

19th HOLE *Bistro* ANGLESEA

SOMETHING TO SHARE

HOMEMADE DIPS \$18

with Toasted Bread & Grissini Sticks **V**

ANTIPASTO BOARD \$28

Toasted Bread, Grissini Sticks, Chargrilled Zucchini, Capsicum, Mushrooms & Eggplant, Assorted Olives, Cured Meats, Meredith Goats Cheese & Homemade Dips

SEAFOOD PLATTER \$32

Fried Calamari, Garlic Prawns and Baked Scallops

STARTERS

SOUP OF THE DAY \$9 served with Crusty Bread

CHEESE & GARLIC PANINI BREAD \$9

SALT & PEPPER CALAMARI \$15 with Soy Ginger Dipping Sauce **GF DF**

PORK BELLY BITES \$15 with Mild Chilli Honey Caramel Sauce **GF DF**

BUFFALO CHICKEN WINGS \$12 with Sweet Chilli Marinade **GF**

DUCK SPRING ROLLS \$11 with Hoisin Sauce

CORN & CHEESE FRITTERS \$11 with Lime and Herb Chipotle Dip **GF V**

BAKED SCALLOP GRATIN \$16 3pcs

BOWL OF CHIPS \$6 **V**

VEGETABLE CHIPS \$8 Beetroot, Carrot & Parsnip **V**

PIZZAS

MEATLOVERS \$18

Salami, Ham, Bacon, Capsicum & Olives

VEGETARIAN \$18

Eggplant, Capsicum, Pumpkin, Goats Cheese, Mozzarella & Basil **V**

PESCATORA \$20

Tomato, Oregano, Mixed Seafood & Olives

- Add Gluten Free Base **\$5**

PASTA E RISOTTO

LINGUINI MARINARA \$25

Flat Noodle Pasta with a combination of fresh seafood, garlic & tomato
Gluten Free Penne Pasta Available **Add \$3**

MUSHROOM RISOTTO \$22

with Parmesan and Truffle Oil **GF V**

BURGERS & SANGA

All served with Chips

WAGYU BEEF BURGER \$20

Tomato, Lettuce, Cheese House Mayo, Homemade Tomato Relish

MINUTE STEAK SANGA \$18

with Mustard Mayo, Bacon, Egg, Tomato & Lettuce

CHICKEN SCHNITZEL SANGA \$18

with Bacon, Avocado, Lettuce, Tomato & Chipotle

STEAKS

All Served with Chips & Salad or Mashed Potato & Vegetables

PORTERHOUSE \$24 350gm **GF**

SCOTCH FILLET \$26 300gm **GF**

STEAK TOPPERS

Onion Rings **\$5**

Garlic Prawns **\$6 GF**

Maple Glazed Pork Ribs **\$7 GF**

SAUCES – Gravy, Creamy Peppercorn, Mushroom or Shiraz Jus

SALADS

TRADITIONAL CAESAR \$16 - Add Grilled Chicken **\$5**

CALAMARI SALAD \$21

Mixed Lettuce, Red Onion, Cherry Tomato, Goats Cheese, Figs and a Lemon & Dill Dressing **GF**

GRILLED HALOUMI \$19

Roasted Beetroot, Quinoa, Cherry Tomato, Goats Cheese, Pumpkin & Roquette with a Honey Mustard Dressing **GF V**

TUESDAYS ROAST NIGHT \$19

**SOUP OF THE DAY & ROAST BEEF OR ROAST PORK
WITH ROASTED VEGETABLES AND GRAVY
COMPLIMENTARY GLASS OF WINE**

MAINS

LAMB PIE \$24

with Creamy Potato Gratin Topping and Salad **GF**

CRISPY SKIN ROAST PORK BELLY \$28

with Crushed Chat Potato, Pumpkin, Green Beans, Apple Compote and a Shiraz Jus **GF**

BAKED CHICKEN FILLET \$26

stuffed with Spinach, Sundried Tomato, Goats Cheese & Dried Apricots.
Served with a Pumpkin Veloute Sauce **GF**

BATTERED FISH N CHIPS \$24

served with Homemade Tartare Sauce and Side Salad **GF**

WHOLE BARRAMUNDI \$28

with Lemon & Parsley Thyme Potatoes, Brocolini and Caper Sauce **GF**

CLASSIC CHICKEN PARMIGANA \$22

with Chips and Side Salad

KIDS

All Kids Meals come with a Scoop of Vanilla Ice Cream

ALL KIDS MEALS \$15

MINUTE STEAK & CHIPS GF

BATTERED FISH & CHIPS GF

MINI BEEF BURGER & CHIPS

CHICKEN NUGGETS & CHIPS

PENNE PASTA NAPOLI V

DESSERTS

STICKY DATE PUDDING \$12

with Butterscotch Sauce & Vanilla Ice Cream

APPLE AND BERRY CRUMBLE \$12

with Custard & Vanilla Ice Cream

FLAN DE QUESO (CREME CARMEL) \$12

with Mixed Berries, Caramel Sauce and Cream **GF**

SPECIALS

PLEASE REFER TO OUR BOARD FOR DAILY SPECIALS