

Taylor's Bistro

STARTERS & SHARED

BREADS

GARLIC COB LOAF	\$9.50
GARLIC & CHEESE PIZZA BREAD	\$9.50
	<i>Gluten Free add \$5</i>
GARLIC, CHILLI & CHEESE PIZZA BREAD	\$10.50
	<i>Gluten Free add \$5</i>

LOCAL HOLBERTS OYSTERS

	½ DOZ	DOZ
NATURAL	\$29	\$47
KILPATRICK	\$31	\$49

PIZZAS

MADE ON 10" BASE
GLUTEN FREE 12" BASE ADD \$8

MARGHERITA (V) tomato, mozzarella, cherry tomatoes & fresh basil	\$20
HAWAIIAN ham, cheese & pineapple	\$22
PEPPERONI olives, capsicum, tomato & buffalo mozzarella	\$25
MEAT LOVERS BBQ base, ham, chicken, salami, chorizo & onion	\$26
MUSHROOM (V) sautéed assorted mushrooms, baby spinach, mozzarella & truffle oil	\$22
GARLIC PRAWN garlic cream, cherry tomatoes, chilli flakes, baby spinach & onion	\$28
MOROCCAN CHICKEN moroccan chicken with pumpkin, spinach, onion, tahini & garlic	\$25
SPINACH & CHEESE (V) with fresh lemon	\$24
THREE CHEESE & PROSCIUTTO (N) blue cheese, mozzarella & parmesan with prosciutto, rocket, cracked pepper & candied walnuts	\$28
CHILLI PRAWN AND CHICKEN chilli base, prawns, chicken & shallots	\$28

HOMEMADE THAI CHICKEN CURRY
SPRING ROLLS (4)
with hot & sour dipping sauce \$20

BAKED MARINATED
CHICKEN WINGS (GF) \$18

SALT & PEPPER SQUID
with fresh lemon & aioli \$20

DUCK DUMPLINGS (5)
with plum and ginger sauce \$22

½ SHELL HOKKAIDO SCALLOPS (3)
with mornay sauce \$25

CHASHU PORK (GF)
with apple jam, remoulade & green curry dressing \$22

YOUNG AT HEART

*Or those who prefer
a smaller meal*

HAM, CHEESE & PINEAPPLE PIZZA	\$12
CHEESEBURGER & CHIPS	\$15
SPAGHETTI BOLOGNESE	\$12
FISH COCKTAILS & CHIPS with salad	\$15
SMALL SCHNITZEL steak fries & salad / mashed potato & vegetables	\$15
CRUMBED LAMB CUTLET steak fries & salad / mashed potato & vegetables	\$20
MINUTE STEAK (GF) steak fries & salad / mashed potato & vegetables	\$20

*Free Ice-cream cup
FOR CHILDREN 12YRS & UNDER*

MAIN MEALS

STEAK SANDWICH	\$28
lettuce, tomato, beetroot, onion, BBQ sauce & steak fries	
BEEF BURGER	\$25
cheese, bacon, lettuce, tomato, beetroot, caramelised onion, tomato sauce, mustard & steak fries	
CHICKEN SCHNITZEL BURGER	\$25
lettuce, tomato, beetroot, mayo and pickled onion & steak fries	
BARRAMUNDI BURGER	\$25
lettuce, tomato, pickled onion, tartare sauce & steak fries	
CAESAR SALAD	\$22
cos lettuce, croutons, bacon, boiled egg, parmesan cheese & caesar dressing	<i>Add chicken</i> \$8
VIETNAMESE RICE NOODLE SALAD BOWL (GF)	\$24
	<i>Add chicken</i> \$8
CRUMBED LAMB CUTLETS (2)	\$38
steak fries & salad / mashed potato & vegetables your choice of sauce: gravy, mushroom, diane, pepper	<i>Extra cutlet</i> \$8.50
CHICKEN SCHNITZEL	\$26
steak fries & salad / mashed potato & vegetables your choice of sauce: gravy, mushroom, diane, pepper	
CHICKEN SCHNITZEL PARMIGIANA	\$32
ham, tomato & cheese steak fries & salad / mashed potato & vegetables	
CHICKEN SCHNITZEL WITH CREAMY GARLIC PRAWNS	\$36
steak fries & salad / mashed potato & vegetables	
BLACK ONYX RUMP STEAK (300G) (GF)	\$40
steak fries & salad / mashed potato & vegetables your choice of sauce: gravy, mushroom, diane, pepper	
SCOTCH FILLET (300G) (GF)	\$45
with chats, charred broccolini, onion, mushrooms, bearnaise & red wine jus	
RED WINE & TOMATO LAMB RAGU	\$32
with gnocchi	
SLOW COOKED BEEF CHEEK (GF)	\$36
cooked in red wine & root vegetable, served with polenta	
PUMPKIN & SAGE RAVIOLI (N)	\$30
with lemon and hazelnut butter	

SIDES

STEAK FRIES	sml \$8	lge \$12
GARDEN SALAD		\$10
VEGETABLES		\$12
MASHED POTATOES		\$10

Extra Sauce

gravy, garlic cream, mushroom, diane, aioli, pepper, hollandaise	\$3
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LEMONGRASS MARINATED GRILLED ½ CHICKEN (GF)	\$32
red rice thai herb salad 20 MINUTE COOKING TIME	
CONFIT DUCK MARYLAND (GF)	\$35
roasted kipfler potatoes, sauteed baby carrots, broccolini & orange glaze	
HOISIN GLAZED GRILLED PORK CUTLET	\$35
roasted sweet potato and bok choy	
BATTERED FISH & CHIPS	Sml \$22 Lge \$32
with chips, salad, lemon & tartare	
SALT & PEPPER SQUID w ASIAN SALAD	\$34
slaw & nam jim dressing	
SEAFOOD GRATIN	\$36
prawns, fish, mussels, squid & cherry tomatoes in a seafood veloute	
ASIAN FISH (GF)	\$36
Asian marinated coral trout wrapped in pandan leaves served with rice, choy sum, coconut milk & crispy shallots	
GARLIC PRAWNS (GF)	\$32
creamy garlic sauce with cherry tomatoes, baby spinach & steamed basmati rice	
PRAWN & CRAB SPAGHETTI	\$35
with chilli, capsicum, cherry tomatoes, white wine & garlic	

VEGAN MEALS

VEGAN SCHNITZEL	\$26	VEGAN BURGER	\$25
with steak fries & salad		beetroot & lentil patty with lettuce, tomato, beetroot, pickled onion & vegan aioli	
HOMEMADE BHAJI (GF)	\$26	EGGPLANT MOUSSAKA	\$30
with vegan yoghurt, achar & mint chutney			
VIETNAMESE RICE NOODLE SALAD BOWL (GF)	\$24	<i>Vegan Sauce:</i> gravy, mushroom	\$3

GLUTEN FREE (GF) VEGETARIAN (V) CONTAINS NUTS (N)