



TRIOS

CRANBOURNE

BISTRO

MENU

THE STARTING GATES

SOUP OF THE DAY ^(GFO) \$9.90

Served with grilled ciabatta bread and butter

GARLIC AND HERB BREAD ^(V) ^(VGO) \$8.90

Add cheese ^(VO) \$9.90

GARLIC AND CHEESE SHARE PIZZA ^(V) \$16.90

A large 12 inch pizza base topped with tasty and mozzarella cheeses

CHICKEN SATAY CRUNCHIES ^(GF) \$18.50

4 chicken skewers dipped in a peanut satay sauce, served with a spicy, crunchy herbed crumb to dip into

HONEY SESAME PRAWNS (5) \$19.50

Lightly battered served on a julienne of vegetables with sweet chilli aioli

SOUTHERN FRIED CHICKEN RIBS \$16.50

Served with a Thai infused dipping sauce

NONA'S BEEF MEATBALLS \$16.50

Sugo and parmesan cheese with grilled ciabatta bread

SPRING ROLLS (4) ^(VG) ^(GF) \$16.50

With Thai plum sauce

CHORIZO AND GOATS CHEESE ARANCINI \$18.50

With roasted eggplant puree

SOMETHING LEAFY

CAESAR SALAD ^(GFO) \$22.90

Cos lettuce, bacon, parmesan cheese, poached egg, croutons, anchovies and 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 LEMON PEPPER CALAMARI \$6

ADD SLOW COOKED LAMB SHOULDER ^(GF) \$8

FROM THE PASTURE

300G PORTERHOUSE ^(GFO) \$42.00

M3 Grass-fed Angus Porterhouse, chips, house salad and choice of sauce

350G SCOTCH ^(GFO) \$49.00

M3 Grass-fed Angus Scotch, chips, house salad and choice of sauce

"APACHE CAT" Feast for 2 \$95.50

MEAL OF A CHAMPION ^(GFO)

Featuring a 300gm venetian sliced porterhouse steak, 400gm pork ribs, 2 x chicken tenderloins, a slow cooked lamb shoulder, sautéed calamari, herbed prawns, bacon, caramelised onions, beer battered chips with aioli, a house made slaw and your choice of gravy

STEAK TOPPERS GARLIC PRAWNS ^(GF) \$12 ONION RINGS \$5 FRIED EGG \$2

SAUCES ^(GF)

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

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FROM THE SEA

LEMON PEPPER CALAMARI ^(GFO) \$28.90

Asian slaw and aioli

FISH AND CHIPS ^(GFO) (Grilled Option) \$29.90

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

GRILLED BARRAMUNDI FILLET ^(GF) \$34.90

Lightly grilled Barramundi, served on oven baked pumpkin, coconut cream infused greens and finished with herbs, Persian fetta and chimichurri

PARISIAN SALMON ^(GFO) \$38.90

A cumin and turmeric spiced Atlantic salmon fillet, resting atop of a modernised Niçoise salad, featuring kipler potatoes, eggs, baby cos lettuce, green beans, olives, herbs, fresh pear, heirloom tomatoes and finished with a tangy vinaigrette

GARLIC PRAWNS ^(GF) \$34.90

Succulent prawns in a creamy white wine and herb sauce, served with jasmine rice and house salad

REIGNS & GRAINS

SPAGHETTI BOLOGNAISE \$22.50

Traditional rich meat sauce with parmesan cheese

FETTUCCINI ZAMORI \$27.90

Zucchini, chicken, heirloom tomatoes, spinach, garlic, Napoli sauce, grana cheese

PENNE CARBONARA \$27.90

Onion, garlic, bacon, cream, parmesan cheese

VEGETARIAN RISOTTO ^(GFO) \$29.90

Mushroom and asparagus, spinach, cream, parmesan cheese and herbs

BEEF CHEEK GNOCCHI \$29.90

Potato gnocchi made inhouse with a 12-hour slow-cooked beef cheek, chilli, garlic, Napoli sauce, stock & grana cheese

CHILLI BEEF STIR FRY ^(GFO) (Rice Option) \$32.50

Hokkien noodles, Asian vegetables with soy, chilli and ginger sauce

CHICKEN CHORIZO SEAFOOD NASI GORENG ^(GFO) \$36.90

A traditional Indonesian fried rice finished with chilli, shallots and topped with a fried egg

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THE MANE RACE

CHICKEN SCHNITZEL \$27.90

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

CHICKEN PARMA \$29.90

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

CHEEKY CHICKEN \$34.90

CALAMARI SCHNITZEL

Chicken schnitzel topped with seasoned lemon pepper squid strips, cheese and hollandaise sauce

TRIOS BIG BEEF BURGER \$26.90

Milk bun, beef patty, bacon, cheese, grilled onion, gherkin, slaw and aioli

DA NANG BURGER \$26.90

Roasted pork shoulder, crackle, cucumber, pickled carrot, coriander, chilli, tasty cheese, red onion, sriracha aioli, hoisin sauce and a side of chips

STEAK SANDWICH \$29.90

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

CURRY OF THE DAY (GFO) \$31.90

Served with roti bread, rice and a raita yoghurt

OPEN SOUVLAKI (GFO)

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

LAMB SLOW COOKED (GF) \$32.50

CHICKEN TENDERLOIN (GF) \$30.50

SLOW COOKED LAMB SHANK \$37.90

A 6-hour slow cooked Lamb Shank in a traditional red wine and tomato sauce, resting on a bed of mash potato and served with buttered seasonal vegetables

VEGAN PARMA (VG) (GF) \$32.90

A potato and vegetable schnitzel, topped with a Napoli sauce and vegan cheese, served with chips and house salad

CHICKEN CHRISTIAN (GFO) \$34.90

Chicken breast fillet stuffed with swiss cheese and capsicum, wrapped in a bacon blanket, served with sweet potato chips and salad, all finished with a creamy peri peri sauce

PORK SALTIMBOCCA (GFO) \$34.90

Pan seared medallions of pork with prosciutto and sage, served on a bed of fluffy mash and buttered seasonal vegetables

CHICKEN QUESADILLA \$29.90

Mushroom, bacon, sour cream, tasty cheese, Mexican salsa served with side chips

VEGETARIAN QUESADILLA (GFO) \$29.90

Roasted pumpkin, spinach, zucchini, roasted eggplant, sour cream and Mexican salsa served with side chips

SIDES

TRIO'S FAMOUS BEER BATTERED CHIPS 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

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SENIORS UPGRADE BUNDLE

(WHEN PURCHASED IN THE SAME
TRANSACTION WITH A MAIN MEAL)

ENTRÉE ONLY – \$3.00

DESSERT ONLY – \$3.00

PREMIUM RANGE

CHICKEN PARMA \$22.00

Served with chips and house salad

GRILLED SALMON ^{GF} \$22.00

Served with chips, house salad and hollandaise sauce

GARLIC PRAWNS ^{GF} \$22.00

Creamy sauce with rice and house salad

**STEAK & MUSHROOM
PIE AND MASH** \$22.00

Served with smashed peas

LAMB SHANK ^{GF} \$22.00

Served with mash

CURRY OF THE DAY \$22.00

Served with rice and Roti bread

RISOTTO ^{GF} \$22.00

Bacon, mushroom, and parmesan cheese

**200GM PORTERHOUSE
STEAK** ^{GFO} \$25.00

Cooked to your liking, served with chips and salad and a choice of sauce.

STARTER

SENIOR GARLIC BREAD \$5.00

add cheese \$5.50

SOUP OF THE DAY ^{GFO} \$5.00

Grilled ciabatta and butter

FAVOURITES RANGE

CHICKEN SCHNITZEL \$16.00

With chips and house salad

SPAGHETTI BOLOGNAISE \$16.00

Traditional rich meat sauce with parmesan cheese

FISH AND CHIPS ^{GFO} (Grilled Option) \$16.00

Served with a house salad

BANGERS AND MASH ^{GF} \$16.00

Served with a side of bacon and gravy

ROAST OF THE DAY ^{GF} \$16.00

Served with veggies and gravy

CRUMBED CALAMARI \$16.00

Served with chips and house salad

SATAY CHICKEN SKEWERS \$16.00

Served with rice and house salad

LAMBS FRY BACON \$16.00

Served with mash, vegetables and gravy

DESSERTS

FRUIT SALAD WITH CREAM ^{GF} \$5.00

CAKE OF THE DAY \$5.00

**VANILLA ICE CREAM AND
TOPPING** \$5.00

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COLTS & FILLES

12 years and under

PENNE BOLOGNAISE (VO)	\$12.00
CHICKEN NUGGETS With chips	\$12.00
FISH AND CHIPS (GFO) (Grilled Option) Battered flathead tails and chips	\$12.00
MAC N CHEESE BITES Bacon, mac and cheese with chips	\$12.00
PENNE NAPOLI (V)	\$12.00
CHEESEBURGER Beef patty, cheese, American mild mustard, tomato sauce and chips	\$12.00
CALAMARI AND CHIPS	\$12.00

THE SWEET TRIFECTA

BAKLAVA BASKET	\$14.90
Baklava basket served with vanilla bean ice-cream, honey & lemon drizzle, toasted walnuts & Greek yoghurt	
STICKY DATE PUDDING	\$14.90
Served with berries, cream and butterscotch sauce	
HOT CHOC BROWNIE	\$14.90
Served with mixed berries and ice cream	
CHURROS TO SHARE (2 OR MORE)	\$19.90
8 cinnamon dusted churros with Nutella cream	

KIDS MEAL \$15

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

TEAS & COFFEES

COFFEE

Espresso, Long Black, Short Black, Latte, Cappuccino, Flat White, Spiced Chai, Vanilla Chai, Café Mocha, Hot Chocolate

CUP | MUG
4.50 | **5.50**

MILKS

Soy, Almond, Lactose Free, Caramel Syrup, Vanilla Syrup

ADD .50

ICED DRINKS

Iced Coffee, Iced Chocolate, Iced Mocha

LARGE GLASS
7.00

MILKSHAKES

Vanilla, Chocolate, Strawberry, Banana, Blue Heaven, Lime, Caramel

LARGE GLASS
7.50

SELECTION OF TEAS

English Breakfast, Earl Grey, Peppermint, Chamomile, Green Tea

POT
\$4.50

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