

BORDER BISTRO

WINTER 2026

ENTRÉES

Members / Visitors

Bread Roll with Butter	1 / 1.5
Herb-Crusted Garlic Bread	10 / 12
Soup of the Day Served with garlic bread	12 / 14
Pan-Seared Duck Breast Served with creamy mash, roasted broccolini and cranberry jus	16 / 18
Crispy Crocodile (GF) Flash-fried crocodile strips served with micro salad, lemon and sriracha aioli	18 / 22
Buffalo Chicken Wings (8) Tossed in Buffalo sauce and served with garlic aioli and sesame seeds	16 / 19
Spinach and Ricotta Tortellini Served with cream, pesto, parmesan and garlic bread	16 / 19

FROM THE PAN

Braised Lamb Shank (GF) Red wine braised lamb shank served with mash, vegetables and gravy	27 / 30
Goat Curry Slow-cooked goat in Rogan Josh spices, served with rice, naan bread and raita	28 / 30
Salmon and Lobster Linguine (I) Served in a creamy garlic and parmesan sauce, with garlic and herb bread	30 / 34
Tom Yum Soup (V) Vermicelli noodles with tofu, mushrooms cherry tomatoes and fresh herbs. Add egg \$2. Add chicken OR prawns (3) \$4	26 / 29

SALADS

Roasted Vegetable Quinoa Salad Roasted peppers, seasonal greens, potato, pumpkin, fresh herbs, croutons and poppy seed dressing Gluten free on request. Add egg \$2. Add chicken OR prawns (3, I) \$4	26 / 29
Traditional Caesar Salad Classic Caesar salad with crisp cos lettuce, bacon, croutons, parmesan and Caesar dressing. Add chicken, prawns (3, I) or salmon \$4	22 / 24

FROM THE GRILL

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

PREMIUM SELECTION

250g Beef Eye Fillet Tenderloin	45 / 48
Baked Rock Lobster (430-500g, I) With mornay sauce (GF)	60 / 67
Half Chicken Spatchcock	40 / 43
Whole Fried Snapper (A) With soy, chilli and garlic sauce	45 / 50

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, I)	3
Tempura Onion Rings (3)	3
Fried Egg (1)	2
Corn on the Cob (2)	3
Reef Sauce Seafood marinara mix with creamy garlic sauce. Contains mussels, prawns, squid & fish (I)	4

FAVOURITES

Roast of the Day (GF)	24 / 27
Served with roasted potatoes, steamed vegetables and gravy	
Chicken Schnitzel (250g)	24 / 27
Served with lemon and your choice of sauce	
Chicken Parmigiana	26 / 29
Topped with Napoli sauce, shaved ham and melted cheese	
Crispy Battered Fish & Chips (A)	26 / 29
Served with fries, salad, lemon and tartare sauce	
Spaghetti Bolognese	26 / 29
Served in a rich herb and tomato sauce, topped with shaved parmesan	

SENIORS

Available with valid Seniors Card 15 / 20

All meals come with seniors ice-cream cone

- **Seniors Battered Fish & Chips (A)**
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

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

12 years and under 12 / 15

All meals served with chips (excluding Bolognese)

Also includes kids ice-cream cone

- **Kids Fish & Chips (A)**
- **Kids Spaghetti Bolognese**
- **Kids Chicken Schnitzel**
- **Chicken Nuggets**
- **Kids Roast (GF)**

DESSERTS

All served with vanilla ice-cream & chocolate sauce.

See dessert cabinet for nightly options

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

Gluten free (GF), Vegetarian (V), Australian Seafood (A), Imported Seafood (I)

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

15% surcharge applies on all Public Holidays