF)	60 / 67
<b>Oven Roasted Quail</b>	40 / 43
<b>Atlantic Cod (200g)</b>	42 / 45

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

## 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>Sidewinder Fries with Relish</b>	<b>14 / 16</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.  
See dessert cabinet for nightly options

<b>Assorted slices</b>	<b>6 / 8</b>
<b>Ice Cream Single Scoop</b>	<b>4 / 4.5</b>
<b>Ice Cream Double Scoop</b>	<b>5 / 5.5</b>
<b>Extra Scoop</b>	<b>1 / 1.5</b>
<b>Add Waffle Cone</b>	<b>1</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

Surcharge applies on all Public Holidays