



BISTRO MENU

Autumn/Winter
2020

Allergies

Whilst every care is taken when preparing meals with specific dietary requirements please note we are a kitchen that uses GLUTEN and NUTS.

Sorry but strictly no split bills.
Public Holidays will incur a 10% surcharge.

(V) - Vegetarian

(G) - Gluten Friendly

(Vg) - Vegan

Burgers

Alpine Burger Fresh lightly toasted bun, house made beef patty, lettuce, beetroot, tomato, cheese, bacon, egg, caramelised onions and our own special burger sauce. Served with fries.	\$25
Pork Tortilla Smokey pulled pork, avocado, black bean and tomato salsa with cheese toasted in a thick tortilla wrap. Served with fries.	\$19
Hawaiian Burger Fresh lightly toasted bun, tender crumbed schnitzel served with grilled pineapple, bacon, cheese, tomato, lettuce & aioli. Served with fries.	\$20
Steak Sandwich Tender steak on lightly toasted ciabatta with double brie, tomato, red onion, rocket, caramelised onion and a balsamic aioli. Served with fries.	\$20
Katsu Chicken Burger Japanese style crispy curry katsu chicken with slaw, kewpie mayo and pickled ginger on a brioche bun. Served with fries.	\$22
Lamb Wrap Tender marinated moroccan spiced lamb fillet with house-made hummus and quinoa tabbouleh toasted in a thick tortilla wrap. Served with fries.	\$20

Gluten free bread options are available for an extra \$3

Upgrades

Beer Battered 'Bad Boy' Chips	Add \$3
Sweet Potato Chips	Add \$3
Extras (Per Item) Bacon, Cheese, Pineapple, Egg, Avocado, Beetroot	Add \$3

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Snacks

Garlic Bread Freshly prepared daily by our chefs. (V)	\$7
Add Cheese extra \$3	
Duck Spring Rolls Fresh house made duck spring rolls served with an orange and ginger glaze.. 2 per serve.	\$12
Indian Tasting Plate Fresh house made vegetable samosa and crispy onion bhajis served with Saroj's mint relish. (V)	\$12
Pork Belly Bites Ali's famous Berkshire pork belly bites served with a sticky bourbon glaze.	\$12
Fish Tacos Lightly battered fresh fish with slaw, lime aioli and a tomato and coriander salsa in a soft tortilla. 2 per serve.	\$13
Chicken Wings See our specials board or ask our friendly wait staff for today's choices. 3 per serve.	\$8
Steamed Bao Buns See our specials board or ask our friendly wait staff for today's choices. 2 per serve.	\$9

Gluten free bread options are available for an extra \$3

Lighter Meals

Seared Beef Poke Bowl Served rare, tossed in an Asian style sauce with pickled onion and radish, tomato, chilli, edamame, avocado and sticky rice and crispy wonton garnish. (G)	\$24
Roasted Pumpkin, Beetroot & Haloumi Salad Sesame crusted haloumi, drizzled with honey and lemon, grilled and served with a quinoa tabbouleh, roasted beetroot, pumpkin and jalapeno dressing. Topped with pomegranate and toasted pepitas. (V) (G)	\$22
Warm Chicken Tikka Salad Marinated tikka chicken tossed with cos lettuce, cucumber, spanish onion and tomato with a mint yoghurt dressing and poppadum. (G)	\$22
Moroccan Lamb Salad Lamb fillet marinated with Moroccan spices, cooked medium-rare, with pearl cous cous, roasted pumpkin, capsicum, carrots, baby spinach, fresh mint and coriander with hummus.	\$25
Asian Style Pork Noodle Salad Crispy pork belly in a Vietnamese style rice vermicelli noodle, cucumber, carrot and bean salad with peanuts, fried shallots and nuoc cham. (G)	\$24
Warm Cauliflower Salad Crispy fried soy ginger marinated cauliflower, served with quinoa, mushrooms, cherry tomatoes and almonds with a spiced white bean puree. (V) (Vg) (G)	\$24

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Pub Classics

Alpine Grain Fed Rump Steak 300g	\$27
Cooked to your liking and served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips. (G)	
Sirloin Steak 350g	\$34
Cooked to your liking and served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips. (G)	
T-Bone Steak 350g	\$32
Cooked to your liking and served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips. (G)	
Bangers & Mash	\$22
Locally made traditional thick beef sausages served with onion gravy, creamy mash and spinach.	
Fish & Chips	\$22
Fresh fish of the day coated in house made pale ale beer batter and served with chips, garden salad, tartare sauce, and lemon.	
Chicken Schnitzel	\$22
Tender freshly crumbed breast prepared by our Chef, served with your choice of fresh seasonal vegetables or salad, and either mash or potato bake or chips.	
Chicken Parmigiana	\$26
Tender chicken schnitzel topped with Napoli sauce, bacon and mozzarella cheese. Served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake or chips.	
Monaro Lamb Cutlets	\$36
Three cutlets delicately seasoned and crumbed by our Chefs. Served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake or chips.	
Slow Braised Lamb Shanks	\$32
Ali's famous lamb shanks slowly braised in a tomato, red wine and garlic sauce and served with creamy mash and steamed beans. 2 shanks. (G)	
Pasta of the Day	\$26
See our specials board or ask our friendly wait staff for today's choices.	
Vegan Bowl	\$28
See our specials board or ask our friendly wait staff for today's choices. (Vg)	
Curry of the Day	\$26
See our specials board or ask our friendly wait staff for today's choices.	

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Sides

Steamed Greens Freshly steamed green beans, broccolini and asparagus sprinkled with toasted flaked almonds. (V) (G) (Vg)	\$6
Garden Salad Mixed lettuce, tomato, cucumber, red peppers & Spanish onion. (V) (G) (Vg)	\$6
Potato Bake House made potato bake, creamy cheese & bacon. (G)	\$6
Beer Battered Chips Large beer battered 'bad boys'. (V) (Vg)	\$10
Sweet Potato Chips Sweet Potato chips served with lemon and rosemary salt and aioli. (V)	\$10
Fries Bowl of shoestring fries. (V) (Vg)	\$7
Sauces Freshly prepared Dianne, Pepper, Mushroom or Gravy.	\$2.5

Dessert

Gin & Tonic Cheesecake House made baked Gin & Tonic cheesecake topped with gin confit lemons and a tonic spiked lemon curd. (V)	\$14
Sticky Date Pudding Our very own sticky date pudding with butterscotch sauce and ginger crumble served with ice-cream. (V)	\$12
Espresso Martini Crème Brûlée A favourite cocktail turned into our very own brûlée, made with vanilla vodka and Kahlua, served with house made biscotti and ice-cream. (V)	\$15
Rich Chocolate Fondant Self saucing chocolate fondant with vanilla ice cream and house made praline.	\$12
Affogato Shot of espresso served with vanilla ice-cream and a shot of your choice of Frangelico, Baileys, Kahlua or Tia Maria. (G) (V)	\$16
Cake-age Per Person	\$3

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Children's Menu

(12 years and under)

Mains

Chicken Schnitzel Tender freshly crumbed breast prepared by our Chef, served with shoestring fries.	\$13
Chicken Nuggets Bite sized, crumbed chicken nuggets, served with shoestring fries.	\$13
Cheeseburger A classic cheeseburger made with a succulent beef patty, cheese and tomato sauce, served with shoestring fries.	\$13
Beer Battered Fish Beer battered flathead fillets, served with shoestring fries.	\$13
Sausage, Mash & Gravy Traditional locally made thick beef sausage served with creamy mash and gravy.	\$13
Spaghetti Bolognese A rich, meaty sauce with a tomato base, served with spaghetti and topped with mozzarella cheese.	\$13

All children's main meals include a small (middy) soft drink

Sides

Garden Salad A child-sized selection of mixed lettuce, tomato, cucumber, red peppers & Spanish onion. (V) (G) (Vg)	\$3.5
Seasonal Greens A child-sized selection of fresh steamed seasonal vegetables. (V) (G) (Vg)	\$3.5

Dessert

Ice Cream Sundae Vanilla ice cream served with sprinkles and your choice of topping.	\$4
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Please ask a member of our team
for crayons and paper if need.

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Sparkling & Rose

T'Gallant Sparkling Prosecco
Mornington Peninsula, VIC

gls \$8
btl \$34

A vibrant and delicate dry style Prosecco with aromas of citrus, apple and pear leading to a bright and zesty finish.

McWilliams Markview NV Brut Cuvee
Hunter Valley, NSW

gls \$7
btl \$28

Aromas of peach and lemon dominate the nose with hints of sweet biscuits. The palate is crisp and flavour some with fine bubbles and a lingering finish.

Henkell Trocken Piccolo
Germany

btl \$8

Fresh and fruity with hints of ripe pear and green apple and the finish is crisp, clean and lively.

T'Gallant Cape Schank Rose
Mornington Peninsular, VIC

sml \$8
lrg \$12
btl \$34

Sourced from vines entrenched in the ancient red soils of Heathcote and inspired by the French provincial style of Rose. Full of red fruit aromas and refreshing watermelon and cranberry.

T'Gallant Juliet Blush Moscato
Mornington Peninsula, VIC

sml \$7.5
lrg \$11
crf \$40

Fragrant, sweet and fully spritzed. Natural fruit sweetness and beautiful aromatics are lifted by a gentle sparkling bead in this non-vintage wine.

White

Squealing Pig Sauvignon Blanc

Marlborough, NZ

sml \$8.5

lrg \$13

ltr \$46

Made from grapes sourced from vineyards in the Awatere Valley on the very edge of Marlborough. A lively and aromatic wine with tropical fruit flavours of pineapple, passionfruit and citrus.

Tamburlaine Organic Pinot Gris

Hunter Valley, NSW

sml \$9

lrg \$14

btl \$38

Jasmine, nashi pear and nectarine aromas with hints of citrus on the palate. It's got style, it's got grace, it's the kind of wine you will want to take to dinner.

T'Gallant Cape Schank Pinot Grigio

Mornington Peninsula, VIC

sml \$8

lrg \$12

btl \$34

Aromas of candied citrus and roasted hazelnuts, laden with pear and zest. Crisp acidity keeps the fruit in check resulting in a well-balanced wine finish.

Rosemount Little Berry Sauvignon Blanc

Adelaide Hills, SA

sml \$7

lrg \$10

btl \$28

A refreshing white with concentrated, mouth-watering gooseberry and lychee flavours with fresh zesty highlights. A little berry with a big berry impact.

Seppelts The Drives Chardonnay

South East Australia

sml \$7

lrg \$10

btl \$28

Sourced from premium vineyards across Victoria, this wine combines structure and approachability producing a fine example of a Chardonnay.

Devils Lair Dance with the Devil Chardonnay

Margaret River, WA

btl \$39

Opulent and generous white peach and toasty brioche flavours, this wine has natural grapefruit freshness and vibrancy.

Shut the Gate White Deer Pinot Gris

Tumbarumba, NSW

btl \$38

The first release from this premium Alpine region. Apple blossom perfume scent followed by pure pear flavours finishing clean and fresh. A pretty little tippie that is just simply delicious.

Shut the Gate Watervale Riesling

Clare Valley, SA

btl \$40

Lemon and lime zest with hints of orange blossom perfume. The palate shows classic Watervale flavours of tropical fruit salad finely balanced with crisp natural acidity.

Red

Fickle Mistress Pinot Noir Central Otago, NZ

sml \$9
lrg \$14
btl \$38

Deep red, with rich purple hues, this Pinot bursts with dark cherries, blackberry and cocoa aromas. Luscious palate of dark stone fruit and gentle hint of sweet, spicy oak is lengthened by soft ripe tannins.

Shut the Gate Ripple Iron Sangiovese Clare Valley, SA

btl \$38

An earthy wine with cherries, hints of orange peel and a rich, juicy palate with soft oak, chalky tannins, with a savoury and spicy finish.

St Huberts "The Stag" Tempanillo Shiraz Yarra Valley, VIC

sml \$9
lrg \$14
btl \$38

Cool Climate in style, dark ripe berries, spice and a hint of oak support velvety tannins along with a bright finish make this a very enjoyable wine to drink.

Rouge Homme Cabernet Sauvignon Limestone Coast, SA

sml \$7
lrg \$10
btl \$28

Characters of blackberries, mint and spice. Offering a deep and complex mouth feel that also offers tobacco, cedar, oak and smooth round tannins on the back.

Wynns "The Gables" Cabernet Sauvignon Coonawarra, SA

btl \$34

Small quality parcels of fruit are selected and blended to produce a wine that is truly classic Coonawarra. Blackberry, liquorice and plum with fine powdery tannins and acid freshness on the finish.

Tamburlaine Organic Cabernet Sauvignon Orange, NSW

sml \$9
lrg \$14
btl \$38

An inviting bouquet of ripe blackcurrant and mint aromas with flavours of dark berries, spice and smooth, cedar and oak tannins. A lovely example of a cool climate cabernet sauvignon.

Rousemount Little Berry Shiraz McLaren Vale, SA

sml \$7
lrg \$10
btl \$28

Vibrant purple in colour, with fresh berry aromas and hints of chocolate and mocha on the palate, gently held together by soft, smooth tannins.

Pepperjack Shiraz Barossa Valley, SA

sml \$12
lrg \$16
btl \$45

Purple-crimson colour has excellent balance and an attractive range of flavours anchored on plum and blackberry, extending through some spice and earth notes, the tannins supple and ripe.

Penfolds Bin 28 Shiraz Kalimna, SA

btl \$68

Full bodied which features rich liquorice and blackberry flavours over smoky oak and vanillin confectionary with a peppery finish.

Shut The Gate The Forager Shiraz
Clare Valley, SA

btl \$42

Forest berries, intense spice and subtle French oak on the nose. The palate is balanced with juicy dark fruits with hints of mocha chocolate and coffee cradled in fine savoury tannins.

Penfolds Bin 389 Cabernet Shiraz
Multi-Region

btl \$119

Shiraz leads out with black plum, pepper and dark chocolate followed by crunchy blackcurrants and tobacco.