



TRIOS

CRANBOURNE

Celebrating
25 YEARS

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, garlic base, topped with tasty mozzarella cheeses

HERBS, CHILLI FLAKES & CHEESE PIZZA ^(V) \$16.90

Large 12 inch pizza topped with tasty and mozzarella cheese, chilli flakes, finished with a pesto drizzle oil

CHICKEN SATAY CRUNCHIES ^(N) ^(GF) \$18.50

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

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

SOMETHING LEAFY

CAESAR SALAD ^(GFO) \$22.90

Cos lettuce, bacon, parmesan cheese, poached egg, croutons, anchovies, house made dressing

TRADITIONAL GREEK SALAD ^(V) ^(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 \$8

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

FROM THE PASTURE

300G PORTERHOUSE ^(GFO) \$43.50

M3 Grass-fed Angus porterhouse cooked to your liking, served with chips, house salad and your choice of sauce

EYE FILLET MEDALLIONS (3) \$45.90

Three Angus eye fillet medallions, 120gms each. Cooked to your liking, served with buttered vegetables and fluffy mash potato. Finished with a herb, garlic & lemon zest gremolata, and your 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 \$6.50

FRIED EGG \$3.50

ADDITIONAL SAUCES ^(GF) \$2.50

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 and 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.

FROM THE SEA

LEMON PEPPER CALAMARI ^(GFO) \$29.90

Asian slaw and aioli

FISH AND CHIPS ^(GFO) (Grilled Option) \$31.40

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

GARLIC PRAWNS ^(GF) \$34.90

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

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

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

BRUSCHETTA PARMA \$33.90

Golden schnitzel topped with ham, cheese and finished with a duet of fresh tomatoes, basil pesto and balsamic glaze served with chips and house salad

SHEPHERD PIE PARMA \$34.90

Golden schnitzel topped with a hearty beef, peas & corn mix. Finished with fluffy mash potato and tasty cheese. Served with chips and house salad

STEAK SANDWICH \$31.50

Minute steak, Turkish roll, bacon, caramelised onions, cheese, tomato relish, cos lettuce served with chips

TRIOS BIG BEEF BURGER \$26.90

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

CHICKEN SCHNITZEL BURGER \$27.90

Golden schnitzel burger with chilli bacon jam, baby cos, red onion, aioli, tasty cheese & onion rings. Served with chips & side sweet chilli sauce

CURRY OF THE DAY ^(GFO) \$31.90

Served with roti bread, rice, – a poppadum and a raita yoghurt

OPEN SOUVLAKI ^(GFO)

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

LAMB SLOW COOKED ^(GF) \$32.50

CHICKEN TENDERLOIN ^(GF) \$30.50

SLOW COOKED LAMB SHANK \$38.90

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

CHICKEN QUESADILLA \$29.90

Chicken, mushroom, bacon, sour cream, tasty cheese, Mexican salsa served with side of chips

VEGETARIAN QUESADILLA ^(V) \$29.90

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

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REIGNS & GRAINS

SPAGHETTI BOLOGNAISE \$22.50

Traditional rich meat sauce with parmesan cheese

BEEF LASAGNA \$26.90

Layered pasta filled with a rich meat sauce, topped with béchamel sauce & cheese. Served with a side salad & a side ciabatta bread

PENNE CARBONARA \$29.50

Penne pasta tossed with onion, garlic, bacon & cream. Topped with parmesan cheese

RISOTTO GIAAHKHAARAM ^{GF} ^V \$32.90

A Persian inspired risotto with mushroom, sundried tomato, spinach, peas, zucchini, creamy stock, parmesan and spotted Persian fetta

BEEF CHEEK GNOCCHI \$29.90

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

CREAMY VEAL TORTELLINI \$29.90

Veal Tortellini pasta served with a chicken, mushroom creamy stock & herb sauce, & Grana Padano cheese

CHILLI BEEF STIR FRY ^{GF} \$32.50 (Rice Option)

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

CHICKEN CHORIZO \$36.90 SEAFOOD NASI GORENG ^{GF}

A traditional Indonesian fried rice with a mixed selection of seafood & chorizo, finished with chilli, shallots and topped with a fried egg

COLTS & FILLIES

12 years and under

PENNE BOLOGNAISE ^{VO} \$12.00

CHICKEN NUGGETS \$12.00

With chips

FISH AND CHIPS ^{GF} (Grilled Option) \$12.00

Battered flathead tails and chips

MAC N CHEESE BITES \$12.00

Bacon, mac and cheese with chips

PENNE NAPOLI ^V \$12.00

CHEESEBURGER \$12.00

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

CALAMARI AND CHIPS \$12.00

KIDS MEAL \$15
Your choice of kids main meal, soft drink or juice, dixie cup and activity pack

SIDES

TRIO'S FAMOUS BEER BATTERED CHIPS	SMALL	\$4.00
	LARGE	\$10.00

ONION RINGS	\$10.00
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MIXED SUMMER SALAD ^{GF}	\$10.00
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SEASONED VEGETABLES ^{GF}	\$10.00
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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 – \$3.90

DESSERT ONLY – \$3.90

STARTER

SENIOR GARLIC BREAD (V) \$5.00

add cheese \$5.50

SOUP OF THE DAY (GFO) \$5.00

Grilled ciabatta and butter

PREMIUM RANGE

CHICKEN PARMA \$22.90

Served with chips and house salad

GARLIC PRAWNS (GF) \$22.90

Creamy sauce served with rice and house salad

**STEAK & MUSHROOM
PIE AND MASH** \$22.90

Served with smashed peas and house made gravy

LAMB SHANK (GF) \$22.90

Served with mash and a side of seasonal vegetables

CURRY OF THE DAY \$22.90

Served with roti bread, rice, poppadum and a raita yoghurt

GRILLED SALMON (GF) \$24.40

Served with chips, house salad and hollandaise sauce

**200GM PORTERHOUSE
STEAK** (GFO) \$26.90

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

FAVOURITES RANGE

CHICKEN SCHNITZEL \$16.70

Served with chips, house salad and choice of sauce

SPAGHETTI BOLOGNAISE \$16.70

Traditional rich meat sauce with parmesan cheese

FISH AND CHIPS (GFO) \$16.70

(Grilled Option)

Served with a house salad

BANGERS AND MASH (GF) \$16.70

Served with a side of bacon, gravy and vegetables

ROAST OF THE DAY (GF) \$16.70

Served with veggies and gravy

CRUMBED CALAMARI RINGS \$16.70

Served with chips and house salad

SATAY CHICKEN SKEWERS (N) \$16.70

Served with rice and house salad

LAMBS FRY BACON (GF) \$16.70

Served with mash, vegetables and onion gravy

RISSOLES \$16.70

Topped with bacon, onion and gravy, served with mash and vegetables

DESSERTS

SEE SPECIALS BOARD

FRUIT SALAD WITH CREAM (GF) \$5.00

CAKE OF THE DAY \$5.00

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

ADDITIONAL SAUCES (GF) \$2.50

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

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THE SWEET TRIFECTA

CHOCOLATE MUD CAKE (VG) (N) (GF) \$9.90

Vegan served with mixed berries

BERRY CHEESECAKE (V) (N) \$9.90

Served with cream and berries

FLOURLESS ORANGE AND ALMOND CAKE (V) (N) (GF) \$9.90

A decadent orange and almond cake topped with diced oranges and a sprinkle of almonds.
Served with cream

BELGIAN WAFFLE (V) (N) \$9.90

Topped with ice cream, berries & vanilla infused caramel

BRANDY SNAP BASKET (V) (N) \$9.90

Filled with a rich milo flavoured mousse and served with sweetened strawberries

STICKY DATE PUDDING (V) (N) \$14.90

Served with berries, cream and butterscotch sauce

CHURROS TO SHARE (2 OR MORE) (V) (N) \$19.90

8 cinnamon dusted churros with Nutella cream

SWEET DELIGHT (V) (N) \$35.90

Sweet delight was a Cranbourne cup winner, and so is our family share dessert platter. Choose 4 different desserts and combine them with ice cream, berries and sugared garnishes

TEAS & COFFEES

COFFEE

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

CUP 4.50 | MUG 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

WE USE A NUT CRUMBLE TO GARNISH OUR DESSERTS. PLEASE ADVISE STAFF WHEN ORDERING IF YOU HAVE A NUT ALLERGY OR REQUIRE A NUT FREE DESSERT.

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