

BISTRO MENU



SNACKS & SHARE

BOWL OF CHIPS (VG, GF)

\$10 Member | \$14 Visitor

Crispy chips with a side of gravy

FLAT BREADS & DIPS (VG)

\$18 Member | \$22 Visitor

Warm toasted flat breads with chef's selection of house-made dips

CRISPY CAULIFLOWER BITES (V)

\$18 Member | \$22 Visitor

Crispy cauliflower bites served with aioli

SALT & PEPPER SQUID (I)

\$22 Member | \$26 Visitor

Crispy fried squid with house made tartare

TACOS

3 warm toasted flat bread tacos

BEER BATTERED FISH (I)

\$22 Member | \$26 Visitor

Beer battered flathead with lettuce, red onion and tartare

CRISPY CAULIFLOWER (V)

\$22 Member | \$26 Visitor

Crispy cauliflower with avocado, lettuce, pink ginger and hot honey aioli

SOUTHERN FRIED CHICKEN

\$23 Member | \$27 Visitor

Southern fried crispy chicken with lettuce, avocado and chipotle aioli

PULLED PORK

\$24 Member | \$28 Visitor

Burnt sugar BBQ pulled pork with avocado, lettuce, shaved fennel and aioli

KARAAGE CHICKEN

\$24 Member | \$28 Visitor

Karaage chicken with smashed avocado, lettuce, wakame, pink ginger and aioli

10% Discount with valid Senior's Card
5% Surcharge on Takeaway Orders
15% Surcharge on Public Holidays

BISTRO CLASSICS

Served with chips and salad or roast root veg and greens

BEER BATTERED FISH (I)

\$27 Member | \$31 Visitor

Beer battered flathead fillets served with fresh lemon and house-made tartare sauce

ROAST OF THE DAY (GF)

\$27 Member | \$31 Visitor

Served with rich pan gravy, see our friendly staff for the current roast of the day

CHICKEN SCHNITZEL

\$27 Member | \$31 Visitor

Crispy crumbed 300g chicken schnitzel served with your choice of sauce

MEMBER'S LUNCH SPECIAL

Bistro Classics \$19 | Wednesday - Friday

GATORS GRILL

Served with chips and salad or roast root veg and greens, and your choice of sauce

250g RIVERINA RUMP STEAK (GF)

\$33 Member | \$37 Visitor

120-day grain-finished premium Black Angus beef from The Riverina

900g SIGNATURE TOMAHAWK (GF)

\$70 Member | \$74 Visitor

Topped with chef's special confit garlic parsley butter. Naturally raised, grass-fed and grass-finished with marble score 2-3.

BOWLS

JAPANESE RICE BOWL

Fresh salad leaves, pink ginger, bean sprouts, carrot, edamame beans and wakame in a soy wasabi dressing, finished with Japanese mayo

- CRISPY CAULIFLOWER (V) **\$26 | \$30**
- KARAAGE CHICKEN **\$28 | \$32**
- SALT AND PEPPER SQUID (I) **\$28 | \$32**

GM SALAD (VG)

\$20 Member | \$24 Visitor

Roasted root vegetables and steamed greens tossed with fresh salad leaves and crispy shallots in a zesty soy and roasted sesame dressing

- CRISPY CAULIFLOWER (V) **\$26 | \$30**
- KARAAGE CHICKEN **\$28 | \$32**
- SALT AND PEPPER SQUID (I) **\$28 | \$32**

LITTLE GATORS

12 Years and Under

\$10 Member | \$14 Visitor

CHICKEN NUGGETS

Tempura coated chicken nuggets served with chips and tomato sauce

BATTERED FISH (I)

Battered flathead fillet served with chips and tomato sauce

CHARGRILLED STEAK (GF)

150g kids sized steak served with chips and tomato sauce

BURGERS

Served with a side of chips

BIG SNITTY BURGER

\$28 Member | \$32 Visitor

300g chicken schnitzel, bacon, cheese, lettuce and red onion on toasted turkish bread with chipotle aioli

PULLED PORK ROLL

\$28 Member | \$32 Visitor

Burnt sugar BBQ pulled pork with fresh salad leaves, shaved fennel and roasted garlic aioli on toasted turkish bread

ARE YOU A
MEMBER?

\$5 - 1 YEAR / \$10 - 3 YEARS

SAUCES +\$2
Gravy | Mushroom

SIDES +\$5

House Salad (V, GF) | Steamed Greens (VG, GF) | Roast Root Vegetables (VG, GF)

(GF) Gluten Free | (V) Vegetarian | (VG) Vegan | (VA) Vegetarian Available | (I) Imported | (M) Mixed