

Bistro Menu

SNACKS

GARLIC & HERB BREAD (V)	6
add cheese +2	
MOZZARELLA & PESTO ARANCINI (V)	14
served with napoli sauce	
VIETNAMESE SPRING ROLLS (VG)	14
served with dipping sauce	
SALT & PEPPER WHITE BAIT	12
served with boiled egg & aioli	
CHIPS (GF) (V)	6
served with gravy	
WEDGES (V)	8
served with sweet chilli sauce & sour cream	

CLASSICS

SCHNITZEL	18
chicken or beef schnitzel served with chips & your choice of sauce	
FISH & CHIPS (GFO)	18
battered fish served with chips & tartare sauce	
SALT & PEPPER SQUID (GF)	18
deep fried squid served with chips & tartare sauce	
BEEF BURGER	18
wagyu patty, house pickles, tomato relish, cheddar in brioche bun, served with chips	
ANGLERS CATCH	26
battered fish, panko prawns & fried squid served with chips & tartare sauce	
250G RUMP STEAK	22
250g rump steak served with chips & choice of sauce	

PASTA

BEEF & LAMB RAGU	20
pappardelle with beef & lamb ragu, topped with parmesan cheese	
CHICKEN & CHORIZO	18
with penne pasta, tomato, white wine & fennel	

CURRY

THAI GREEN PRAWN CURRY (GF)	24
coconut rice, fried shallot, eggplant	
SOUTHERN INDIAN VEGETABLE CURRY (GF)(VGO)	20
seasonal vegetables, tomato, coriander, cumin yoghurt, coconut rice	

LARGER PLATES

PAN SEARED BARRAMUNDI (GF)	25
cauliflower puree, beetroot relish, potato cracker & roast baby carrots	
CHICKEN & MUSHROOM POT PIE	24
puff pastry, mash & jus	
TRIPLE COOKED PORK BELLY (GF)	24
thai salad, coconut rice & son in law egg	
ROAST CHICKEN MARYLAND (GF)	24
hollandaise, with roast potatoes, baby carrots & jus	

GRILL

all served with roast potatoes, cauliflower puree & green sauce & beef jus	
200G SLOW ROASTED BEEF (GF)	24
250G PORTERHOUSE STEAK (GF)	26
14 HOUR LAMB SHOULDER (GF)	25

SWEET THINGS

CHOCOLATE MARQUISE (GFO)	8
berry compote & vanilla cream	
STICKY DATE PUDDING	8
salted caramel & ice cream	
THE COLONNADES SUNDAE (GF)	8
vanilla bean ice-cream, chocolate sauce & peanut praline	