

SPARKLING WINES

	bottle	glass
Lindemans Premier Selection Brut Cuvee South East Australia	20.0	5.0
Deutz Marlborough Cuvee Piccolo Marlborough NZ	12.0	
Deutz Marlborough Cuvee Marlborough NZ	38.0	
Yarrabank Vintage Cuvee Brut Yarra Valley VIC	60.0	
Mumm Cordon Rouge Brut NV Champagne France	108.0	

WHITE WINES

	bottle	glass
Orlando St. Helga Riesling Eden Valley SA	28.0	
Tahbilk Viognier Nagambie Lakes VIC	30.0	
Cockfighters Ghost Semillon Hunter Valley NSW	30.0	7.5
Stella Bella Semillon Sauvignon Blanc Margaret River WA	36.0	
Ferngrove 'Symbols' Sauvignon Blanc Semillon Frankland River WA	28.0	7.0
Stoneleigh Sauvignon Blanc Marlborough NZ	30.0	7.5
Riposte "The Foil" Sauvignon Blanc Adelaide Hills SA	36.0	9.0
Bel Echo Sauvignon Blanc Marlborough NZ	45.0	
Miceli 'Iolanda' Pinot Grigio Mornington VIC	36.0	
Montana Reserve Pinot Gris Marlborough NZ	32.0	8.0
Lindemans Premier Selection Chardonnay South East Australia	20.0	5.0
Alexia Unoaked Chardonnay Hawkes Bay NZ	30.0	7.5
Scarborough Chardonnay Hunter Valley NSW	38.0	9.5
Phillip Shaw No.11 Chardonnay Orange NSW	50.0	

RED WINES

	bottle	glass
Yering Station 'ED' Rose Yarra Valley VIC	35.0	8.5
Six Foot Six Pinot Noir Geelong VIC	30.0	7.5
Stoneleigh Pinot Noir Marlborough NZ	35.0	8.5
Villa Maria Private Bin Merlot Hawkes Bay NZ	37.0	
Gramps Cabernet Merlot Barossa SA	30.0	7.5
Stella Bella Cabernet Sauvignon Merlot Margaret River WA	40.0	
Tahbilk Cabernet Sauvignon Nagambie Lakes VIC	32.0	8.0
Xanadu Cabernet Sauvignon Margaret River WA	42.0	10.5
Jacobs Creek St. Hugo Cabernet Sauvignon Coonawarra SA	56.0	
Blue Pyrenees Estate Reserve Red Pyrenees VIC	54.0	
Lindeman Premier Selection Shiraz Cabernet South East Australia	20.0	5.0
Hollick Shiraz Cabernet Sauvignon Coonawarra SA	30.0	7.5
George Wyndham Shiraz Hunter Valley NSW	30.0	7.5
Kilikanoon Killerman's Run Shiraz Clare Valley SA	32.0	
Bowen Estate Shiraz Coonawarra SA	50.0	
Yering Station Shiraz Viognier Yarra Valley VIC	40.0	
Australian Cheese Selection 3 Australian cheeses, marinated olives, dried apricots, walnuts, quince paste and lavoche		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
Bruschetta with smoked salmon, avocado salsa, wild rocket and dill crème fraiche	12
Salt and Pepper Squid Salad with rocket, pickled giner and lychees	14
Crisp Skin Tender Pork Belly braised in Chinese master stock with steamed Asian greens and chilli jam	15
Tasting Plate – for 2 prawn and pumpkin fritters, salt and pepper calamari, mushroom and fetta arancini, marinated olives and tzatziki	24

SIDE PLATES

Firenze Fries infused with fragrant herbs, garlic, chilli and basil aioli	8
Bowl of Chips	6
Potato Wedges with sweet chilli sauce and sour cream	7
Garden Salad	8
Rocket and Pear Salad with parmesan, toasted crushed pecans and a red wine vinaigrette	9
Seasonal Vegetables tossed with verjuice dressing	7
Bowl of Chive Potato Mash	6

KIDS MEALS

under 12s only

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

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"	19
Smokin Hen Smoked chicken, capsicum and spinach on a mild piri piri base topped with tzatziki	
Sweet Duck Confit duck, forest mushrooms, baby spinach and fetta, drizzled with plum sauce	
Peppers Double pepperoni, mushrooms, oven dried tomatoes, pesto and shaved parmesan	
Green Seas Smoked salmon, brie, roasted tomatoes, avocado salsa and macadamia nut pesto	
The Nutty Greek Char-grilled eggplant, tomato, Spanish onion, baby spinach, olives, fetta, and crushed pistachios	
Jezza's Little Lamb Roasted lamb fillets, butternut pumpkin and tabouli on a hummus base	
Deluxe Bacon, ham, pepperoni, capsicum, red onion and mushrooms	

SALADS

Smoked Salmon Salad with baby spinach, pear, avocado, celeriac, fennel and pistachio nuts	16
Honey Roasted Pumpkin Salad mixed leaves, slow roasted tomatoes, 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, roasted vegetables, onion jam and chips	17
Honey Mustard Chicken Burger with avocado salsa and basil mayonnaise, crunchy coleslaw and potato wedges	17
The Bistro Beef Burger with cheese, bacon, aioli, beetroot relish, onion, salad and chips	17

MAINS

Grain Fed Sirloin Steak – 300gms with chips, salad and field mushroom jus <i>Recommended Wine: George Wyndham Shiraz</i>	24
Beef Fillet Mignon wrapped in prosciutto with garlic and chive potato mash, steamed broccolini, salsa verde and rosemary jus <i>Recommended Wine: Jacob's Creek 'St. Hugo' Cabernet Sauvignon</i>	26
Chermoula Marinated Lamb Fillets with minted cous cous, olives and pimento, topped with tomato relish <i>Recommended Wine: Gramps Cabernet Merlot</i>	25
Market Fish please refer to specials board	MP
Crisp Confit Duck Legs duck Maryland confit on forest mushroom risotto scented with truffle oil <i>Recommended Wine: Stoneleigh Pinot Noir</i>	27
Pan-Fried Atlantic Salmon on crushed potato Primavera <i>Recommended Wine: Orlando St Helga Riesling</i>	25
Papadelle Pasta with chorizo, black olives, roasted tomatoes, baby spinach and buffalo mozzarella <i>Recommended Wine: Hollick Shiraz Cabernet</i>	22
Chicken Risotto sautéed chicken breast fillet, asparagus, pumpkin and sage <i>Recommended Wine: Deutz Marlborough Cuvee</i>	23
Penne Rigate with mushroom medley, spinach, thyme and ricotta <i>Recommended Wine: Montana Reserve Pinot Gris</i>	22

DESSERTS

Coffee and Tea are available at the Terrace Bar

Kahlua Panacotta with fresh berries and chocolate, almond biscotti	11
Crepe Suzette with orange syrup and chocolate ice-cream	11
Berry Tart with mixed berries, crème patissiere and mascarpone ice-cream	11
Warm Belgian Waffles with vanilla bean ice-cream, cream and butterscotch sauce	11
Bowl of Mixed Ice Creams	6
Australian Cheese Selection 3 Australian cheeses, marinated olives, dried apricots, walnuts, quince paste and lavoche	13.5