

# S U M M E R M E N U



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A HIDDEN GEM

**CITY VIEW**  
BISTRO

# S U M M E R M E N U

## • T O S T A R T •

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

Garlic, Cheese & Herb Bread **\$9** (V)

Arancini (3) **\$12** (V)

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

Southern Fried Chicken Wings (6) **\$12**

Served with a Honey Sriracha Dipping Sauce

Prawn & Ginger Dumplings (5) **\$14**

Crispy Fried Prawn and Ginger 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

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## • 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 and Chimichurri, served with Fat Cut Chips and House Salad

### Lamb Cutlets **\$38**

Breaded Lamb Cutlets served with Crispy Lemon Salted Potato and an Olive, Cucumber, Cherry Tomato and Feta Salad

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

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

American Style Pork Ribs in Smoky BBQ Sauce & Crispy Fried Chicken Wings in Honey Sriracha, served with Fat Cut Chips and a House Slaw

### Karaage Chicken Salad **\$26**

Crispy Japanese Fried Chicken with Daikon, Warm Chat Potato, Cucumber, Red Onion, Baby Spinach, Wasabi Mayo and Dried Shallots

### Black Tiger Prawn Fettuccini **\$26**

Tossed with Confit Garlic, Chilli, White Wine, Black Tiger Prawns and Cream, finished with Parsley and a Lemon Cheek

### 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

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## • MAIN EVENT •

### Salt 'n' Pepper Calamari **\$26** (GF)\*

Flash Fried Calamari with Lemon Pepper and Sea Salt, served with Garden Salad, Lime Aioli and a Lemon Wedge

### Spaghetti **\$25** (V)

Tossed with Button Mushrooms, Baby Spinach, Roast Capsicum, Tomato Napoli, finished with Shaved Parmesan Cheese and Dried Shallots

### Pork Belly Salad **\$26** (GF)\*

Crispy Pork Belly Pieces tossed with an Asian Inspired Dressing, served with a Capsicum, Pickled Ginger, Water Chestnut, Red Onion and Cabbage Salad, finished with a 'Fiery' Citrus Drizzle

### Barramundi Fillet **\$28** (GF)

Pan-fried Barramundi 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)*

### Beetroot & Feta Salad **\$22** (GF) (V)

Baby Beetroot, Spinach, Rocket, Red Onion, Capsicum, Feta Cheese and Dried Shallot Salad, finished with a Balsamic and Olive Oil Dressing

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

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

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

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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(V)^ Vegan on request.

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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**

## M U S T A R D S

Hot English | Dijon | Horseradish

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## • D E S S E R T S •

### 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 Split **\$13** (GF)

Retro Banana Split, Raspberry Coulis, Banana Topping, Vanilla Ice Cream and Spun Toffee, finished with Crushed Nuts

### 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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