

# A U T U M N M E N U



2 0 2 5

THE ALL NEW

**CITY VIEW**  
BISTRO

# A U T U M N 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 and Fetta Arancini, served with  
Napoli and Shaved Parmesan Cheese

'City View' Bruschetta **\$16** (V)

Charred Turkish Bun, topped with Semi-dried Tomato,  
fresh Tomato, Shaved Red Onion & Rocket,  
finished with a Balsamic Glaze and Shaved Parmesan

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

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

Crispy Prawns (4) **\$15**

Crispy Fried Prawns, served with Rocket,  
finished with Chimichurri and a Lemon Wedge

Peking Duck Spring Rolls (4) **\$15**

Served with a Sweet Chilli and  
Toasted Sesame Dipping Sauce

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## • MAIN EVENT •

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

Chargrilled Scotch Fillet Steak, served with Duck Fat Roasted Potatoes, Seasonal Greens and finished with a Creamy Mushroom, Dried Shallot and 'Jam Shed' Shiraz Jus

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

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

Chargrilled Scotch Fillet Steak, served with House Salad, Fat Cut Chips and finished with a Pink Peppercorn Sauce

### Lamb Shank **\$30** (GF)

Red Wine Braised Lamb Shank, served with Roasted Pumpkin, Roasted Potato and Seasonal Greens, finished with a Rosemary, Brown Onion and Tomato Jus

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

### Wings and Ribs **\$38**

American Style Pork Ribs with a Smoky BBQ Sauce and Crispy Fried Chicken Wings with Honey Siracha, finished with Fat Cut Chips and House Slaw

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

Crispy Pork Belly served with Duck Fat Roasted Potatoes and Seasonal Greens, finished with a Red Wine Jus

### 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

### Flathead Fillets **\$26**

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

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## • MAIN EVENT •

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

Pan-fried Barramundi Fillet, served with Seasonal Greens, finished with a Lime, Ginger and Coriander Drizzle

*Wine Pairing: The Conversationalist Pinot Grigio \$8 (a glass)*

### Fettuccini **\$28**

Tossed with Spicy Chorizo, Black Tiger Prawns, White Wine and Tomato Napoli, finished with Shaved Parmesan and Garlic Crumbs

### Spaghetti **\$25**

Tossed with a Beef and Button Mushroom Ragoût, Baby Spinach and Cherry Tomatoes, finished with Parmesan Cheese

### 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

### Chicken Schnitzel **\$24**

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

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

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

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

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

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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 & 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**

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 of 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 & Dried Figs

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

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

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

Baked Cheesecake, finished with a Mango and Passionfruit Coulis,  
Double Cream, Toasted Coconut and Crystallised Chilli

### Banana Fritter **\$13**

Retro Banana Fritter served with Raspberry Coulis,  
Banana Topping and Vanilla Ice Cream

### Chocolate Panna Cotta **\$13**

Chocolate Panna Cotta topped with Chocolate Soil, Chocolate  
Shards and Double Cream

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

Vanilla Ice Cream topped with a Barista Made shot  
of Espresso Coffee and a Shot of Liqueur  
(Choice of Amaretto, Licor 43, Kahlua, Baileys, 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 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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