



BISTRO MENU

Meze

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| Marinated Olives sourdough char grilled (vg,v) | 8 |
| Zucchini & Fontina Croquette (v) | 16 |
| Edamame & Wasabi Dip with flatbread (vg, v) | 15 |
| Chicken Liver Parfait camomile jelly (GF) | 15 |
| Buffalo Wings served with a blue cheese sauce | 15 |
| Crispy Squid with a green chili sauce (GF) | 17 |
| Poached Tiger Prawns with a dill mayo (GF) | 18 |
| Beef Carpaccio | 14 |
| Rocket pesto, hazelnut, sorrel & parmesan (GF) | |
| Nachos Con Carne | 20 |
| Beef, chilli beans, cheese, tomato salsa, guacamole & sour cream (GF) | |
| Salume & Cheese Board | 30 |
| Chefs' selection of cured meats & hard/soft cheeses (GF) | |

Salads

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| Grilled Zucchini & Yellow Squash | 18 |
| Blackcurrant, pistachio, beetroot & goats curd (GF, v, VG*) | |
| Quinoa & Fennel | 18 |
| Currant, almond, mixed herbs, labneh, beets & sumac (VG, GF, V*) | |
| Rocket Salad | 14 |
| Nashi pear & parmesan (GF, v) | |
| Burrata Salad | 22 |
| Vine ripened tomatoes, yellow grape tomato, seasonal fruits, basil, onion & olive crumb (GF, v) | |
| Poké Bowl | 18 |
| Brown rice, avocado, slaw, cucumber, edamame, red radish & carrot (VG, GF, v) | |
| <i>Add Salmon \$6, Prawns \$9, Katsu Chicken \$5, Tofu \$5, Haloumi \$5</i> | |

Burgers

All Burgers are made using milk buns and served with fries

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

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

Be COVID safe.
Check in everyone,
every time.



Mains

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| House Made Gnocchi | 24 |
| Asparagus, shiitake, hazelnuts, sorrel, ricotta, parmesan (v) | |
| Prawn Linguine | 28 |
| Prawn, chorizo, tomatoes, pickled fennel, herbs, chili, garlic & parsley | |
| Pan Fried Barramundi | 32 |
| Broccolini, mango & coconut salsa, chili, lime (GF) | |
| Grilled Salmon (med-rare) | 30 |
| Fennel, baby capers, blood orange, almonds & herbs (GF) | |
| Fish & Chips | 25 |
| Beer battered barramundi, fries, garden salad & tartare sauce | |
| Chicken Schnitzel | 22 |
| Parmesan, fries & house slaw | |
| Chicken Parmigiana | 26 |
| Smoked ham, napoli sauce, cheese, fries & house slaw | |
| Eggplant Parmigiana | 19 |
| Halloumi, basil, napoli sauce, salad & fries | |
| Lamb Shoulder (serves 2, allow 30 mins) | 69 |
| Spiced labneh, romesco, dukkah, jus, pomegranate & lemon | |
| Beef and Guinness Pie | 24 |
| Creamy mash, mushy peas & gravy | |
| Belgian Style Mussels | 26 |
| Tomato, parsley, a little chilli, garlic served with fries & mayo (GF)* | |
| Whole Suckling Pig | 900 |
| Roasted Veg, rocket & parmesan salad, sage & onion gravy <i>(serves 10 & 72hrs notice is required)</i> | |

Char-Grill

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| Hanger Steak (200g) | 30 |
| Dry rub, (sous vide for 6 hrs) chips and salad MB+2 (GF) | |
| Eye Fillet (200g) | 38 |
| Chat potatoes, truss cherry tomatoes, watercress & shallot butter MB+3 (GF) | |
| Rump Steak (250g) | 26 |
| Chips & salad MB+2 (GF) | |
| Butterfly Peri Peri Chicken | 25 |
| Chat potatoes & broccolini (GF) | |
| Sauces – Mushroom or peppercorn or gravy (GF) | 2 |

Sides

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| Coleslaw (v, GF) | 6 |
| Iceberg Salad | 8 |
| Avocado, chives & buffalo mozzarella (GF, v) | |
| Seasonal Greens | 9 |
| Tarragon dressing & almonds (vg, GF, v) | |
| Sweet Potato Wedges | 7 |
| Yuzu mayo & lime salt (vg, GF, v) | |
| Fries with aioli (vg, GF, v) | 7 |

Dessert

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| Chocolate Nemesis Cake | 12 |
| Strawberries, Chantilly cream (GF) | |
| Vanilla Pannacotta | 12 |