

## SPARKLING WINES

	glass	carafe	bottle
Bay of Stones Chardonnay Pinot Noir <small>South East Australia</small>	5.5		22
Deutz Marlborough Cuvée NV <small>Marlborough NZ</small>			40
G.H.Mumm Cordon Rouge Brut NV <small>Champagne France</small>			112

## WHITE WINES

Gramp's Botrytis Semillon 375ml <small>Riverina NSW</small>	8		32
Innocent Bystander Pink Moscato 375ml <small>Yarra Valley VIC</small>			24
Orlando St. Helga Riesling <small>Eden Valley SA</small>	7.5	10.5	30
Paringa Estate Riesling <small>Mornington VIC</small>			36
Cockfighter's Ghost Semillon <small>Hunter Valley NSW</small>	8	11	32
Juniper Crossing Semillon Sauvignon Blanc <small>Margaret River WA</small>			34
A.Retief Sauvignon Blanc Semillon <small>Canberra ACT</small>	9.5	13	38
Bay of Stones Sauvignon Blanc <small>South East Australia</small>	5.5	8	22
Stoneleigh Sauvignon Blanc <small>Marlborough NZ</small>	8.5	12	34
Dog Point Sauvignon Blanc <small>Marlborough NZ</small>			44
The Pawn "Caissa" Pinot Grigio <small>Adelaide Hills SA</small>	8	11	32
Belgravia Pinot Gris <small>Orange NSW</small>	9	12.5	36
Bay of Stones Chardonnay <small>South East Australia</small>	5.5	8	22
Sandalford Unoaked Chardonnay <small>Margaret River WA</small>			34
Scarborough Chardonnay <small>Hunter Valley NSW</small>	10	14	40
Phillip Shaw No.11 Chardonnay <small>Orange NSW</small>			54

## RED WINES

	glass	carafe	bottle
Turkey Flat Rosé <small>Barossa SA</small>	10	14	40
Spring Vale Melrose Pinot Noir <small>Freycinet Coast TAS</small>	10	14	40
Stoneleigh Pinot Noir <small>Marlborough NZ</small>	9	12.5	36
Villa Maria Private Bin Merlot <small>Hawkes Bay NZ</small>	9.5	13	38
Tiger's Tale Cabernet Merlot <small>Margaret River WA</small>			32
Stella Bella Cabernet Sauvignon Merlot <small>Margaret River WA</small>			47
Blue Pyrenees Cabernet Sauvignon <small>Pyrenees VIC</small>	8.5	12	34
Bowen Estate Cabernet Sauvignon <small>Coonawarra SA</small>			54
Jacob's Creek St. Hugo Cabernet Sauvignon <small>Coonawarra SA</small>			60
A.Retief Cabernet Blend <small>Hilltops NSW</small>	9.5	13	38
Tomfoolery 'Son Of A Gun' Cabernet Shiraz <small>Barossa SA</small>			44
Bay Of Stones Shiraz <small>South East Australia</small>	5.5	8	22
Kangarilla Road Shiraz <small>McLaren Vale SA</small>	8.5	12	34
Dutschke 'Gods Hill Road' Shiraz <small>Barossa SA</small>			52
Angullong "Fossil Hill" Shiraz Viognier <small>Orange NSW</small>	9	12.5	36
Kilikanoon Medley GSM <small>Clare Valley SA</small>			46
San Pellegrino Sparkling Mineral Water			4
Aqua Panna Still Mineral Water			4



### 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 Garlic pizza with olive tapenade, tzatziki, guacamole, tomato salsa and beetroot relish	15
Tomato Bruschetta tomato, onion and basil salsa	11
Margherita Pizza garlic base with sliced tomato, buffalo mozzarella and basil leaves	12
Black Mussels tossed in tomato, garlic, basil and white wine	14
Chilli Salt Squid with almond aioli	13
Mushroom and Feta Arancini with minted yoghurt	13
Woodcutter's Platter – for two Premium cured meats, cheese, marinated vegetables and olive bread	24

## SIDE PLATES

Firenze Fries infused with fragrant herbs, garlic, chilli and basil aioli	9
Bowl of Chips	6
Potato Wedges sweet chilli sauce and sour cream	7
Greek Salad	11
Rocket and Pear Salad parmesan, hazelnuts and a white balsamic vinaigrette	11
Steamed Seasonal Vegetables tossed in extra virgin olive oil	9

## 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)	
Mini Beef Burgers and Chips (optional seasonal vegetables)	
Steak and Chips (optional seasonal vegetables)	
Spaghettoni with Napolitana Sauce	

## PIZZAS

All pizzas are 10"	22
Hen House Smoked chicken, bacon, mushroom on a BBQ base	
Fat Duck Confit duck leg, shiitake mushrooms and a drizzle of truffle oil	
Bo Peep Roasted lamb, pumpkin, caramelised eschallot and shredded spinach	
The Green Tiger Garlic prawns, calamari, Spanish onion, buffalo mozzarella and rocket, drizzled with roasted basil aioli	
Tree Hugger Artichokes, capsicum, asparagus, mushroom, onion, feta and pesto	
Jezza's Choice Chorizo, prawns, bacon, mushroom and jalapeno peppers	
The Italian Job Sopressa salami, capsicum and olives	

## SALADS

Cured Salmon Salad baby greens, pear, avocado, celeriac, fennel and semi-dried tomatoes	18
Quinoa Salad Chickpea, pumpkin, capsicum, Spanish onion, Persian feta and toasted sourdough	16
The Longy Caesar Salad baby cos, rocket, parmesan, bacon, egg and croutons	16
with Chicken	18

## PUB CLASSICS

Beer Battered Barramundi Fillets with chips, salad and tartare sauce	20
Chicken Schnitzel with basil aioli, chips and salad	20
Beef Nachos golden corn chips with guacamole, sour cream and tomato salsa	17
Minted Lamb Burger	18
Honey Mustard Chicken Burger with avocado salsa, crunchy coleslaw, potato wedges and basil mayonnaise	17
The Bistro Beef Burger	18

## MAINS

Confit Duck Leg and Pork Belly with spaetzle, orange gremolata and sage jus <i>Recommended Wine: Stoneleigh Pinot Noir</i>	31
Chermoula Spiced Lamb Fillets with polenta and a sweet capsicum relish <i>Recommended Wine: Jacob's Creek St Hugo Cabernet Sauvignon</i>	27
Orange and Macadamia Crusted Snapper Fillet on minted pea risotto <i>Recommended Wine: Orlando St Helga Riesling</i>	27
Wagyu Rump Steak – 250gms with roasted vegetables, cherry tomatoes and pepper sauce <i>Recommended Wine: Kangarilla Road Shiraz</i>	32
Black Angus Rump Steak – 300gms with chips, salad and field mushroom jus <i>Recommended Wine: A. Retief Cabernet Blend</i>	27
Penne Rigate with asparagus, broccolini, pesto, garlic and white wine <i>Recommended Wine: Scarborough Chardonnay</i>	24
Market Fish please refer to the specials board	MP
Tasmanian Atlantic Salmon with prawn and coriander dumplings, bok choy and lemongrass broth <i>Recommended Wine: Stoneleigh Sauvignon Blanc</i>	29
Spicy Seafood Spaghettoni tiger prawns, calamari, fish, mussels, white wine, spinach and cherry tomatoes <i>Recommended Wine: The Pawn "Caissa" Pinot Grigio</i>	26

## DESSERTS

Coffee and Tea are available at the Terrace Bar	
Vanilla Pannacotta with white balsamic strawberries and biscotti	12
Two Tone Chocolate Tart with chocolate truffle ice cream	12
Caramel Cheesecake and espresso ice cream	12
Trio of Mixed Ice Creams	6
Premium Cheese Selection with Persian limes, candied nuts and lavoche	16

**Please order your meals at the Bistro counter**

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