

# W I N T E R M E N U



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A HIDDEN GEM

**CITY VIEW**  
BISTRO

# W I N T E R M E N U

## • T O S T A R T •

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

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

Saganaki **\$15** (GF) (V)

Pan-fried Kefalotyri Cheese served with Dried Figs,  
Balsamic Glaze and a Lemon Wedge

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

Charred Turkish Bun, topped with Basil Pesto, Sauteed Mushrooms,  
Rosemary and Crumbled Fetta, finished with Olive Oil and Rocket

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** (GF)\*

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

(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 300g Yardstick Scotch Fillet (*Marble Score 2+*),  
served with Duck Fat Roasted Potatoes and Seasonal Greens

Add a sauce \$2

Creamy Mushroom, Creamy Pink Peppercorn,  
Red Wine Jus or Garlic Butter

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

### Surf and Turf **\$45** (GF)\*

Chargrilled 300g Yardstick Scotch Fillet (*Marble Score 2+*),  
topped with Crispy Tiger Prawns, Salt 'n' Pepper Calamari and Chimichurri,  
served with Fat Cut Chips and House Salad

### 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 Sriracha, served with Fat Cut Chips,  
House Slaw and Chilli Buttered Corn on the Cob

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

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

### Gnocchi Amatriciana **\$25**

Tossed with a Spicy Sauce consisting of Salami, Bacon, Onion, Capsicum,  
Tomato and Chilli, finished with Shaved Parmesan Cheese

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

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

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## • MAIN EVENT •

### Classic Italian Seafood Stew **\$33** (GF)\*

Black Lip Mussels, Black Tiger Prawns, Barramundi and Squid, cooked with Garlic, Chilli, Onions and White Wine, finished with Coriander, Basil, Parsley, Tomato Napoli and a side of Charred Sour Dough

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

Pan-fried Barramundi Fillet on a bed of Fragrant Rice, served with Seasonal Greens and a Curry Coconut Cream Sauce

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

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

Japanese Fried Chicken served with an Asian Inspired Salad tossed in a Coriander, Ginger and Lime Dressing, finished with a Honey Mustard & Mirin Mayo and a Lemon Wedge

### Spaghetti **\$25**

Tossed with Chicken, Basil Pesto, White Wine, Baby Spinach, Semi-dried Tomato and Cream, finished with Shaved Parmesan and Black Pepper

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

Hand Crumbed Chicken Breast served with Fat Cut Chips, House Salad 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, Red Capsicum, Rosemary Salted Potato, 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 & Meadows 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

## • 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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# W I N T E R M E N U

## • 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**

Baked Cheesecake, finished with a Mixed Berry and  
Cointreau Compote, Double Cream and White Chocolate Soil

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

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

### Warm Chocolate Pudding **\$13** (GF)

Warm Chocolate Pudding served with Banana Ice Cream,  
Banana Chips and Chocolate Ganache

### 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

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 the  
bistro counter to see the additional menu dishes  
we have prepared for you tonight.

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