

# BISTRO ONE

FROM  
30 M / 35 G  
MIN 6  
PERSONS

## – SHARING – TABLE MENU

For groups over 6 persons.  
Let us order and look  
after you. Ask our  
friendly staff for details

### SMALL PLATES / SHARING

	M	G
<b>Warm garlic and mozzarella flat bread</b>	6.0	7.0
<b>Crispy lamb kibbeh</b> <i>Creamed garlic, pomegranate and blood orange</i>	12.0	14.0
<b>Calamari loligo baby squid</b> <i>Snap fried with citrus zest, parsley and smoked paprika</i>	12.0	14.0
<b>Falafel handrolled chickpea and sesame (3) mint yoghurt</b> <span>🌱</span>	9.0	11.0
<b>Chicken and cheese empanadas, pickles and chimmichurri</b>	12.0	14.0
<b>Waffle chips</b> <i>Served with sriracha mayo</i>	9.0	11.0
<b>Gluten free garlic pizza</b> <span>🌱</span> <span>gf</span> <i>Olive tapenade and chilli oil (28cm)</i>	16.0	18.0
<b>Soup. Seasonal. Steaming hot with grilled bread</b> <i>(see board for todays selection)</i>	9.0	11.0

### OUR CLASSICS

	M	G
<b>Short rib 'Rendang'</b> <span>gf</span> <i>Slow cooked cape grim (Tassie) beef short rib mild curry with coconut, galangal &amp; lemongrass. Served with steamed rice, pickles &amp; crispy fried shallots</i>	29.0	34.0
<b>Proper fish and chips</b> <i>Market fresh fish, ale batter, smashed peas, lemon and chunky tartare</i>	19.0	22.0
<b>Cumberland sausage</b> <i>Hand tied pork snail style, creamed garlic mash, baby onions and pearl barley jus</i>	22.0	25.0
<b>Chicken schnitzel</b> <i>With thick cut chips, pear, rocket, parmesan and walnut salad</i>	20.0	23.0
<b>Tasmanian salmon fillet</b> <span>gf</span> <i>*the locals favorite crispy skin huon salmon with slow roasted tomatoes, sea salt chats, green beans and sauce vierge</i>	24.0	26.5
<b>Lamb pappardelle</b> <i>Slow braised lamb shoulder tossed with fresh egg pasta, tomato, olives and wilted English spinach</i>	24.0	26.5
<b>Sweet potato and provolone ravioli</b> <span>🌱</span> <i>With peas, walnuts and creamy fetta</i>	20.0	23.0

## PIZZAS (31cm stone baked)

### Garlic and mozzarella pizza crust

*Tapanade and chilli oil*

**M**      **G**  
13.0      15.0

### Classic magherita

*With vine tomato sugo, fior de latte, basil and parmesan*

17.0      19.0

### Roast pumpkin

*Butternut, fetta, rosemary and spanish onion caramel*

17.0      19.0

### Proscuitto


*Sugo, shavings of reggiano parmesan and dressed rocket*

18.0      21.0

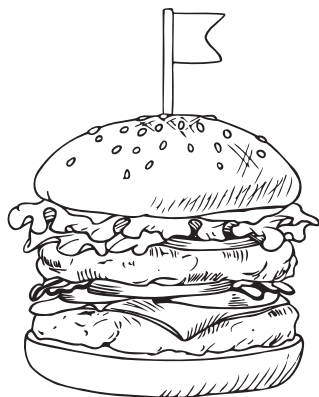
### A love supreme

*Mushrooms, salami, roasted capsicum, kalamata, cherry tomato and capers finished with prosciutto and rocket*

18.0      21.0

Any of the above can be served with gluten free base  
(28cm) Members 2.0 | Guests 3.0 

## BURGER — SHOP —



### THE WAGYU

*Tajima beef, onion relish, lettuce on sesame brioche*

**M**      **G**  
18.0      20.0

### CHICKEN BURGER

*Buttermilk fried chicken burger with slaw, sriracha sauce and rocket on a sesame brioche*

18.0      20.0

### THE ANGUS SANDWICH

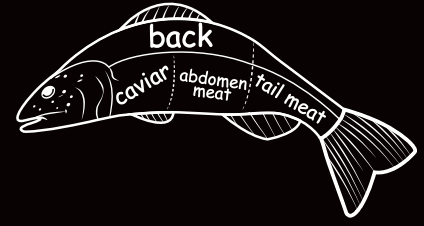
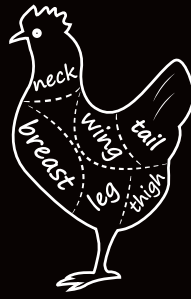
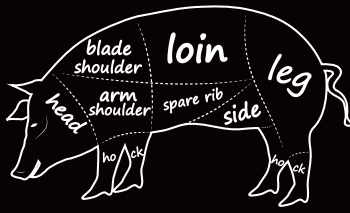
*Charred black angus rump, onion relish, creamed garlic, rocket on toasted ciabatta*

18.0      20.0

### THE FALAFEL BURGER

*Chickpea pattie with leaves, tahini yoghurt, pickles and roasted peppers on brioche*

17.0      19.0



## FROM THE GRILL

(Black angus south australia, pasture raised mb 3 + hgp free)

	M	G
New york sirloin 300g <sup>gf</sup>	30.0	34.5
Scotch fillet 300g <sup>gf</sup>	30.0	34.5
Crispy skin tasmanian salmon(huon) <sup>gf</sup>	24.0	26.5

All grills with creamed garlic mash or thick cut chips, buttered greens and a choice of sauce.

### SAUCES (ALL GLUTEN FREE)

Field mushroom, green peppercorn, salsa verde, horse radish and tarragon butter <sup>gf</sup>

## Kids menu

All served with fresh fruit, popcorn and vanilla ice cream

Cheeseburger and chips

Fish and chips

Crispy chicken tenderloins

Pasta napolitan with parmesan cheese <sup>v</sup>

Tomato and mozzarella turkish pizza <sup>v</sup>



(12 AND UNDER)  
10 / 12

## SEASONAL SALADS

	M	G
<b>The greek</b> (v) (gf) <i>Fetta, vine tomato and kalamata olives</i>	10.0	12.0
<b>Pear and rocket</b> (v) (gf) <i>With shaved parmesan, walnut and dressing</i>	10.0	12.0
<b>Garden salad</b> (v) <i>Seasonal leaves tossed with tomato, lebanese cucumber and spanish onion</i>	10.0	12.0
<b>Healthy smoke salad</b> <i>Brown rice, green apple and smoked butternut pumpkin</i>	10.0	12.0
<b>Seeds, grains and good things</b> <i>Organic quinoa, Israeli cous cous, pearl barley, kale, spinach, tomato, chia and toasted seeds</i>	10.0	12.0
<b>Charred cauliflower salad</b> <i>Kale, pepitas, toasted almonds and apple cider vinegar</i>	10.0	12.0
<b>ANY SALAD WITH</b>		
<b>Haloumi</b> (v)	16.0	19.5
<b>Grilled chicken</b> (gf)	20.0	23.0
<b>Barramundi</b>	25.0	28.0
<b>Slow roast lamb</b>	25.0	28.0
<b>Salmon</b>	25.0	28.0
<b>SIDES</b>		
<b>Thick cut chips</b> (v) (gf) <i>With aioli</i>	8.0	9.5
<b>Wedges</b> (v) <i>With sweet chilli and sour cream</i>	8.0	9.5
<b>Or enough to share</b>	14.0	16.5
<b>Green beans</b> (v) (gf) <i>With salsa verde</i>	7.0	9.0
<b>Garlic Mash</b>	8.0	9.5

## DESSERTS

ALL 8/10

### Granny is a Tart\*

*Thin, classic apple "tart fin" with pecan toffee and cinnamon ice cream\**

### The Smashed-Up Sundae\*

*Ice cream, PBJ brownie, honeycomb, waffle and salted caramel popcorn\**

### Affogato

*Vanilla ice cream, espresso coffee topped with Frangelico*

### Bistro One Cheese 10/12

*Selection of local and artisan cheeses served with quince paste, lavosh and dehydrated fruit*

\*contains nuts or trace elements

