

BOBBY'S BISTRO MENU

LUNCH 12PM-2.30PM DINNER 6PM – 9PM

Appetisers

Oysters		
<i>Gluten Free</i>		
<i>(GF)</i>	½ Doz	Doz
Natural	13.00	22.00
Kilpatrick	14.00	23.00
Mornay	14.00	25.00
Home Made Soup of the Day		5.00
Garlic Bread		6.00
Cheesy Garlic Bread		6.50
Wedges – with bacon & melted cheese		12.00
Trio of Dips to Share		14.50
A selection of home made dips served with toasted Turkish bread		
Bruschetta		12.00
Toasted Turkish bread topped with roma tomato, spinach, red onion, parmesan, pesto & balsamic reduction		
Asian Prawn Twisters		13.50
Marinated green prawns rolled in pastry & crispy fried, served with a dipping sauce		
Fried Camembert with Mixed Berries		12.00
Crumbed cheese wedges served with mixed berry glaze & salad		

Salads & Lighter Selections

Classic Caesar Salad	16.50
Baby cos lettuce, croutons, bacon bits, boiled egg, anchovies & parmesan shaves with home made dressing	
Chicken Breast Caesar Salad	20.00
Thai Beef in Lettuce Basket (GF)	19.00
Lightly spiced tender beef stir fried with water chestnuts, capsicum & honey soy sauce, accompanied with a green salad.	
Grilled Vegetable stack with fetta (GF)	20.00
Red peppers, eggplant, zucchini, pumpkin, Roma tomato & spinach with warm fetta cheese	
Grilled Moroccan Calamari & Avocado Salad	19.00
Grilled tender calamari dusted with Moroccan spices. Served with a garden salad dressed in balsamic vinegarette	
Chicken Caesar Wrap	19.00
Grilled chicken tenders, egg, bacon, cheese & lettuce with a Caesar dressing in a toasted flour tortilla, served with chips.	

From the Grill

Rump Steak 250 g	24.00
500 g	33.00
Rib Eye 400 g	35.00
American style	
Scotch Fillet	32.00
Porterhouse 300 g	29.00
Fillet Mignon	35.00
250 gm steak wrapped in bacon	
Garlic Prawn Sauce	
Add	5.00

All steaks are grilled to your liking with your choice of Gluten Free sauces: Gravy, Pepper, Mushroom, Garlic Butter or Sundried Tomato
All of our quality Graziers beef cuts are aged for a minimum of 42 days to ensure ultimate tenderness, flavour & texture.

From the Pan

Roast Vegetable Risotto (GF)	20.00
Seasonal Tuscan vegetables cooked in your choice of sauce tomato or cream	
Add grilled chicken breast	24.00
Linguini Marinara	24.00
Prawns, Scallops, Mussels, Clams & Calamari with garlic, basil & tomato sautéed with olive oil.	
Fresh Cannelloni on grilled Eggplant	22.00
Filled with spinach and ricotta cheese & baked in a napoli sauce with chips and Greek salad.	
Spaghetti Cacciatore	19.00
Chicken, mushroom, onion, capsicum, garlic & basil in napoli sauce finished with Parmesan.	

Pub Favourites

Chicken Parmigiana	20.00
Ham, cheese & a napoli sauce	
Lambs Fry, Bacon & Mushroom Sauce (GF)	17.00
With roast potato & vegetables	
Home Made Meat Lasagne	17.50
With chips & salad	
Tempura Battered Snapper	22.00
Juicy yellow tail snapper fillet lightly battered & served with chips, salad and tartare sauce.	

Panko Calamari Rings	22.00
Tender rings of calamari in Japanese crumbs, served with chips, salad & home made tartare sauce	
Spaghetti Bolognaise	17.00
Bangers & Mash (GF)	19.00
Trio of gluten free sausages served on silky potato mash, onion gravy and tomato chutney.	
Roast of the Day (GF)	18.00
Bobby's Steak Sandwich	22.00
Steak, bacon, egg, cheese. Lettuce, tomato, onion, mayo & relish served with chips and salad.	

Chefs Suggestions

Please check our Daily Chefs Specials Board

Garlic Prawns with Rice & Caesar Salad (GF)	24.00
Green prawns in a rich white wine cream sauce.	
Nasi Goreng with Seafood Satay	24.00
An authentic fried rice with chicken & egg. Accompanied with prawn, calamari & fish skewers and satay sauce	
Indian Lamb Biryani	24.00
Traditional Indian lamb curry cooked with savoury rice served with chutney, Riatta yogurt	
Grilled Atlantic Salmon Steak (GF)	24.00
Lightly grilled fish served on a vegetable comport with red capsicum puree & hollandaise sauce.	
Chicken, Avocado & Prosciutto fantasy (GF)	24.00
Baked breast of chicken in prosciutto & finished with avocado & orange hollandaise, served with your choice of rice or vegetables.	
Crusted Blue Eye with Mango salsa	22.00
Juicy fillet of fish in a special crumb & served with mango salsa, chips & salad	
Greek Lamb Souvlaki	22.00
Greek style BBQ lamb slices with lettuce, tomato, onion, cheese and garlic sauce	
Hot & Cold Seafood Platter	32.00
A seafood cocktail of shrimp, smoked salmon, oyster, mussel, accompanied with fried prawns, scallops, calamari, fish, crab shell and chips	

Kids Menu With Healthy Choices

Served with Chips & a Soft Drink	8.00
FOR KIDS 12 & UNDER	
Roast of the Day (H.C.)	
Grilled Chicken Tenders (H.C.)	
Mini Chicken Parmigiana	
Hawaiian Pizza	
Spaghetti Bolognaise	

Fish & Chips
Chicken Nuggets
Cheese Burger—with lettuce, tomato & mayo
Chick Caesar Wrap (H.C.)
A selection of ice cream s & lollies available

Seniors Menu

Available 7 days a week for Lunch & Dinner (Excludes Public Holidays) 12.00

Including a \$2.00 venue voucher

Add soup 1.50

Add Dessert 1.50

Lambs Fry & Bacon

Home Made Meat Lasagne

Chicken Schnitzel

Chicken Parmigiana

Battered Fish & Chips

Roast of the Day

Seafood Basket

Penne Carbonara

Caesar Salad

Chicken Caesar Salad

White Wine

	Glass	Bottle
Baily & Baily – Two Little Ducks	5.00	20.50
Baily & Baily Sauvignon Blanc	5.00	20.50
Wolf Blass Eagle Hawk Riesling	5.30	22.00
Brown Brothers Crouchen Riesling	5.50	26.00
Hardy's Banrock Station Semillion Chardonnay	5.50	22.00
South Island Marlborough Sauvignon Blanc	6.11	28.00
Cartwheel Western Australia S/B Semillion	6.50	30.00
Cow Combie Margaret River Chardonnay	6.50	32.00

Red Wine

	Glass	Bottle
Baily & Baily – Jump 'n' Jive Shiraz	5.00	20.50
Baily & Baily Cabernet Sauvignon)	5.10	22.50
Baily & Baily Barossa Shiraz (SA)	5.10	22.50
Wolf Blass Bilyara Shiraz	5.50	22.00
Wolf Blass Eagle Hawk Merlot	5.50	22.50
Penfolds Koonunga Cabernet Sauvignon	6.50	30.00
Hardy's Oomoo Cabernet Sauvignon	7.00	34.00
Wynn's Coonawarra Cabernet Shiraz Merlot		36.00
Pepperjack Shiraz		38.50
Cartwheel Cabernet Merlot		40.00

Sparkling

	Glass	Bottle
Cavalier Brut	5.00	20.00
Sir James Curvee Brut		30.00
Yellowglen Pink Piccolo		7.10
Yellowglen Yellow Piccolo		7.10

Cocktails**ALL
12.00**

Toblerone- Tia Maria, Frangelico, Baileys, Kahlua, Cream & Honey

Cosmopolitan – Vodka, Cointreau, Cranberry & Lime

Midori Splice – Midori, Malibu, Pineapple & Cream

Strawberry Daiquiri – Bacardi, Cointreau, Strawberry Liqueur & Lemon

Japanese Slipper – Midori, Cointreau & Lemon Juice

Cupids Kiss – Frangelico, Kahlua, Strawberry Liqueur, Baileys & Fresh Strawberries