MENU



SENIORS MENU

10% Members discount does not apply to Seniors Meals

Soup of the day \$7

Chefs' seasonal creation served with toasted bread & butter

Chicken Schnitzel \$18 / Parmigiana \$19 GFO

Crumbed chicken breast topped with Napoli sauce, ham and mozzarella cheese, served with chips and salad

Battered Fish & Chips \$18

Beer battered flathead served with chips, salad and tartare sauce

Grilled Barramundi & Chips \$19 GFO

grilled barramundi fillets served with chips, salad and tartare sauce

Lemon Peppered Calamari \$18 GFO

Tender Calamari coated in lemon pepper seasoning, served with chips, salad and tartare sauce

Roast of the Day \$18 NAG

Chef prepared roasted cut of the day served with medley of roasted & steamed vegetables, topped with gravy

Nasi Goreng \$18 GFO

Indonesian wok fried rice with onion, garlic, seasonal vegetables, chilli, crispy shallots & fried egg.

Penne Bolognese \$18 GFO

Beef Mince cooked in rich Napoli sauce & parmesan cheese.

Vegetarian Alfredo Penne \$18 GFO

Creamy white wine, garlic, onion & vegetables topped with parmesan cheese

Salmon Patties \$18

Crumbed salmon and vegetable patties with chips, salad and tartare sauce.

Seniors Dessert \$7

Sticky Date pudding with butterscotch sauce, Pavlova with berry compote and cream, Churros with chocolate sauce and cream

NAG = No Added Gluten (Please let staff know if you are Coeliac)

ENTRÉE'S

10% Members discount does not apply to Entrees

Traditional Garlic Bread \$10 GFO

Toasted garlic butter & herb bread.

Cheesy Garlic Bread \$12 GFO

Toasted garlic butter & herb bread, topped with cheesy mozzarella.

Soup of the day \$10 gfo

Chefs' seasonal creation served with toasted bread & butter.

Southern Fried Chicken Tenders \$16

Southern spice crumbed chicken tenders with chipotle mayo and lemon

Lemon Pepper Calamari \$17

Tender calamari strips coated in semolina and dusted with lemon pepper served with salad and lemon

Bowl of Hot Chips \$10 GFO

Straight cut crispy fries served with tomato sauce.

Potato Wedges \$12

Seasoned wedges served with sweet chilli sauce & sour cream

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MAINS

Roast of the day \$25.90 NAG

Chef prepared roasted cut of the day served with medley of roasted & steamed vegetables, topped with gravy

Fish & Chips \$29.90

Beer battered flathead served with chips, salad and tartare sauce

Grilled Barramundi \$29.90 GFO

Baby barramundi fillets served with chips, salad and tartare sauce

Chicken Schnitzel \$25.90 / Parmigiana \$28.90 GFO

Crumbed chicken breast topped with Napoli sauce, ham and mozzarella cheese, served with chips and salad

Lemon Peppered Calamari \$29.90 GFO

Tender calamari strips coated in semolina & dusted with lemon pepper served with chips, salad & tartare sauce

Atlantic Salmon \$32.00

Grilled Atlantic salmon served with creamy mash potato, steamed baby bokchoy, beetroot relish and lemon

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MAINS

Succulent Pork Ribs \$35.90 GFO

Tender braised pork ribs with BBQ sauce served with chips & salad

Lamb Shank \$28.50

Slow braised lamb shank, served with creamy mashed potato, steamed vegetables & red wine jus

Bayview Cheese Burger \$24.50

Award winning angel bay beef patty with fried egg, bacon, lettuce, onion, tomato, burger cheese & Club burger sauce served with chips

STEAKS

Scotch Fillet 300g \$39.90 GFO

Locally sourced premium cubed roll served with your choice of sauce

Chips & Salad

Porterhouse 250g \$35.90 GFO

Locally sourced striploin steak served with your choice of sauce. chips & salad

Pork Rib Eye 280g \$32.90 GFO

Barker's Creek pork cutlet served with your choice of sauce. chips & salad

Sauces

Peppercorn sauce, Mushroom sauce, Gravy, Garlic Butter, Red Wine Jus

Sides

Mashed Potato, Steamed vegetables, Roasted vegetables, Chips or Salad (Additional sides \$5 each)

*Please note that medium well & well-done steaks may take up to 40-45 minutes to prepare

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PASTA & RICE

For all pasta dishes there is a choice of Spaghetti or Penne

Bolognese \$23.90 GFO

House made bolognaise sauce, Napoli & parmesan cheese

Vegetarian Alfredo \$23.90 (add chicken +\$5) GFO

Creamy white wine, garlic, onion & vegetable sauce, with parmesan cheese

Nasi Goreng \$25 (add chicken +\$5, add prawn +\$6, add chicken and prawn +\$8)GFO

Indonesian wok fried rice with onion, garlic, seasonal vegetables, chilli, crispy shallots, prawn crackers & fried egg.

Tiger Prawn Spaghetti \$32 GFO

Succulent tiger prawns tossed with fresh tomato, chilli, garlic, onion, crispy shallot & extra virgin olive oil.

SALADS

Classic Caesar Salad \$22.90(add chicken +\$5) GFO

Cos lettuce, bacon, parmesan cheese, croutons, boiled egg and Caesar dressing

Asian Calamari Salad \$25.90 GFO

Flash fried calamari on a bed of lettuce, cabbage, carrot, onion, chilli and nahm-jim dressing

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KIDS MENU

(12 YEARS AND UNDER)

Cheese Burger & Chips \$10

Penne Bolognese \$10 GFO

Penne with Napoli \$10 GFO

Chicken Nuggets & Chips \$10 GFO

Fish & Chips \$10

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DESSERTS

Sticky Date Pudding \$10

Served with rich butterscotch sauce & cream

Pavlova \$10 (GF, DFO)

Served with mixed berry compote and whipped cream

Churros \$12

Crunchy fried churros dusted with cinnamon sugar served with Chocolate sauce and cream.

Ice Cream

Please see the Bistro Ice Cream display for choices

1 scoop - \$4.50

2 scoops - \$6.50

Selection of Cakes \$10

Please see the Bistro Cake Display for choices

Coffee & Cake Deal \$12

Any Combination of Hot beverage and Cake

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CAFÉ BEVERAGES

Hot Reg. \$5.00 / Mug \$5.50

Espresso

Café Latte

Cappuccino

Long Black

Flat White

Short Macchiato

Long Macchiato

Hot Chocolate

Hot Tea

*Please ask staff for choices of Tea

*Flavoured syrups also available +20c

*Soy Milk +20c

*Extra Shot +30c

Milkshakes \$9

*Please ask staff for flavours