ESSERT

STICKY DATE PUDDING Butterscotch sauce & vanilla ice cream	
DOUBLE CHOCOLATE BROWNIE Raspberry Coulis & vanilla ice cream	1

KID'S MEALS

13

13

16 18

Age 12 & under - Includes kid's ice block

CHEESEBURGER Choice of side	13
NUGGETS Choice of side	13
CHICKEN BREAST #* Choice of side	13
BATTERED FISH > 0 Choice of side	13
PASTA ₩ Farfalle pasta, napoli sauce & parmesan	13

Value Junches

AVAILABLE TO PUBLINC COMMUNITIES MEMBERS 11:30AM - 4PM MONDAY TO FRIDAY*

CHICKEN SCHNITZEL Served with chips, salad & choice of sauce

GRILLED CHICKEN CAESAR WRAP > 16 18

Grilled chicken breast, lettuce, parmesan cheese, Caesar dressing wrapped in a soft tortilla & chips

250G RUMP **	16	18
Served with chips, salad & choice of sauce		
250G PORK LOIN **	16	18
Served with mash potato, gravy & apple sauce		
	16	18
Served with chips & salad, or seasonal vegetables		
SOUP OF THE DAY	16	18
Check our Specials board		
* Not available Public Holidays		

AVAILABLE TO PUBLINC COMMUNITIES MEMBERS FROM 5PM

Tuesday

\$16 BURGER NIGHT

Burgers served with chips & mustard aioli Veggie burger served with lemon tahini

Classic Cheeseburger Beef pattie, pickles, cheese, onion, mustard aioli & ketchup

Schnitty BLT Chicken schnitzel, streaky bacon, oak lettuce, tomato & aioli

Veggie Burger 🧉 Veggie pattie, oak lettuce, tomato & lemon tahini

Wednesday

\$16 STEAK NIGHT

250g Rump Steak or Pork Loin served with chips, salad & choice of sauce

Thursday

\$16 SCHNITTY NIGHT

Choice of Chicken, Veal, Pork or Plant Based schnitzel served with chips, slaw & choice of sauce

TOPPERS

Classic Parmi +6 Napoli sauce, smoked ham, mozzarella & basil oil

BBQ Bacon +6 Grilled bacon, mozzarella & smokey bbg sauce

Boscaiola +5 Grilled bacon, mushroom & creamy garlic sauce

Creamy Garlic prawns > 0 +8

Tiger prawn skewer & creamy garlic sauce

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* Not available Public Holidays





BISTRO OPEN

All Day - Every Day

From 11.30am to 9pm



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SNACKS & SHARES

	8	NM	
GARLIC BREAD	7	8	
ADD CHEESE		3	
ADD CHEESE & BACON		5	
BRUSCHETTA ♥ \$ * Toasted schiacciata, vine ripened tomatoes, basil, bocconcini, pickled red onion, balsamic glaze & olive oil	11	13	
SALT & PEPPER SQUID i 70 0 Red chilli, green shallots & lime aioli	16	18	
BOWL OF CHIPS Choice of aioli or gravy	8	9	
BOWL OF WEDGES Sweet chilli & sour cream	9	10	
LOADED CHIPS V Cheddar cheese, crispy bacon, green shallots & ranch sauce VEGETARIAN OPTION AVAILABLE	13	15	
PRAWN TOAST 🔋 🛈 Aioli & sweet chilli sauce	15	17	
BBQ BRISKET NACHOS ♥ Pulled BBQ brisket, corn chips, cheese, pico de gallo, salsa roja, coriander, salsa verde, guacamole, sour cream, pickled jalapeños & lime VEGETARIAN OPTION AVAILABLE	22	24	
FRIED CHICKEN WINGS	KG 15	17	
Choice of Original, Bourbon BBQ, Buffalo or Caribbean hot sauce (1K Served with ranch sauce & celery			
GARLIC BUTTER PRAWNS > 0 (** Tiger prawns, roasted cherry tomatoes, chilli, toasted schiacciata, olive oil & lemon	22	24	
LAMB SHISH KEBAB SKEWERS (2) i ** Garlic tahini, pita bread, Persian salad & pomegranate vinaigrette	23	25	
FISH TACO > 0 Esker Pacific Ale battered hoki, slaw, pickled red onion, Mexican crema, fried shallots & lime	8	9	
SOFT SHELL CRAB TACO > 0 Slaw, pickled jalapeño, salsa verde, fried shallots & lime	8	9	
SALADS			
CLASSIC CAESAR > * Cos lettuce, bacon, garlic croutons, parmesan, egg & Caesar dressing	17	19	
ROASTED PUMPKIN & PERSIAN FETTA VS Mixed leaves, pickled red onion, pine nuts, parsley, tahini, za'atar & pomegranate vinaigrette	20	22	P
THAI BEEF SALAD 🕯 (🛸 🛎	22	24	

THAI BEEF SALAD 🛚 🤇 🔊 🕷 Thinly sliced beef, mixed leaves, chopped tomato, Spanish onion, carrot, Thai basil, Vietnamese mint, wombok, coriander, bean & snowpea sprouts, sliced cucumber, pickled daikon, fried shallots & Nam jim jaew dressing

Add Ons GRILLED CHICKEN BREAST +7 | POACHED PRAWNS > 0 +7

SCHNITZELS

Served with choice of 2 sides & sauce

	0	NP
CHICKEN SCHNITZEL	24	27
VEAL SCHNITZEL	25	28
PORK SCHNITZEL	25	28
PLANT BASED SCHNITZEL	22	24

TOPPERS **BBQ Bacon Classic Parmi** Napoli sauce, smoked ham, Grilled bacon, mozzarella mozzarella & basil oil & smokey bbq sauce Boscaiola Creamy Garlic Prawns 🕏 🛈 +5 Grilled bacon, mushroom Tiger prawn skewer & creamy & creamy garlic sauce garlic sauce

LAND & SEA #*

RUMP 300G Pasture fed MSA graded	33	36
SCOTCH FILLET 300G Pasture fed MSA graded	43	46
T-BONE 400G Pasture fed MSA graded	40	44
PORK RIBS 500G Basted in house made BBQ sauce	39	43
LAMB LOIN CHOPS	36	39
Cowra, Central West NSW, pasture fed served with apple mint jelly		
PAN ROASTED BARRAMUNDI 🕏 🛛 Skin on Humpty Doo fillet served with tartare	30	33
PAN ROASTED SALMON FILLET 🕏 🛛 Tasmanian Atlantic fillet served with béarnaise	33	37

Choose Two Sides

CHIPS, SALAD, SLAW, MASHED POTATO, SEASONAL VEGETABLES

Choose a Sauce

GRAVY, MUSHROOM, DIANE, PEPPER, BÉARNAISE, RED WINE JUS

Add to land & Sea

ADD PORK RIBS 250G +15

MAKE IT SURF 'N' TURF > 0 +8 TIGER PRAWN SKEWER IN A GARLIC CREAM SAUCE ①

EXTRA SAUCE +2 GRAVY, MUSHROOM, DIANE, PEPPER, BÉARNAISE, RED WINE JUS,

GARLIC CREAM SAUCE

EXTRA SIDES +5 (ONLY AVAILABLE WITH MAIN MEALS) SALAD | MASH | SEASONAL VEGETABLES | SLAW | CHIPS

MEMBERS NM NON-MEMBERS

Allb *Miso be

NIM

+6

+8

OD'S BEEF BU Beef pattie, oak le & mustard aioli

SOUTHERN F Streaky bacon, cho

GRILLED CHI Grilled chicken bro white bbg sauce

STEAK SAND Grilled rump steak tomato chilli chutr

THE DOUBLE Double pattie, bac smoked tomato ai

BBQ BEEF BR Pickled jalapeños,

> **MISO BEANO** Miso black bean p on a wheat bun

BANGERS & N OD's pork cumber caramelised onion

BEEF BRISKE Brisket & Esker Da

BRAISED LAN Red wine Ragu, ro

CHICKEN CAG Served with mash

FISH & CHIPS Esker beer battere

TUSCAN SAL Tuscan bean stew

SEAFOOD PL/ Esker beer battere tiger prawn skewe

SPINACH & R Served with garde

FETTUCCINE Bacon, mushroom

₩ VEGETARIAN Ø VEGAN 🕏 GLUTEN FREE 🛔 DAIRY FREE 🔪 CONTAINS NUTS 🛸 CONTAINS SEAFOOD 💿 INTERNATIONAL SEAFOOD 💿 LOCAL SEAFOOD 🌘 LOCAL SEAFOOD 🌘 SPICY * OPTION AVAILABLE

All care is taken when catering for special requirements, however, please note that within the premises we handle nuts, seafood, sesame seeds, wheat flour, eggs, fungi & dairy products. Requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

BURGERS			
burgers are served with chips & mustard aio	li		
eano burger served with gochujang mayonna	nise ø	<u>NM</u>	
URGER ettuce, tomato, caramelised onion, pickles	21	23	
FRIED CHICKEN BURGER neese, pickles, oak lettuce & sriracha aioli	24	26	
CKEN BURGER (reast, oak lettuce, tomato & spicy Alabamba	22	24	
WICH k, cheese, oak lettuce, tomato, aioli & mey on toasted schiatcciata	25	27	
con, caramelised onion, pickles & ioli	28	31	
RISKET(s, cheese, slaw & house made bbq sauce	23	25	
DBURGER <i>•</i> pattie, slaw, onion rings & gochujang mayonnaise	23	25	

Add Ons

EGG +2 | CHEESE +2 | BACON +3 | AVOCADO +4 **EXTRA BEEF PATTIE +6**

MAINS

MASH rland sausage, mash potato, mushy peas, ns & gravy	26	29
TALE PIE ark Ale, mash, mushy peas & gravy	29	32
MB SHANK き pasted sweet potato rosemary mash & gremolata	27	30
CCIATORE # a & seasonal vegetables	26	29
🕏 🐌 🛈 ed hoki fillets, mushy peas, lemon & tartare sauce	23	26
MON 🗫 🛛 🛎 🛪 v & schiacciata	36	40
ATTER FOR 1 🗫 🛛 ed hoki fillet, soft shell crab, salt & pepper squid, er, chips, salad, lemon & tartare sauce	36	39
ICOTTA LASAGNE ♥ en salad	28	31
BOSCAIOLA n, Spanish onion, garlic cream, shallots & parmesan	24	27
10		

Add Ons

GRILLED CHICKEN BREAST +7 | POACHED PRAWNS > 0 +7