

BISTRO MENU

STARTING GATES

SOUP OF THE DAY (670)

Served with grilled ciabatta bread and butter

GARLIC AND HERB BREAD (V) (GG) \$8.90 \$9.90 Add cheese wo

\$9.90

\$16,90

\$16.90

GARLIC AND CHEESE SHARE PIZZA (V)

A large 12 inch pizza, garlic base, topped with tasty mozzarella cheeses

HERBS, CHILLI FLAKES & CHEESE PIZZA (V)

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

\$16.50 **SOUTHERN FRIED CHICKEN RIBS**

Served with a Thai infused dipping sauce

\$16.50 **NONA'S BEEF MEATBALLS**

Sugo and parmesan cheese with grilled ciabatta bread

SPRING ROLLS (4) (G) GF \$16.50

With Thai plum sauce

SOMETHING LEAFY

CAESAR SALAD @

\$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** \$8 **LAMB SHOULDER** GF

FROM THE PASTURE

300G PORTERHOUSE 600

\$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 300am 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 ONION RINGS

\$12 \$6.50 \$3.50

ADDITIONAL SAUCES GF

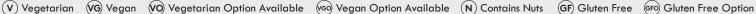
\$2.50

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

FRIED EGG















FROM THE SEA

LEMON PEPPER CALAMARI 600 \$29.90

Asian slaw and aioli

FISH AND CHIPS @ (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 (G) 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

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

TRIOS BIG BEEF BURGER

\$26.90

\$31.50

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 (F)

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

LAMB SLOW COOKED GF \$32.50 \$30.50 **CHICKEN TENDERLOIN GF**

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

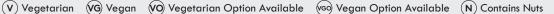
CHICKEN QUESADILLA \$29.90

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





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 @ 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 anocchi 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 (FO)

\$32.50

(Rice Option)

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

CHICKEN CHORIZO SEAFOOD NASI GORENG 600

\$36.90

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

COLTS

12 years and under

PENNE BOLOGNAISE 100	\$12.00
CHICKEN NUGGETS With chips	\$12.00
FISH AND CHIPS (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

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 LARGE	\$4.00 \$10.00
ONION RINGS		\$10.00
MIXED SUMMER SALAD ©		\$10.00
SEASONED VEGETABLES ©F		\$10.00
SAUTÉED ASIAN GREENS @		\$11.00













IEN PURCHASED IN THE SAME TRANSACTION WITH A MAIN MEAL)

ENTRÉE ONLY - \$3.90 **DESSERT ONLY - \$3.90** STARTER

\$5.00 **SENIOR GARLIC BREAD (v)** \$5.50 add cheese SOUP OF THE DAY (F) \$5.00 Grilled ciabatta and butter

PREMILIM RANGE

I KLMIONI KANOL		
CHICKEN PARMA Served with chips and house salad	\$22.90	
GARLIC PRAWNS ©F Creamy sauce served with rice and house salad	\$22.90	
STEAK & MUSHROOM PIE AND MASH	\$22.90	
Served with smashed peas and house made gravy		
LAMB SHANK ©F Served with mash and a side of seasonal vegetables	\$22.90	
CURRY OF THE DAY	\$22.90	
Served with roti bread, rice, poppadum and a raita yoghurt		
GRILLED SALMON ©F	\$24.40	
Served with chips, house salad		

FAVOURITES RANGE

DESSERTS	
RISSOLES Topped with bacon, onion and gravy, served with mash and vegetables	\$16.70
LAMBS FRY BACON ©F Served with mash, vegetables and onion gravy	\$16.70
SATAY CHICKEN SKEWERS (N) Served with rice and house salad	\$16.70
CRUMBED CALAMARI RINGS Served with chips and house salad	\$16.70
ROAST OF THE DAY ©F Served with veggies and gravy	\$16.70
BANGERS AND MASH ©F Served with a side of bacon, gravy and vegetables	\$16.70
FISH AND CHIPS (Grilled Option) Served with a house salad	\$16.70
SPAGHETTI BOLOGNAISE Traditional rich meat sauce with parmesan cheese	\$16.70
CHICKEN SCHNITZEL Served with chips, house salad and choice of sauce	\$16.70

ADDITIONAL SAUCES GF \$2.50

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





choice of sauce

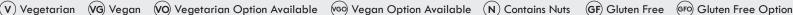
STEAK @FO



and hollandaise sauce

200GM PORTERHOUSE

Cooked to your liking, served with chips and salad and a



\$26.90

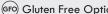
TOPPING



VANILLA ICE CREAM AND



\$5.00



THE SWEET TRIFECTA

CHOCOLATE MUD CAKE (6) N GF	\$9.90
Vegan corved with mixed barries	

Vegan served with mixed berries

BERRY CHEESECAKE V N \$9.90

Served with cream and berries

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

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

\$14.90 STICKY DATE PUDDING V N

Served with berries, cream and butterscotch sauce

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

8 cinnamon dusted churros with Nutella cream

\$35.90 **SWEET DELIGHT** (V) (N)

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

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.

TEAS & COFFEES

COFFEE CUP **MUG** 4.50 5.50 Espresso, Long Black,

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

MILKS ADD.50

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

ICED DRINKS LARGE GLASS 7.00 Iced Coffee, Iced

Chocolate, Iced Mocha

MILKSHAKES LARGE GLASS 7.50

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

SELECTION OF TEAS

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

POT \$4.50







