

STARTERS

HERB AND GARLIC PIZZA v \$8**HOMEMADE VEGETABLE SPRING ROLLS v \$12****WARM TURKISH BREAD WITH DIPS v \$15****CAJUN FRIED CALAMARI \$16****SOUTHERN FRIED CHICKEN BITES \$15****CRUMBED MOZZARELLA CHEESE STICKS v \$12**

PIZZAS

CARAMELIZED ONION & PUMPKIN \$18

with Goat Cheese, Mozzarella & Fresh Roquette Leaves v

PESTO CHICKEN & BACON \$20

with Olives, Red Capsicum, Spinach & Barbecue Sauce

ANGLESEA CLASSIC \$22

Bacon, Salami, Pork Sausage, Olives, Red Capsicum, Confit Shallots, Gremolata & Mozzarella Cheese

– Gluten Free Pizza Base \$5

PASTA

GNOCCHI \$24

with Sage Butter, Roasted Beetroot, Pumpkin, Spinach, Parmesan Cheese, Topped with Walnuts & Drizzled with Gremolata v

PASTA BAKE RIGATONI \$22

with Napoli Sauce & Mozzarella Cheese, served with Garlic Bread v

LINGUINI MARINARA \$28

Rustic Prawn & Scallop with Capers, Tomato, Garlic, Confit Shallots, White Wine, Basil & Shaved Parmesan Cheese

– Gluten Free Penne Pasta available for Linguini Marinara only \$5

V – VEGETARIAN GF – GLUTEN FREE*

*19th Hole Bistro cannot guarantee 100% non contamination when it comes to Gluten Free Dishes.

Please advise Staff of any allergies at the time of ordering

10% SURCHARGE FOR ALL PUBLIC HOLIDAYS

MAINS

MAPLE SPICED ½ RACK PORK RIBS \$28

with Corn Cob, Coleslaw, Chips and Onion Rings (GF NO ONION RINGS)

SLOW COOKED TEXAS SMOKED BEEF BRISKET \$30

with Barbecue Sauce, Chat Potatoes, Currant, Apple, Red Cabbage & Broccolini GF

MEDITERRANEAN POLENTA STACK \$25

with Grilled Zucchini, Eggplant, Red Capsicum, topped with Roquette Leaves, Parmesan & Cherry Tomato Balsamic Glaze v GF

STONE SEARED LIME & DILL MARINATED SALMON \$28

with Parsley Mashed Potato, Broccolini, Muscat Blanc, Tomato & Ginger Sauce GF

PISTACHIO CRUMBED PORK CUTLET \$28

with Ginger Sweet Potato Mash, Sautéed Vegetables & Apple Relish

VEAL SCALLOPINI \$32

with Creamy Bacon & Asparagus Sauce, Tarragon Chat Potatoes & Sautéed Vegetables GF

OPEN LAMB SOUVLAKI \$26

on Warm Pita Bread, Tahini, Tzatziki, Cucumber, Tomato & Onion Salsa

FROM THE GRILL

Served with Chips or Mashed Potato, Garden Salad or Seasonal Vegetables

SMOKED PAPRIKA CHICKEN BREAST GF \$26**PORTERHOUSE 350GM GF \$26****SCOTCH FILLET 300GM GF \$28****SAUCES** – Gravy, Peppercorn, Mushroom, Shiraz Jus (GF), Dijon Mustard, Horseradish – *Additional Sauce \$2*

SIDES

ONION RINGS v \$8**BOWL OF CHIPS v \$9****GARDEN SALAD v \$7****VEGETABLES GF v \$9**

FAVOURITES

CLASSIC CHICKEN PARMIGIANA \$26

with Chips & Garden Salad

BATTERED FISH & CHIPS \$26

with Garden Salad

WAGYU BEEF BURGER & CHIPS \$24

with Lettuce, Bacon, Tasty Cheese, House Mayo, Tomato Relish & a Polish Dill Cucumber

CHICKEN SCHNITZEL SANGA MEXICAN STYLE \$24

with Lettuce, Guacamole Jalapeno, Tomato Salsa & Chips

CAJUN FRIED CALAMARI \$26

with Chips & Garden Salad

SALADS

FETA AND PISTACHIO COUSCOUS \$18

with Green Grapes, Tomato, Pumpkin, Olives & Mixed Lettuce Leaves v

KALE & BROCCOLI \$18

with Cucumber, Tomato, Red Onion, Avocado, Pepita Seeds & Tahini Dressing GF v

– Add Chicken \$8 – Add Lamb \$10 – Add Salmon \$10

KIDS (UNDER 12)

BATTERED FISH & CHIPS \$12**CHICKEN NUGGETS & CHIPS \$12****PENNE PASTA NAPOLI v GF \$12****PIZZA MARGHERITA v \$12****TIMBOON ICECREAM CUPS \$6**

SWEETS

Please see our cake cabinet for selection of desserts



19th HOLE

Bistero

ANGLESEA

