

## SPARKLING WINES

	bottle	glass
Bay of Stones Chardonnay Pinot Noir <small>South Eastern Australia</small>	22.0	5.5
Deutz Marlborough Cuvee <small>Marlborough NZ</small>	38.0	
Yarrabank Vintage Cuvee Brut <small>Yarra Valley VIC</small>	60.0	
Mumm Cordon Rouge Brut NV <small>Champagne France</small>	108.0	

## WHITE WINES

	bottle	glass
Gramps Botrytis Semillon 375ml <small>Riverina NSW</small>	30.0	7.5
Orlando St. Helga Riesling <small>Eden Valley SA</small>	28.0	7.0
Tahbilk Viognier <small>Nagambie Lakes VIC</small>	30.0	
Cockfighters Ghost Semillon <small>Hunter Valley NSW</small>	30.0	7.5
Stella Bella Semillon Sauvignon Blanc <small>Margaret River WA</small>	36.0	
Tiger's Tale Sauvignon Blanc Semillon <small>Margaret River WA</small>	30.0	7.5
Bay of Stones Sauvignon Blanc <small>South Eastern Australia</small>	22.0	5.5
Stoneleigh Sauvignon Blanc <small>Marlborough NZ</small>	30.0	7.5
Riposte 'The Foil' Sauvignon Blanc <small>Adelaide Hills SA</small>	36.0	9.0
Miceli 'Iolanda' Pinot Grigio <small>Mornington VIC</small>	36.0	
Lerida Estate Pinot Gris <small>Lake George NSW</small>	40.0	10.0
Bay of Stones Chardonnay <small>South Eastern Australia</small>	22.0	5.5
Willow Bridge Unwooded Chardonnay <small>Geographe WA</small>	28.0	
Scarborough Chardonnay <small>Hunter Valley NSW</small>	38.0	9.5
Phillip Shaw No.11 Chardonnay <small>Orange NSW</small>	50.0	

## RED WINES

	bottle	glass
Turkey Flat Rose <small>Barossa SA</small>	38.0	
Six Foot Six Pinot Noir <small>Geelong VIC</small>	30.0	7.5
Stoneleigh Pinot Noir <small>Marlborough NZ</small>	35.0	8.5
Villa Maria Private Bin Merlot <small>Hawkes Bay NZ</small>	37.0	
Tiger's Tale Cabernet Merlot <small>Margaret River WA</small>	30.0	
Stella Bella Cabernet Sauvignon Merlot <small>Margaret River WA</small>	40.0	
Tahbilk Cabernet Sauvignon <small>Nagambie Lakes VIC</small>	32.0	8.0
Kangarilla Road Cabernet Sauvignon <small>McLaren Vale SA</small>	38.0	
Jacobs Creek St. Hugo Cabernet Sauvignon <small>Coonawarra SA</small>	56.0	
Blue Pyrenees Estate Reserve Red <small>Pyrenees VIC</small>	54.0	
Hollick Shiraz Cabernet Sauvignon <small>Coonawarra SA</small>	30.0	7.5
Bay of Stones Shiraz <small>South East Australia</small>	22.0	5.5
Kilikanoon Killerman's Run Shiraz <small>Clare Valley SA</small>	32.0	8.0
Bowen Estate Shiraz <small>Coonawarra SA</small>	50.0	
George Wyndham Shiraz Grenache <small>Hunter Valley NSW</small>	30.0	7.5
Yering Station Shiraz Viognier <small>Yarra Valley VIC</small>	40.0	
Australian Cheese Selection <small>3 Australian cheeses, marinated olives, dried apricots, walnuts, quince paste and lavoche</small>		13.5
S. Pellegrino Natural Sparkling Mineral Water		4.0
Acqua Panna Natural Still Mineral Water		4.0



### Bistro Trading Hours

#### Monday to Wednesday

11.30am - 2:30pm  
6pm - 9:30pm

#### Thursday

11.30am - 3:00pm  
6pm - 10pm

#### Friday to Saturday

11.30am - 10pm

#### Sunday

11.30am - 9:30pm

**Please Order All Drinks At The Bar**

## STARTERS

Garlic Bread	6
Tapas A selection of five delicious homemade dips with garlic pizza	14
Salmon Bruschetta smoked salmon, avocado salsa, rocket and dill crème fraiche	12
Tomato Bruschetta tomato, onion and basil salsa	9
Salt and Pepper Squid Salad with rocket, pickled ginger and lychees	14
Margherita Pizza garlic base with sliced tomato, buffalo mozzarella and basil leaves	11
Crisp Skin Tender Pork Belly braised in Chinese master stock with steamed Asian greens and chilli jam	14
Steamed South Australian Black Lip Mussels in white wine, garlic, tomato and basil served with garlic bread	15
Antipasto Platter Chilli marinated Kalamata olives, salami, cheddar, tzatziki, arancini, roasted capsicum, caramelised pear and lavoche	18

## SIDE PLATES

Firenze Fries infused with fragrant herbs, garlic, chilli and basil aioli	8
Bowl of Chips	6
Potato Wedges sweet chilli sauce and sour cream	7
Garden Salad	8
Rocket and Pear Salad parmesan, hazelnuts and a white balsamic vinaigrette	9
Steamed green beans and baby carrots with toasted almonds and extra virgin olive oil	7
Bowl of Garlic Potato Mash	6

## KIDS MEALS

under 12s only

All kids' meals come with a free ice cream and soft drink	10
Ham and Pineapple Pizza	
Fish and Chips (optional seasonal vegetables)	
Chicken Schnitzel and Chips (optional seasonal vegetables)	
Steak and Chips (optional seasonal vegetables)	
Spaghettoni with Napolitana sauce	

**Please inform staff when ordering if you have any dietary requirements or allergies**

**Please Order All Meals At The Bistro**

## PIZZA

All pizzas are 10"	20
Babe's Little Hen Smoked chicken, bacon, mushroom, and honey roasted pumpkin	
Sweet Duck Tender pieces of duck leg, snow peas, baby corn and Hoi Sin sauce	
Salty Peppers Salami, anchovies, onion, olives and buffalo mozzarella	
The Green Tiger Garlic prawns, calamari, Spanish onion, buffalo mozzarella and rocket, drizzled with roasted basil aioli	
The Nutty Greek Char-grilled eggplant, tomato, Spanish onion, baby spinach, olives, fetta, and crushed pistachios	
Jezza's Choice Chorizo, prawns, bacon, mushroom and jalapeno peppers	
Porky's Deluxe Bacon, ham, salami, capsicum, red onion and mushrooms	

## SALADS

Cured Salmon Salad baby spinach, pear, avocado, celeriac, fennel and pistachio nuts	17
Honey Roasted Pumpkin Salad mixed leaves, slow roasted tomatoes, Persian fetta, herbed croutons and pimento tossed in a red wine vinaigrette	15
The Longy Caesar Salad baby cos, rocket, parmesan, bacon, egg and croutons	15
With Chicken	16

## PUB CLASSICS

Beer Battered Barramundi Fillets with chips, salad and tartare sauce	18
Chicken Schnitzel with basil aioli, chips and salad	18
Beef Nachos golden corn chips with guacamole, sour cream and tomato salsa	16
Gourmet Steak Sandwich grilled scotch fillet, rocket, tomato and capsicum relish and chips	17
Honey Mustard Chicken Burger with avocado salsa, crunchy coleslaw, potato wedges and basil mayonnaise	17
The Bistro Beef Burger cheese, bacon, aioli, beetroot relish, greens and chips	18

## MAINS

Australian Black Angus Rump Steak – 300gms with chips, salad and field mushroom jus <i>Recommended Wine: George Wyndham Shiraz</i>	25
Beef Fillet Mignon wrapped in prosciutto with potato gratin dauphinoise, Dutch carrots and horseradish jus <i>Recommended Wine: Jacob's Creek 'St. Hugo' Cabernet Sauvignon</i>	28
Tender Braised Lamb Shanks parsnip potato puree and gremolata <i>Recommended Wine: Gramps Cabernet Merlot</i>	25
Market Fish please refer to the specials board <i>Recommended Wine: Stoneleigh Marlborough Sauvignon Blanc</i>	MP
Confit Duck Legs with sautéed Jerusalem artichokes and caramelised balsamic pears <i>Recommended Wine: Stoneleigh Pinot Noir</i>	27
Spicy Seafood Spaghettoni tiger prawns, calamari, mussels, white wine, spinach and cherry tomatoes <i>Recommended Wine: Orlando St Helga Riesling</i>	24
Home Made Potato Gnocchi Napolitana sauce, fetta, Kalamata olives and fresh basil <i>Recommended Wine: Gramps Cabernet Merlot</i>	22
Sesame Crusted Tasmanian Ocean Trout Fillet on green tea noodles, Asian mushrooms and ginger soy dressing, topped with pickled cucumber <i>Recommended Wine: Montana Marlborough Reserve Pinot Gris</i>	26
Veal Schnitzel with steamed greens, garlic mashed potato and a brandy cream sauce <i>Recommended Wine: George Wyndham Shiraz</i>	25

## DESSERTS

**Coffee and Tea are available at the Terrace Bar**

Bread and Butter Pudding home-made from croissants, vanilla beans and sultanas	11
Hot Sticky Date pudding butterscotch sauce, ice cream and cream	11
Pear and Rhubarb Crumble with ice cream and cream	11
Bowl of Mixed Ice Creams	6
Australian Cheese Selection Three Australian cheeses, marinated olives, dried apricots, walnuts, quince paste and lavoche	13.5