

# Warragul

DOWNTOWNER

BISTRO

## BISTRO MENU AVAILABLE

### LUNCH

Monday to Friday 11.30am - 2.00pm

Saturday & Sunday 12 noon - 2.00pm

### DINNER

Sunday & Monday 5.30pm - 8.00pm

Tuesday & Wednesday 5.30pm - 8.30pm

Thursday to Saturday 5.30pm - 9.00pm

## DIETARY MENU

V-Vegan GF-Gluten Free CA-Coeliac Available DF-Dairy Free N-Contains Nuts

Please advise staff of any dietary requirements when placing your order. Please note that whilst our chefs will make every effort to make sure your meals are prepared to your dietary needs, they are prepared in a kitchen that uses gluten based products, animal products, nuts & seeds in which there may be traces present.

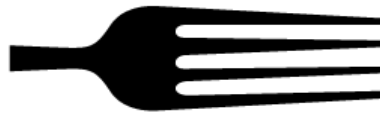
### **To ensure smooth service please.....**

Purchase beverages from the bar

Order from the servery and we will deliver your meals to your table

Order together to ensure we serve your table together





Members  
receive 5% discount  
on food and  
beverage

## STARTERS / SHARE

<b>Soup of the Day</b> Served with a ciabatta dinner roll	<b>\$9.90</b>
<b>Warm Ciabatta Bread</b> Served with fresh garlic, dukkha, balsamic & olive oil	<b>\$7.50</b>
<b>Artisan Sour Dough Garlic Bread With Cheese</b>	<b>\$8.50</b>
<b>Nacho's</b> Crispy tortilla triangles topped with double cheese, Mexican salsa, jalapenos, spring onions, sour cream & guacamole	<b>\$14.50</b>
<b>Fully Loaded Potato Wedges</b> Lightly dusted in our special spices with crispy maple bacon, our special cheese blend, sweet chilli, sour cream & spring onions	<b>\$15.50</b>
<b>Chicken Skewers</b> Three grilled chicken tenderloin skewers, fragrant rice pilaf & chef's special satay sauce GF DF N	<b>\$12.25</b>
<b>Chorizo Croquettes</b> Hand made chorizo, charred capsicum, caramelised Spanish onion and cheese croquettes with smoked aioli	<b>\$9.40</b>
<b>Duck &amp; Plum Spring Rolls</b> Artisan crafted spring rolls with hoisin & sesame dipping sauce	<b>\$14.95</b>
<b>Warm Tuscan Bruschetta</b> Garlic rubbed toasted sour dough baguette with grilled sesame haloumi cheese and charred Tuscan vegetables N	<b>\$12.90</b>

## SALADS

<b>Angus Beef Salad</b> Asian marinated & seared sliced beef striploin, mixed peppers, spring onions, cucumber, julienne carrot, crushed peanuts, fried rice noodles, coriander & ginger dressing GF C DF N	<b>\$21.90</b>
<b>Warm Salad</b> Roast pumpkin, tomatoes, baby beetroot, spinach, mixed nuts & seeds, Spanish onion, feta & honey mustard dressing GF N	<b>\$19.90</b>
<b>Lamb Pita</b> Flame grilled rosemary & garlic lamb with Greek salad & Tzatziki in a grilled pita bread cone	<b>\$24.90</b>
<b>Top Up Any Salad</b> With Chicken, Beef or Lamb	<b>Add \$5.00</b>



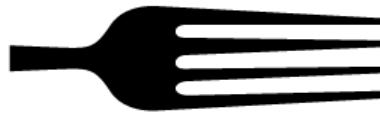
## CLASSIC MAINS

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<b>Roast Of The Day</b>	<b>\$21.90</b>
See our friendly team! GF DF	
<b>Traditional Chicken Parmigiana</b>	<b>\$24.70</b>
300g Crumbed chicken breast, Napoli sauce, champagne ham & our special cheese blend served with chips & salad or vegetables	
<b>Chicken Schnitzel</b>	<b>\$22.50</b>
300g Crumbed chicken breast served with chips & salad or vegetables	
<u>Choose 1 Complimentary Sauce</u>	
Gravy, mushroom jus, pepper jus, caramelised onion jus or garlic butter. All sauces are GF	
<u>Creamy Bacon &amp; Mushroom sauce GF</u>	<b>Add \$3.50</b>
<u>Schnitzel Toppers</u>	
Fried onion rings, fried eggs (2), bacon (2), grilled tomato (1)	<b>Add \$2.50</b>
Grilled butterfly prawns (3), panko crumbed calamari (5), 1/2 shell scallops	<b>Add \$5.50</b>
<b>Fish &amp; Chips</b>	<b>\$20.10</b>
Beer battered flake, lemon & house made tartare sauce served with chips & salad	
<b>Fisherman's Basket</b>	<b>\$26.50</b>
Beer battered flake, panko crumbed calamari, tempura prawn wraps, battered scallops, side salad, side chips, lemon & tartare	
<b>Seafood Platter - Excluded from vouchers</b>	
<b>Experience for (1)</b>	<b>\$29.90</b>
<b>Experience for (2)</b>	<b>\$54.80</b>
Beer battered flake, panko crumbed calamari, golden fried prawns wraps, 1/2 shell scallops, grilled butterfly prawns, mussels in tomato, garlic and white wine, side salad, side chips, lemon, tartare & cocktail sauces	
<b>Aussie Style Bangers &amp; Mash</b>	<b>\$23.90</b>
Lamb, honey & rosemary thick sausages, mash, steamed vegetables, caramelised onion jus	
<b>Panko Crumbed Calamari</b>	<b>\$21.40</b>
Served with lemon & house made tartare sauce, side chips & side salad	

## SIDES / EXTRAS

<b>Greek Salad with Balsamic Glaze</b>	<b>\$6.60</b>
Tomato, cucumber, onion, feta & olives tossed in a lettuce mix finished with a balsamic glazed GF	
<b>Bowl of Steamed Seasonal Vegetables</b>	<b>\$6.50</b>
Fresh steamed seasonal vegetables GF	
<b>Garden Salad</b>	<b>\$6.60</b>
Typical garden salad GF	
<b>Bowl of Chips</b>	<b>\$6.50</b>
Rosemary & sea salted chips with aioli & tomato sauce	
<b>Side Sauces</b>	<b>\$1.00</b>
sweet chilli, tartare, aioli, mayo, sour cream	



# OFF THE GRILL

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**400g MSA Graded Rib Eye - Excluded from voucher** **\$42.50**

Hand selected and aged on the bone succulent rib eye served with chips & salad or vegetables DF GF

**350g Local Gippsland Angus Porterhouse Steak - Excluded from voucher** **\$32.50**

350g Grass fed porterhouse, with your choice of sauces served with chips & salad or vegetables DF GF

Choose 1 Complimentary Steak Sauce

Gravy, mushroom jus, pepper jus, caramelised onion jus, garlic butter, hot English mustard, Dijon mustard & garlic cream sauce. All sauces are GF

**Mixed Grill - Excluded from voucher** **\$33.90**

200g Angus Porterhouse steak, thick lamb honey & rosemary sausage, chicken skewer, bacon, onion rings, grilled tomato & fried egg served with steak chips & caramelised onion jus

**Lamb & Haloumi Burger** **\$26.50**

Chef's hand crafted lamb, mint & capsicum pattie with spinach, tomato, sweet caramelised onion jam, grilled haloumi cheese in a soft milk bread roll with chips

**Top Up On Any Main Course**

Sauces | Butters | Mustards

**Add \$1.50**

Gravy, mushroom jus, pepper jus, caramelised onion jus, garlic butter, hot English mustard, Dijon mustard & garlic cream sauce. All sauces are GF

Creamy Bacon & Mushroom sauce GF

**Add \$3.50**

Toppers

Fried onion rings, Fried egg (2), bacon (2), grilled tomato (1), fried mushroom

**Add \$2.50**

Grilled butterfly prawns (3), panko crumbed calamari (5), 1/2 shell scallops (3)

**Add \$5.50**

## PASTAS/NOODLES/RICE

**Chicken Satay Nasi Goreng** **\$26.95**

Grilled chicken skewers served on rice with Chinese sausage, baby prawns, fried egg & spring onion, fragrant rice, seasoned with our very own heavenly blend of Indonesian spices GF DF N

**Asian Hokkien Noodles** **\$24.95**

Asian style vegetables, fried tofu & shallots in our special sticky plum sauce DF

**Chicken & Cashew Pasta** **\$24.95**

Pan fried bacon, onion, chicken breast pieces with cashews & spaghetti, creamy pesto sauce N

**Tuscan Gnocchi** **\$21.95**

Char grilled capsicum, zucchini, semi dried tomatoes, roasted sweet potato, pumpkin gnocchi with fresh basil pesto sauce DF

**Three Cheese Spaghetti Carbonara** **\$21.95**

Maple bacon, wild mushrooms, spring onions tossed in chefs three cheese sauce

**Spaghetti Meatballs** **\$21.95**

Slow cooked hand crafted Tuscan meatballs in our rich Napoli sauce

**Top Up Any Pasta/Noodles/Rice** **Add \$5.00**

With Chicken, Beef or Lamb



## CHILDREN'S MENU

### **Fish & Chips**

Battered or grilled flake with chips & salad or vegetables GF A

### **Chicken Nuggets & Chips**

Tempura chicken breast nuggets with chips & salad or vegetables

### **Spaghetti Meatballs**

House made meatballs in our rich Napoli sauce served with spaghetti

### **Mini Pies**

8 Mini pies served with chips

### **Roast Of The Day**

See specials board. Served with roasted & steamed vegetables GF

### **Grilled Chicken Tenderloins**

Grilled chicken tenderloins with chips & salad or vegetables GF DF

### **Crumbed Calamari**

Panko crumbed calamari with chips & salad or vegetables

\$10.50

## CHILDREN'S DESSERTS

### **Banana Fritter**

Banana coated in a cinnamon batter, served with maple syrup & ice cream

### **Snake in a Pond**

Green jelly served with a lolly snake

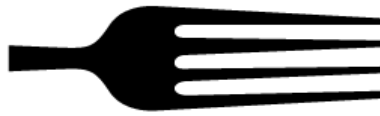
### **Ice Cream Sundae**

Vanilla ice cream, smarties & sprinkles with a choice of chocolate, strawberry or caramel topping GF

### **12 years & under**

Includes children's meal, dessert & kids soft drink voucher.

Child ipads available with drivers licence



## SENIORS MENU

Senior Members  
receive \$1 discount  
on food and 5%  
beverage

- |  |                |
|--|----------------|
| <b>1 Course</b> (Main) Keno & Drink voucher                              | <b>\$15.50</b> |
| <b>2 Course</b> (Entree & Main) or (Main & Dessert) Keno & Drink voucher | <b>\$17.50</b> |
| <b>3 Course</b> (Entrée, Main & Dessert) Keno & Drink voucher            | <b>\$19.50</b> |

### Entree

**Soup Of The Day** - See our specials board!

**Garlic Bread with Cheese**- Artisan sourdough garlic baguette with cheese

### Mains

**Warm Salad** - Roast pumpkin, tomatoes, baby beetroot, spinach, onion, mixed nuts & seeds, feta & honey mustard dressing GF N

**Panko Crumbed Calamari** - With garden salad, tartare sauce & chips

**Tuscan Gnocchi** - Char grilled capsicum, zucchini, semi dried tomatoes, roasted sweet potato, pumpkin gnocchi with fresh basil pesto sauce (GF-with penne)

**Spaghetti Meatballs** - Hand crafted meatballs in our rich Napoli sauce with parmesan cheese DF

**Chicken Schnitzel** - With chips or potato, salad or vegetables

**Meatloaf** - House made meatloaf, mash, vegetables & gravy

**Asian Hokkien Noodles** - With fried tofu, Asian vegetables & sticky plum sauce DF

**Roast Of The Day** - See our friendly team GF DF

**Fish & Chips** - Battered or grilled flake, garden salad, tartare sauce & chips

**Angus Porterhouse Steak** - Char grilled, with salad & chips or vegetables GF DF

Choose 1 Complimentary Steak Sauce

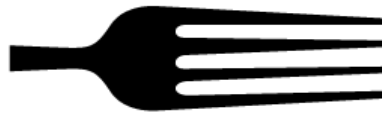
Gravy, mushroom jus, pepper jus, caramelised onion jus, garlic butter, hot English mustard, Dijon mustard. All sauces are GF

### Desserts - Add \$4.00 to select from display

**Banana Fritter** - Banana coated in a cinnamon batter, served with maple syrup & ice cream

**Sticky Date Pudding** - House made sticky date pudding with butterscotch sauce & ice cream

**Ice Cream Sundae** - Vanilla ice cream with a choice of chocolate, strawberry or caramel topping GF



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## DIETARY MENU

<b>Soup</b>	<b>\$9.90</b>
Roasted Sweet Potato & Pumpkin Soup GF DF V	
<b>Chicken Skewers</b>	<b>\$12.50</b>
Three grilled chicken tenderloin skewers, fragrant rice pilaf & chef's special satay sauce N DF	
<b>Warm Salad</b>	<b>\$19.00</b>
Roast pumpkin, tomatoes, baby beetroot, spinach, mixed nuts & seeds, Spanish onion, fried tofu & honey mustard dressing GF DF V N	
<b>Lamb Salad</b>	<b>\$24.90</b>
Flame grilled rosemary & garlic lamb with Greek salad & lemon GF DF C	
<b>Fish &amp; Chips</b>	<b>\$20.10</b>
Grilled flake, lemon, served with chips & salad GF DF C	
<b>400g MSA Graded Rib Eye</b>	<b>\$42.50</b>
Hand selected and aged on the bone succulent rib eye served with chips & salad or vegetables GF DF C	
<b>350g Local Gippsland Angus Porterhouse Steak</b>	<b>\$32.50</b>
350g Grass fed porterhouse, with your choice of sauces served with chips & salad or vegetables GF DF C	
<b>Chicken Satay Nasi Goreng</b>	<b>\$26.95</b>
Grilled chicken skewers served on rice with Chinese sausage, baby prawns, fried egg & spring onion, fragrant rice, seasoned with our very own heavenly blend of Indonesian spices DF N	
<b>Top Up On Any Main Course</b>	
<u>Sauces   Butters   Mustards</u>	<b>Add \$1.50</b>
Gravy, mushroom jus, pepper jus, caramelised onion jus, garlic butter, garlic cream sauce. All sauces are GF	
<u>Creamy Bacon &amp; Mushroom sauce GF</u>	<b>Add \$3.50</b>
<u>Toppers</u>	
Fried eggs (2), bacon (2), grilled tomato (1), fried mushroom	<b>Add \$2.50</b>
Grilled butterfly prawns (3), 1/2 shell scallops (3)	<b>Add \$5.50</b>
<b>Asian Stirfry</b>	<b>\$24.95</b>
Asian style vegetables, fried tofu & shallots in our special sticky plum sauce on rice pilaf DF C	
<b>Tuscan Gluten Free Penne</b>	<b>\$21.95</b>
Char grilled capsicum, zucchini, semi dried tomatoes, roasted sweet potato, penne in fresh basil pesto sauce GF DF V C	
<b>Gluten Free Penne Carbonara</b>	<b>\$21.95</b>
Maple bacon, wild mushrooms, spring onions tossed in creamy garlic sauce GF C	
<b>Top Up Any Pasta/Noodles/Rice</b>	<b>Add \$5.00</b>
With Chicken, Beef or Lamb	



# DESSERTS

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<b>Banana Fritter</b>	<b>\$12.50</b>
Banana coated in chefs cinnamon batter, waffles, Murray river salted caramel & hazelnut ice cream and drizzled with rich chocolate sauce	
<b>Sticky Date Pudding</b>	<b>\$9.50</b>
Chefs rich sticky date pudding served with butterscotch sauce, Murray river salted caramel & hazelnut ice cream	
<b>Berry &amp; White Chocolate Crepes</b>	<b>\$10.50</b>
Warm forest berry & vanilla cream cheese crepes with vanilla ice cream, rich berry coulis and white chocolate sauce	
<b>Chef's Dessert Burger &amp; Churros</b>	<b>\$13.50</b>
Choc chip cookie bun, double chocolate fudge brownie, Murray river salted caramel & hazelnut ice cream, churros and chocolate sauce	
<b>Lakes Chocolate Tasting Plate (GF)</b>	<b>\$15.50</b>
Select six truffles from our truffle range	

**See our Dessert Fridge for more delicious dessert options**

# COFFEE & TEAS

<b>Coffees/Hot Chocolate/Chai</b>	
Black Coffees	<b>\$3.90</b>
Milk Based Coffees	<b>\$3.90</b>
Soy Based Coffees	<b>\$4.50</b>
Vanilla/Spiced chai lattes	<b>\$4.50</b>
Iced Coffee/Iced Chocolate	<b>\$6.00</b>
Babyccino	<b>\$1.00</b>
Extra shot of coffee	<b>0.30c</b>
Syrups - Vanilla, Hazelnut & Caramel	<b>0.50c</b>
<b>Tea Tonic Loose Leaf Teas</b>	<b>Pot For One</b>
French Earl Grey Tea	<b>\$4.00</b>
English Breakfast Tea	<b>\$4.00</b>
Berry Green Tea	<b>\$4.00</b>
Chai Tea	<b>\$4.00</b>
Ginger, Lemongrass, Echinacea, White Tea	<b>\$4.00</b>
Australian Tea	<b>\$4.00</b>
Peppermint Tea	<b>\$4.00</b>
Bright Spark Tea	<b>\$4.00</b>





# WINE LIST

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## Sparkling Wines

	Glass	Bottle
De Bortoli Emeri Chardonnay Pinot 200ml		\$7.80
Emeri Pink Moscato 200ml		\$7.80
King Valley Prosecco		\$28.00
Chandon Non Vintage Brut		\$45.00
Vivo Sparkling Brut Cuvee		\$24.00

## White Wines

Vivo Chardonnay	\$5.50	\$24.00
La Boheme Act Three Pinot Gris	\$8.00	\$31.00
Rothbury Semillon Sauvignon Blanc	\$5.50	\$24.00
3 Tales Sauvignon Blanc	\$7.00	\$28.00
La Boheme Rose	\$10.00	\$40.00
De Bortoli Deen Vat 7 Chardonnay	\$5.50	\$24.00
Vivo Moscato	\$5.50	\$24.00
House Wine - Riesling, Moselle & Chardonnay	\$3.90	

## Red Wines

Vivo Cabernet Sauvignon	\$6.00	\$24.00
Vivo Shiraz	\$6.00	\$24.00
Deen Vat 9 Cabernet Sauvignon	\$6.50	\$26.00
La Bossa Shiraz Cabernet Merlot	\$6.00	\$24.00
La Bossa Merlot	\$6.00	\$24.00
House Wine - Dry	\$3.90	
- Shiraz	\$4.40	
- Lambrusco	\$3.90	

## Fortified Wines

	Glass 40ml	Glass 140ml
McWilliams Sherry - Dry, Sweet & Cream	\$2.00	\$3.80
Directors Special Tawny Port	\$2.40	\$5.90
McWilliams Hanwood Fine Tawny Port 10yrs	\$2.90	\$7.40

## On Tap

Carlton Draught, Carlton Dry, Cascade Premium Light & Mercury Cider

## Ciders

Bulmers Original & Strongbow - Original, Sweet & Dry

**A selection of spirits, local & imported beers also available**

