

S P R I N G
M E N U



THE ALL NEW

CITY VIEW
BISTRO

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• **TO START** •

Garlic & Herb Bread **\$8** (V)

Mediterranean Bruschetta **\$16** (V)

Charred Turkish Bread, topped with Semi-dried Tomato, Black Olives, Fetta Cheese, Rocket Pesto and Olive Oil

Popcorn Cauliflower **\$14** (V)

Spiced and Crispy Cauliflower Bites, served with Aioli

Eggplant Chips **\$12** (V)

Parmesan and Oregano Breaded Eggplant, served with House Relish and Shaved Parmesan Cheese

House-made Pumpkin & Thyme Arancini **\$14** (V)

Served with Tomato Sugo and Shaved Parmesan Cheese

Pork Bites **\$15** (GF)

Crispy Pork Belly Bites, tossed with an Asian Inspired Dressing, finished with Shallots and Toasted Sesame Seeds

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• MAIN EVENT •

City View Surf 'n' Turf **\$44** (GF*)

300 gram Chargrilled Porterhouse Steak, topped with Crispy Tiger Prawns and a Chimichurri Drizzle, served with Fat Cut Chips and House Salad

Pepper Steak **\$38** (GF)

300 gram Chargrilled Porterhouse Steak, served with Duck Fat Roasted Potatoes, Seasonal Greens, finished with a Pink Peppercorn Jus

Karaage Chicken Salad **\$26** (GF*)

Chicken Marinated in Sake, Mirin, Soy, Ginger and Garlic, fried and served with an Asian Inspired Salad, finished with a Wasabi Mayo

City View Marinara **\$32**

Spaghetti with Fresh Victorian Mussels, Tiger Prawns, Barramundi and Squid, tossed with Fresh Chili, Confit Garlic and Tomato Sugo, finished with Shaved Parmesan Cheese

Pork '3' Ways **\$40** (GF*)

American Smokey Jack Daniels BBQ Ribs, Pork Bites tossed in an Asian Inspired Dressing, Spicy Pork Chipolata, served with House Salad, Baked Potato and City View Butter

Barramundi **\$28** (GF)

Pan Fried Barramundi Fillet, served with Seasonal Greens, finished with a Fiery Citrus Drizzle

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• MAIN EVENT •

Pork Belly Salad **\$28** (GF*)

Pork Belly Braised in Asian Master stock sliced and served with Water Chestnuts, Pickled Ginger, Capsicum, Julienne Carrot, Red Onion and Salad Leaves, finished with a Chilli Caramel Sauce and Fried Buck Wheat Noodles

Chicken Schnitzel **\$22**

Hand Crumbed Chicken Breast, served with Fat Cut Chips, Lemon Wedge and House Slaw

Flathead Fillets **\$26**

Crispy Flathead Fillets, served with Fat Cut Chips, House Salad, Lemon and Tartare Sauce

Potato Gnocchi **\$26** (V)

Hand-made Potato Gnocchi tossed with Salsa Verde, Fetta, Cherry Tomatoes and Baby Spinach

Roasted Vegetable Stack **\$26** (GF)(Vegan)

Roasted Pumpkin, Roasted Field Mushroom, Baby Beetroot, Baby Carrots & Roasted Red Capsicum, finished with Olive Oil, Balsamic Reduction and a Sticky Beetroot Glaze

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• SENIORS •

Chicken Schnitzel **\$15**

Served with a Lemon Wedge, Fat Cut Chips and House Slaw

Battered Flathead Fillets **\$15**

Served with Fat Cut Chips, House Salad, Lemon and Tartare Sauce

Spaghetti tossed with Napoli Sauce **\$15** (V)

Topped with Shaved Parmesan Cheese

Crispy Salt 'n' Pepper Squid **\$15**

Served with Fat Cut Chips, House Salad, Lemon and Tartare Sauce

Available on presentation of a state endorsed Seniors Card

• SIDES •

Fresh Garden Salad **\$8**

Red Wine Jus (GF) **\$2**

Seasonable Vegetables **\$8**

Pepper Sauce **\$2**

Crispy Chips **\$8**

Garlic Butter **\$2**

Side Chips **\$4**

Aioli **\$2**

• MUSTARDS •

Hot English, Dijon, Horseradish

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• DESSERTS •

Sticky Date Pudding **\$12**

Smoked Sticky Date Pudding served with Caramel Sauce,
Salted Caramel Ice Cream and Dried Figs

Ice Cream "Nachos" **\$12**

Smashed Wafer Cone, Honey Comb, Vanilla Custard,
Salted Pretzels, Chocolate Soil, Persian Floss and
Salted Caramel Ice Cream

Pannacotta **\$12** (GF)

Raspberry and Rosewater Pannacotta, finished with
White Chocolate, Fresh Raspberries and Raspberry Gel

Death by Chocolate **\$12**

Shortbread Tart with Chocolate Crème, Chocolate Soil,
Chocolate Shard and Chocolate Ganache

Meadows Semi Freddo **\$12** (GF)

Honeycomb, Peanut and Chocolate Semi Freddo,
finished with Chocolate Ganache and Marigolds

Vanilla Ice Cream **\$6** (GF)

With Chocolate Sprinkles

Tasting Cabinet Items **\$2.50**

See weekly specials for what's available

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*The
Meadows*

MELBOURNE GREYHOUNDS

- THE MEADOWS -

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