



TRIOS

CRANBOURNE

BISTRO

MENU

THE STARTING GATES

GARLIC & HERB BREAD (V) (VGO)	\$8.90
add cheese	\$9.90
SOUP OF THE DAY (GFO)	\$9.90
Grilled ciabatta & butter	
BRUSCHETTA PIZZA (VGO) (N)	\$16.90
Napoli, heirloom tomato, red onion, basil pesto, mozzarella blend, extra virgin olive oil & balsamic glaze	
DUO OF DIPS (V)	\$18.50
House made dips with grilled ciabatta	
HONEY SESAME PRAWNS (5)	\$19.50
lightly battered served on a julienne of vegetables with sweet chilli aioli	
THAI CHICKEN RIBS	\$16.50
Marinated in buttermilk & thai spice blend with fried shallots	
NONA'S BEEF MEATBALLS	\$16.50
Sugo & parmesan with grilled ciabatta	
SPRING ROLLS (4) (VG) (GF)	\$16.50
With thai plum sauce	
CHORIZO & GOATS CHEESE ARANCINI	\$18.50
With roasted eggplant puree	
FISH TACO BARRAMUNDI (2)	\$19.50
Lightly battered served in a flour tortilla, cos, spanish onion, gherkin & mango chutney	

SOMETHING LEAFY

CAESAR SALAD (GFO)	\$22.90
Cos lettuce, bacon, parmesan, poached egg, croutons, anchovies & house made dressing	
TRADITIONAL GREEK SALAD (GF)	\$22.90
Cos lettuce, kalamata olives, salad onion, fetta, heirloom tomatoes, house tangy dressing and oregano	
ADD SEASONED CHICKEN (GF)	\$6
ADD SLOW COOKED LAMB SHOULDER (GF)	\$8

REIGNS & GRAINS

SPAGHETTI BOLOGNESE	\$22.50
Traditional rich meat sauce with parmesan	
GNOCCHI (GF)	\$29.90
Potato gnocchi tossed with herbed Napoli, spinach, baby bocconcini and grated parmesan	
PENNE CARBONARA	\$27.90
Onion, garlic, bacon, cream parmesan	
RISOTTO CHICKEN (GF)	\$28.90
Roast pumpkin, sundried tomato, onion, garlic, spinach, cream, herbs, parmesan	
CHILLI BEEF STIR FRY (GFO)	\$32.50
Hokkien noodles, Asian vegetables with soy, chilli & ginger sauce	
FETTUCINI MARINARA	\$34.90
Selection of fresh fish and shellfish with garlic, white wine, chilli, EVOO, herbs and parmesan	
CHICKEN, CHORIZO AND SEAFOOD NASI GORENG	\$36.90
A traditional Indonesian fried rice finished with chilli, shallots and fried egg	
VEAL TORTELLINI	\$32.90
Onion, garlic, mushroom, fetta, cream, white wine, herbs	

FROM THE PASTURE

300G PORTERHOUSE (GFO)	\$42.00
M3 Grass-fed Angus Porterhouse, chips, house salad & choice of sauce	
350G SCOTCH (GFO)	\$49.00
M3 Grass-fed Angus Scotch, chips, house salad & choice of sauce	
500G AMERICAN PORK RIBS (GFO)	\$42.50
Marinated in chilli ginger BBQ sauce, apple & mint slaw with roasted chat potatoes	
STEAK TOPPERS	
Garlic Prawns (GF)	\$12
Onion Rings	\$5
Fried Egg	\$2

SAUCES

Gravy, mushroom, peppercorn, garlic butter, hollandaise, aioli

(V) Vegetarian (VG) Vegan (VO) Vegetarian Option Available (VGO) Vegan Option Available (N) Contains Nuts (GF) Gluten Free (GFO) Gluten Free Option

In this venue, we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products. Please be aware that all care is taken when catering for special dietary requirements. We will cater for customers requests to the best of our ability, but the decision to consume a meal is entirely the responsibility of the diner.

"APACHE CAT" Feast for 2 MEAL OF A CHAMPION ^(GFO)

300gm venetian sliced porterhouse, 400gm pork ribs, chicken tenderloins, slow cooked lamb shoulder, sauté calamari, herbed prawns, bacon, caramelized onions, aioli and choice of gravy chips & house slaw **\$95.00**

MANE RACE

CHICKEN SCHNITZEL **\$27.90**

Crumbed chicken breast, chips, house salad & choice of gravy

CHICKEN PARMA **\$29.90**

Chicken breast schnitzel, napoli, ham, cheese, chips & house salad

MEGA MEAT LOVER PARMA **\$39.90**

Golden house made chicken schnitzel topped with shaved ham, salami, lamb shoulder, pork ribs, grilled chorizo finished with sriracha & cheese, chips & salad

VEGAN PARMA ^(VG) **\$32.90**

Napoli, vegan cheese, chips & house salad

BIG BEEF BURGER **\$26.90**

Milk bun, Beef Pattie, cheese, grilled onion, gherkin, bacon, slaw, aioli

STEAK SANDWICH **\$29.90**

Turkish roll, bacon, caramelized onions, cheese, tomato relish, cos lettuce

CURRY OF THE DAY ^(GFO) **\$29.90**

Roti, rice, salad, raita yoghurt

OPEN SOUVLAKI ^(GFO) LAMB SLOW COOKED ^(GF) **\$32.50**

CHICKEN TENDERLOIN ^(GF) **\$30.50**

Crisp lettuce, tomato, spanish onion, pita bread, tzatziki, herbs, side chips

LAMB SHANK ^(GF) **\$36.00**

6hr slow cook lamb shank in a traditional red wine tomato sauce resting on mash potato and buttered vegetables

MIDDLE EAST CHICKEN ^(N) **\$34.90**

Half a full chicken de-boned marinating in spices, oven baked served on persian yoghurt and topped with nuts, herbs & berries finished with side rice and salad

PORK MEDALLIONS ^(GF) **\$34.90**

Pan seared finished with melted French camembert cheese and finished with a creamy seeded mustered sauce served with mash and buttered vegetables

SIDES

BEER BATTERED FRIED CHIPS ^(GFO)	SMALL	\$4.00
	LARGE	\$9.00
ONION RINGS		\$9.00
MIXED SUMMER SALAD ^(GF)		\$9.00
SEASONED VEGETABLES ^(GF)		\$9.00
SAUTÉED ASIAN GREENS ^(GF)		\$11.00

FROM THE SEA

LEMON PEPPER CALAMARI ^(GFO) **\$28.90**

Asian slaw & aioli

FISH & CHIPS ^(GFO) **\$29.90**

Apple cider battered flathead tails, house tartare, chips & house salad

SEAFOOD SAGANAKI **\$36.90**

Greek saganaki cheese topped with a selection of pan seared fresh seafood & shellfish finished with a white wine, heirloom tomato, butter cream sauce topped with toasted almonds and herbs

BARRAMUNDI GRILLED **\$36.90**

IN MOROCCAN SPICES
Served smashed chat potatoes, saute zucchini ribbons & spinach complimented with a thai green curry sauce

TUSCAN ATLANTIC SALMON **\$36.90**

Fresh Atlantic salmon dusted with Tuscan seasoning grilled resting on a Greek inspired spinach salad finished with beetroot tzatziki

GARLIC PRAWNS ^(GF) **\$34.90**

Creamy white wine & herb sauce, jasmine rice & house salad.

THE SWEET TRIFECTA

COCONUT INFUSED PANNACOTTA ^(GF) **\$14.90**

Served with sugar shards, berries and side chantilly cream

STICKY DATE PUDDING **\$14.90**

Berries, cream & butterscotch sauce

APPLE PIE BITES SUNDAE **\$14.90**

With ice cream, cream & berries

CHURROS TO SHARE **\$19.90**

8 cinnamon dusted churros with nutella cream

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SENIORS ALL DAY, EVERY DAY

FAVOURITES MAIN COURSE

2 Course – \$18.00

Favourite Main Course plus Entrée or Dessert

3 Course – \$21.00

Favourite Main Course plus Entrée & Dessert

PREMIUM MAIN COURSE

2 Course – \$23.00

Premium Main Course plus Entrée or Dessert

3 Course – \$26.00

Premium Main Course plus Entrée & Dessert

STARTER

SENIOR GARLIC BREAD

add cheese

\$5.00

\$5.50

SOUP OF THE DAY (GFO)

Grilled ciabatta & butter

\$5.00

DESSERTS \$5

FRUIT SALAD WITH CREAM (GF)

CAKE OF THE DAY

VANILLA ICE CREAM & TOPPING (GFO)

FAVOURITES RANGE \$15

CHICKEN SCHNITZEL

SPAGHETTI BOLOGNAISE

FISH N CHIPS (GFO)

BANGERS, BACON & MASH (GF)

ROAST OF THE DAY (GF)

CRUMBED CALAMARI, CHIPS & SALAD

SATAY CHICKEN (GF)

PREMIUM RANGE \$20

CHICKEN PARMA

PORTERHOUSE STEAK 200GM (GFO)

GRILLED SALMON (GFO)

GARLIC PRAWNS, RICE & SALAD (GF)

PIE, MASH & SMASHED PEAS

SHANK & MASH (GF)

CURRY OF THE DAY, RICE & ROTI

COLTS & FILLIES 12YRS AND UNDER

PENNE BOLOGNESE (VO)

\$12.00

CHICKEN NUGGETS

with chips

\$12.00

FISH & CHIPS (GFO)

Battered flathead tails & chips

\$12.00

MAC N CHEESE BITES

Bacon, mac & cheese with chips

\$12.00

PENNE NAPOLI (V)

\$12.00

CHEESEBURGER

Beef patty, cheese, American mild
mustard, tomato sauce & chips

\$12.00

CALAMARI & CHIPS

\$12.00

KIDS MEAL \$15

Kids main, soft drink or juice,
dixie cup & activity pack

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