

19th HOLE *Bistro* ANGLESEA

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**

BOWL OF CHIPS \$9 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**

10% SURCHARGE FOR ALL PUBLIC HOLIDAYS

V - VEGETARIAN GF - GLUTEN FREE*

*19th Hole Bistro cannot guarantee 100% non contamination when it comes to Gluten Free Dishes. We will do our best.

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**

BATTERED FISH N CHIPS \$24
served with Homemade Tartare Sauce and Side Salad **GF**

WHOLE SNAPPER \$28
with Lemon & Parsley Thyme Potatoes, Broccolini and Caper Sauce **GF**

CLASSIC CHICKEN PARMIGANA \$24
with Chips and Side Salad

STEAKS + BURGERS

All Served with Chips & Salad or Mashed Potato & Vegetables

WAGYU BEEF BURGER \$20
Tomato, Lettuce, Cheese, House Mayo, Homemade Tomato Relish

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 & Rocket with a Honey Mustard Dressing **GF V**

KIDS

All Kids Meals come with a Scoop of Vanilla Ice Cream

ALL KIDS MEALS \$15

BATTERED FISH & CHIPS GF

CHICKEN NUGGETS & CHIPS

PENNE PASTA NAPOLI v

PIZZA MARGHERITA

PARMA SUNDAYS LUNCH & DINNER \$20

Served with Chips & Salad

CLASSIC

Shaved Ham, Cheese & Napoli Sauce

MEXICANA

Tomato Salsa, Sour Cream Jalapeno Peppers & Guacamole

MEDITERRANEAN

Bolognese Sauce, Shaved Ham & Cheese

VEGETARIAN

Crumbed Eggplant, Grilled Zucchini & Capsicum with Napoli Sauce & Goats Cheese

TRIO OF CHEESE

Shaved Ham, Napoli Sauce, Three Cheese Mix & Bechamel Sauce

BBQ

Crispy Bacon, Barbeque Sauce, Cheese & Onion Rings

TUESDAYS ROAST NIGHT \$19

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

19th HOLE

Sisters 

ANGLESEA