## S P R I N G \_ M E N U



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#### • TO START •

Garlic & Herb Bread \$8 (∨)

Garlic, Cheese & Herb Bread \$9 (∨)

Arancini (3) **\$12** 

Pumpkin, Thyme & Fetta Arancini Balls, served with Napoli and Shaved Parmesan Cheese

'City View' Bruschetta \$16 (V)

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

Pork Belly Bites \$15 (GF)\*

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

Guacamole \$12 (V)

Served with Fried Crispy Cracked Flatbread

Chicken Dumplings (5) \$14

Crispy Fried Chicken Dumplings, served with a Soy, Chilli and Sesame Dipping Sauce

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



#### MAIN EVENT •

#### Scotch Fillet \$38 (GF)

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

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

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

Chargrilled Scotch Fillet Steak topped with Crispy Tiger Prawns & Confit Garlic & Parsley Butter, served with Fat Cut Chips and House Salad

#### Lamb Shank \$24 (GF)\*

Braised in Red Wine, Root Vegetables, Tomato & Garlic, served with Duck Fat Roasted Potatoes, Roasted Pumpkin, Seasonal Greens, finished with an Onion and Rosemary Jus

Wine Pairing: Grant Burge Cabernet Sauvignon \$8 (a glass)

### Wings & Ribs **\$38**

#### Snapper Fillet \$28 (GF)

Pan-fried Snapper Fillet, served with stir-fried Vegetables, finished with a Sticky Asian Coriander Glaze and Toasted Sesame Seeds

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

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

Roasted Pork Belly served with Duck Fat Roasted Potatoes, Roasted Pumpkin, Seasonal Greens and Red Wine Jus

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#### MAIN EVENT •

#### Fettuccini \$25

Tossed with Basil Pesto, White Wine, Poached Chicken and Mushrooms, finished with Parmesan Cheese

### Spaghetti \$25 (V)

Tossed with Cherry Tomato, Beetroot Puree, Roasted Walnuts & Baby Spinach, finished with Danish Fetta and Dried Shallots

#### Chicken Schnitzel \$24

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

#### Flathead Fillets \$26

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

#### Eggplant Schnitzel \$22 (V)

Eggplant Breaded with Italian Herbs & Parmesan Cheese, served with Fat Cut Chips, House Salad and Tomato Relish

### Calamari Salad \$26 (GF)\*

Flash-fried Calamari with Chilli Salt served with an Asian inspired Salad, finished with a Sweet 'Fiery' Citrus Dressing

## Vegetable Stack \$24 (GF)\*

Roasted Pumpkin, Roasted Field Mushroom, Baby Carrots, Rosemary Salted Potato, Red Capsicum, Baby Beetroot & Baby Spinach, finished with a Sticky Beetroot Reduction and Balsamic Glaze

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#### SENIORS MEALS

Available on presentation of a state endorsed Seniors Card

#### Chicken Schnitzel \$17.50

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

#### Battered Flathead Fillets \$17.50

Served with Fat Cut Chips, House Salad, Lemon and 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

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

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#### DESSERTS

### Sticky Date Pudding \$13

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

#### Ice Cream 'Nachos' \$13

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

### City View 'Mess' \$13 (GF)

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

#### Banana Fritter \$13

Deep Fried Battered Banana served with Raspberry Coulis, Banana Topping, Vanilla Ice Cream and Spun Toffee

#### City View 'Burger' \$13

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

### Affogato \$13 (GF)

Vanilla Ice Cream topped with a Barista made Espresso Coffee and a shot of Liqueur (Choice of Amaretto, Licor 43, Kahlua, Baileys or Frangelico)

## Vanilla Ice Cream \$6 (GF)

Topped with Chocolate Sprinkles

#### Tasting Cabinet Treats \$2.50 (each)

View the cabinet near the Bistro counter

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#### 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 of delicious weekly specials.
Please speak to our staff or check out the Bistro
counter to see the delights we have
on offer tonight.

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