AUTUMN_ MENU







• TO START •

Garlic & Herb Bread \$8 (V)

Garlic, Cheese & Jalapeno Bread $10 (\vee)$

Chicken Ribs **\$15** (GF)* Crispy Fried Chicken Ribs tossed in a Spicy Korean BBQ Sauce

'City View' Brushetta \$16 (V)

Charred Turkish Bun, topped with Semi Dried Tomato, Cherry Tomato, Shaved Red Onion & Rocket, finished with a Basil Drizzle & Olive Oil

Pork Belly Bites \$15 (GF)*

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

Cheese Croquettes \$12 (V)

Five Brazilian Cheese Balls served with Siracha Mayo

Spiced Pumpkin Dip \$12 (V)

Served with Charred Roti Bread & Dukka (Ideal for sharing)

Eggplant Chips \$12 (V)

Crispy Parmesan Crumbed Eggplant, served with a Smoky Tomato Relish & Rosemary Salt

 $({\sf GF}) \ {\sf Gluten \ Free}. \ ({\sf V}) \ {\sf Vegetarian}. \ ({\sf GF})^* \ {\sf denotes \ the \ meal \ may \ be \ cooked \ in \ a \ fryer \ that \ has \ cooked \ food \ which \ contains \ gluten \ sources \ s$



MAIN EVENT

Scotch Fillet \$38 (GF)*

Scotch Fillet Steak Chargrilled and served with a Sea Salt & Rosemary Baked Potato with Sour Cream, Seasonal Greens & finished with a Creamy Mushroom, Dried Shallot & 'Jam Shed' Shiraz Jus

Wine Pairing: Barossa Valley Estate Shiraz \$11 (a glass)

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

Scotch Fillet Steak Chargrilled & topped with Crispy Tiger Prawns & a Chimichurri Drizzle, served with Fat Cut Chips & House Salad

Reef & Reef \$38

Hot & Cold Seafood Board consisting of Crystal Bay King Prawns, Tasmanian Smoked Salmon, Sea Salt Tiger Prawns & Squid, Battered Flathead Fillets, Victorian Mussels with White Wine, Garlic & Tomato Sugo, Fat Cut Chips & House Salad

Pork Loin \$28

Breaded and Shallow Fried Pork Loin, served with Smashed Chat Potatoes, Seasonal Greens & a Creamy Pink Peppercorn Sauce

Wine Pairing: Jim Barry Watervale Riesling \$10 (a glass)

Barramundi \$28 (GF)

Pan-Fried Barramundi Fillet, served with Jasmine Rice, Seasonal Greens, finished with a Coconut Curry Sauce

Wine Pairing: The Conversationalist Pinot Grigio \$7 (a glass)



MAIN EVENT

Fettuccini \$26

Tossed with Poached Chicken, Baby Spinach, Semi-Dried Tomato, Cream, White Wine & Basil Pesto, finished with Shaved Parmesan Cheese

Spaghetti **\$28**

Tossed with Chorizo, Tiger Prawns & Confit Garlic, White Wine & Tomato Sugo, finished with Shaved Parmesan Cheese

Pork Belly \$28 (GF)*

Crispy Fried Pork Belly basted in a Hoisin Glaze, served with a chilled Noodle, Coriander, Capsicum, Shaved Onion, Shredded Slaw Salad, finished with a Ginger & Lime Dressing

Chicken Schnitzel \$24

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

Flathead Fillets \$26

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

Eggplant Schnitzel \$22 (V)

Eggplant Breaded with Italian Herbs & Parmesan Cheese, served with House Salad, Smashed Chat Potatoes & Smoky Tomato Relish

Mushroom Ragôut **\$24** (GF)* (Vegan)

Roasted Pumpkin Wedge topped with a Rocket & Spicy Mushroom Ragôut, finished with Sweet Potato Crisps



• SENIORS MEALS •

Available on presentation of a state endorsed Seniors Card

Chicken Schnitzel **\$17.50** Served with a Lemon Wedge, Fat Cut Chips & House Slaw

Battered Flathead Fillets \$17.50

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

Spaghetti tossed with Napoli Sauce **\$17.50** (V) Topped with Shaved Parmesan

Spaghetti Bolognese **\$17.50** Topped with Shaved Parmesan

Crispy Salt 'n' Pepper Squid **\$17.50** Served with Fat Cut Chips, House Salad, Lemon and Tartare Sauce

Pork Belly Salad \$17.50 (GF)*

Pork Belly Pieces tossed in a Hoisin, Chilli and Citrus Drizzle, served with an Asian inspired Salad, finished with a Coriander & Ginger Dressing

SIDES & SAUCES

Fresh Garden Salad **\$8**

Seasonal Vegetables \$8

Bowl of Crispy Chips **\$8** Served with Aioli

Side Chips \$4

Red Wine Jus **\$3** Creamy Mushroom Sauce **\$3** Creamy Pink Peppercorn Sauce **\$3** Garlic Butter **\$2.50** Aioli **\$2**

MUSTARDS Hot English | Dijon | Horseradish



DESSERTS

Sticky Date Pudding \$13

Smoked Sticky Date Pudding, served with Caramel Sauce, Salted Caramel Ice Cream, Chocolate Soil & Dried Figs

Ice Cream 'Nachos' **\$13**

Smashed Wafer Cone, Honeycomb, Vanilla Custard, Salted Pretzels, Chocolate Soil, Persian Floss & Salted Caramel Ice Cream

City View 'Mess' \$13 (GF)

Our take on the classic Eton Mess. Hard and Soft Meringue, Double Cream and Fresh Strawberries, finished with Raspberry Coulis & Spun Toffee

Lemon Curd \$13 (GF)

Lemon Curd, 'Hard Rated' Granita & Passionfruit Pulp

City View 'Burger' \$13

Dessert Burger consisting of a Chocolate Pattie, White Chocolate Lettuce, Vanilla Custard, Fresh Strawberry, Candied Beetroot & a Doughnut Bun, served with Raspberry Ketchup

Cheese Board for Two \$22

Truffle, Vintage and Brie served with Quince Paste, Dried Figs & Crackers

Vanilla Ice Cream \$6 (GF)

Topped with Chocolate Sprinkles

Tasting Cabinet Treats **\$2.50** (each) View the cabinet near the Bistro counter



CHILDREN'S MEALS

Includes a Vanilla Dixie Cup Ice Cream for dessert. Upgrade the Dixie Cup to an Ice Cream Bowl with Chocolate Sprinkles for \$3

Beef Cheeseburger & Chips \$12

Chicken Nuggets & Chips \$12

Fish & Chips **\$12**

Spaghetti tossed with Napoli Sauce **\$12** Topped with Shaved Parmesan Cheese

Mini Hot Dog & Chips \$12

Spaghetti Bolognese **\$12** Topped with Shaved Parmesan Cheese

WEEKLY SPECIALS

To complement our standard menu, we offer a selection delicious weekly specials. Please speak to our staff or check out the Bistro counter to see the delights we have on offer tonight.

