

STARTERS

GARLIC BREAD v \$8**HOMEMADE VEGETABLE SPRING ROLLS v \$12****CAJUN FRIED CALAMARI \$16****SOUTHERN FRIED CHICKEN BITES \$15**

PIZZAS

MARGARIETTA PIZZA \$18**ANGLESEA CLASSIC \$22**

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

– Gluten Free Pizza Base \$5

PASTA

GNOCCHI \$24

with Roasted Pumpkin and Asparagus with Parmesan Sauce, Topped with Shaved Parmesan v

LASAGNA \$22

with Traditional 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 1/2 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

BUTTER CHICKEN \$28

Tender Chicken Pieces served in a Creamy Tomato & Butter Sauce (mildly spiced), served with Rice, Poppadom and Freshly Cooked Vegetables

VEAL SCALLOPINI \$32

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

FROM THE GRILL

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

PORTERHOUSE 350GM GF \$28**SCOTCH FILLET 300GM GF \$30****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

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****LASAGNA v \$12****TIMBOON ICECREAM CUPS \$6**

SWEETS

Please see our cake cabinet for selection of desserts

19th HOLE

Bistero

ANGLESEA

