

BORDER BISTRO

AUTUMN 2026

ENTRÉES

Members / Visitors

Bread Roll with Butter 1 / 1.5

Herb-crusted Garlic Bread 10 / 12

Soup of the Day 12 / 14
Served with garlic bread

Braised Veal Backstrap 16 / 18
With potato and bacon mash, zucchini herb purée and rich red wine jus

Vermicelli and Prawn Spring Rolls (GF) 18 / 22
Served with cauliflower purée, apple slaw and sweet chilli sauce

Seared Salmon 16 / 19
Served with herb potato, radish and cucumber pickle, nori crisp and maple mustard sauce

Pan Fried Vegetable Dumplings (GF) 18 / 22
Served with sautéed herb cherry tomatoes, pistachios and sweet soy glaze

FROM THE PAN

BBQ Smoked Pork Ribs (GF) 25 / 29
Served with fries, salad and sesame seeds

Duck Curry 26 / 29
Duck braised in a South Indian-style curry sauce, served with rice, papadum and raita

Tomato Linguine (GF) 22 / 24
Served with basil, mushrooms, feta, pine nuts and croutons

Vegetarian Nasi Goreng (V) 26 / 29
Served with mixed vegetables, tofu, bean sprouts and crispy shallots. Add egg \$2. Add chicken OR prawns (3) \$4

SALADS

Pearl Couscous & Cajun Chicken Salad 26 / 29
Served with tomato, cucumber, red onion, seasonal herbs, croutons and Cajun oil dressing
Gluten free on request

Traditional Caesar Salad 22 / 24
Add Chicken, Prawns (3) or Salmon \$4

FROM THE GRILL

300g Premium Scotch Fillet (GF) 38 / 42
Marinated in Rich Glen® BBQ Meat Rub

Chicken Maryland (GF) 28 / 30
Marinated in Rich Glen® Zesty Herb Rub

Grilled Pork Belly (GF) 34 / 36
Marinated in Rich Glen® BBQ Meat Rub

Grilled Salmon (GF) 32 / 35
Marinated in Rich Glen® Thai Spice Rub

Grilled Lamb Rump (GF) 34 / 36
Marinated in Rich Glen® Lamb Rub

PREMIUM SELECTION

Beef Eye Fillet Tenderloin (250g) 45 / 48

Baked Rock Lobster (430-500g) 60 / 67
With mornay sauce (GF)

Oven Roasted Quail 40 / 43

Atlantic Cod (200g) 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

Panko Crumbed Prawns (2) 3

Tempura Onion Rings (3) 3

Fried Egg (1) 2

Corn on the Cob (2) 3

Reef Sauce 4

Seafood marinara mix with creamy garlic sauce

FAVOURITES

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

SENIORS

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

SIDES

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

KIDS

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

DESSERTS

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| All served with vanilla ice-cream & chocolate sauce | |
| Assorted slices | 6 / 8 |
| Please see dessert cabinet for nightly options | |

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