

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!
Just scan the QR code and leave
us some feedback.

THANK YOU

MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (n) nuts,
(lg) low gluten, (alg) available low gluten, (ld) low dairy, (ald) available low dairy

Seafood origins:

(i) imported, (a) australian, (m) mixed

Please note:

*We make every effort to ensure these meals are gluten free,
but our busy kitchen cannot guarantee they are allergen free.*

Public holiday surcharge

15% Surcharge applies to all items on public holidays.

Food allergies

*Please be aware catering for special requirements is taken with care. It must also
be noted that within the premises we may handle nuts, seafood, shellfish, sesame
seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests
will be catered for to the best of our ability, but the decision to consume a meal is the
responsibility of the diner.*

SNACKS

GARLIC BREAD	9.0
<i>add cheese / + 2.0</i>	
<i>add bacon & cheese / +3.0</i>	
SOUP OF THE DAY	12.0
BUFFALO CHICKEN DRUMETTES	15.0
w ranch	
DUCK SPRING ROLLS (4)	15.0
w plum sauce	
LEMON PEPPER CALAMARI (lg,ld,i)	17.0
w aioli	
STICKY PORK BELLY BITES	20.0
twice cooked pork belly cubes, tossed in rich smokey homemade sauce	
BRUSCHETTA (v)	15.0
traditional style bruschetta w balsamic glaze	
MAC N CHEESE CROQUETTES (v) (4)	16.0
w truffle mayo & rocket	

BURGERS

CHEESEBURGER 23.0
milk bun, beef patty, cheese, onion, pickles,
burger sauce & chips

CHICKEN BLT BURGER 26.0
milk bun, grilled chicken tenders, lettuce, tomato, bacon,
cheese, aioli & chips

STEEPLES BURGER 28.0
milk bun, beef patty, cheese, pickles, bacon, onion rings,
lettuce, tomato, burger sauce & chips

VEGGIE BURGER (v) 27.0
milk bun, lettuce, tomato, classic veggie patty,
burger cheese, pickles, caramelised onion, vegan aioli w chips

STEAK SANDWICH SIGNATURE DISH 30.0
150gm grilled scotch fillet, bacon, caramelised onion,
cheese, tomato relish, lettuce, on turkish bread & chips

TRADESMAN BURGER SIGNATURE DISH 26.0
milk bun, beef patty, cheese, hashbrown, bacon, egg,
lettuce, smokey bbq sauce & chips

ADD

add extra beef patty / +6.0

add extra grilled chicken tenders / +6.0

add veggie patty / +6.0

PARMAS

NAKED	30.0
crumbed chicken breast w your choice of sauce	
ORIGINAL	32.0
crumbed chicken breast, ham, napoli & cheese	
FIREBREATHER	34.0
crumbed chicken breast, ham, spicy pepperoni, jalapenos, chilli sauce, napoli & cheese	
TEXAN	34.0
crumbed chicken breast, napoli, bacon, ham, caramelised onion, smokey bbq sauce & cheese	
AUSSIE	34.0
crumbed chicken breast, napoli, bacon, egg, caramelised onion & cheese	
HAWAIIAN PARMA	34.0
crumbed chicken breast, ham, napoli, pineapple & cheese	
MEATLOVERS PARMA	36.0
crumbed chicken breast, napoli, bacon, ham, chorizo, smokey bbq sauce & cheese	
HSP PARMA	38.0
crumbed chicken breast, shredded lamb, melted cheese, aioli & sriracha	

All made with breast schnitzel & served with chips + salad

GRILL

PORTERHOUSE 300gm (lg) 46.0
cooked to your liking w chips, salad & sauce of choice

RIB EYE 400gm (lg) 55.0
cooked to your liking w chips, salad & sauce of choice

SURF & TURF (lg,i) **SIGNATURE DISH** 45.0
250gm rump steak cooked to your liking
topped w creamy garlic prawns, chips & salad

sauce options: *gravy (lg), pepper sauce (lg),
garlic butter (lg), mushroom sauce (lg), hollandaise*

ADD

add creamy garlic prawns (lg,i) / +10.0

add lemon pepper calamari (lg,i) / +8.0

add onion rings / +5.0

add bacon / +3.0

add egg (lg) / +2.0

MAINS

NASI GORENG (<i>ld,av,i</i>)	27.0
Indonesian fried rice, chicken, asian slaw, shrimp paste, egg, sate chilli, fried shallots & prawn cracker	
CHICKEN SCALLOPINI (<i>lg</i>)	32.0
creamy mushroom sauce w creamy mash potato & seasonal vegetables	
LINGUINE MARINARA (<i>i</i>)	34.0
pan seared prawns, scallops, calamari, mussels & fish in fresh chilli, butter, garlic & napoli	
SLOW BRAISED LAMB SHANK (<i>lg</i>)	31.0
in red wine sauce, w creamy mash potato & seasonal vegetables add shank / +11.0	
BEER BATTERED BARRAMUNDI (<i>alg,ld,i</i>)	30.0
w chips, salad & tartare	
LEMON PEPPER CALAMARI (<i>lg,ld,i</i>)	32.0
w chips, salad & aioli	
ATLANTIC SALMON FILLET (<i>lg,i</i>)	37.0
grilled w hollandaise, sweet potato mash & seasonal vegetables	
ROAST OF THE DAY (<i>lg</i>)	27.0
w seasonal vegetables & gravy	
TUSCAN CHICKEN (<i>lg</i>) SIGNATURE DISH	31.0
marinated grilled chicken breast kiev cut, creamy sun-dried tomato & spinach sauce, sweet potato mash & broccolini	

SEASONAL DISHES



BAKED BRIE CHEESE (v) 18.0
served w fig & walnut chutney

PORK BELLY W CARAMELISED APPLE
& CIDER GLAZE (lg) 34.0
crispy slow roasted pork belly, served on top of
a garlic potato mash, dutch carrots,
topped w caramelised apple & apple cider glaze

CHICKEN, MUSHROOM
& LEEK RISOTTO (lg) 29.0
trio of mushrooms, garlic, onion, leek,
arborio rice, butter, creamy white wine sauce
& truffle oil, topped w grana padano

PRAWN LAKSA (lg,i) 32.0
fragrant prawn laksa w rice vermicelli
in a spiced coconut broth, topped w boiled egg,
shallots, coriander, chilli and lime

VEGETARIAN LASAGNA (v) 28.0
oven baked vegetarian lasagna
served w garden salad & chips

BEEF & GUINNESS PIE 30.0
slow-cooked beef and guinness pie
w creamy mash, peas and rich gravy

SALADS

LAMB SALAD <i>(lg,n)</i>	32.0
lamb backstrap, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt	
CAESAR SALAD	24.0
cos lettuce, bacon, parmesan, croutons, poached egg & caesar dressing	
add anchovies (i) / +2.0	

ADD *add chicken tenderloins / +6.0, add feta / +3.0 / add lamb +8.0*
add lemon pepper calamari (lg,i) / +8.0 / add grilled prawns (i) +8.0

SIDES

CHIPS <i>(v,lg)</i> w tomato sauce	10.0
WEDGES <i>(v)</i> w sour cream & sweet chilli	14.0
ONION RINGS <i>(v)</i> w chipotle mayo	11.0
SEASONAL VEGETABLES <i>(vg,lg)</i>	9.0
SALAD <i>(vg,lg)</i> mixed leaves, carrot, onion, tomato, house dressing	7.0
CREAMY MASH POTATO <i>(lg)</i>	7.0
SWEET POTATO MASH <i>(vg)</i>	7.0
SWEET POTATO FRIES <i>(vg)</i>	13.0

VEGAN

ENTRÉE

VEGAN TOMATO ARANCINI *(vg, lg)* 14.0
w chilli aioli

MAINS

VEGAN BURGER *(vg)* 27.0
beetroot bun, lettuce, tomato, classic veggie patty,
vegan cheese, pickles, caramelised onion, vegan aioli
w sweet potato chips

VEGAN PESTO GNOCCHI *(vg, lg, n)* 26.0
pumpkin, spinach, pesto, broccolini, peas & pine nuts
w a touch of napoli in coconut milk & garlic

VEGAN RISOTTO *(vg, lg, n)* 26.0
garlic, onion, broccolini, pumpkin, spinach, pesto,
napoli, pine nuts & peas

VEGAN SALAD *(vg, lg, n)* 24.0
rocket, onion, cherry tomato, green beans, beetroot,
cashews, mango & passionfruit dressing

DESSERT

VEGAN CHOCOLATE RASPBERRY CAKE 12.0
decadent chocolate cake w raspberry centre

KIDS

\$15 KIDS MEALS - *for kids 12 and under*
All kids meals come with an ice cream

CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

LEMON PEPPER CALAMARI w chips (*lg,ld,i*)

LINGUINE NAPOLI w parmesan (*alg*)

BATTERED BARRAMUNDI (*i*)

ADD

Add serve of veg / +2.0

Add kids soft drink / +2.5

Add kids juice / +3.5

Extra nuggets (6) / +5.0

Extra fish (i) / +5.0

SENIORS

Available 7 days :
Lunch & Dinner

Starters & desserts only in conjunction
with senior main meal ordered /
no further discounts apply

1 Course \$20.0 / 2 Course \$25.0 / 3 Course \$28.0

available on presentation of seniors card

STARTERS

SOUP OF THE DAY

GARLIC BREAD (v) **add cheese +\$2.0 / add cheese & bacon +\$3.0**

PRAWN SPRING ROLLS (4 pcs) (i) w plum sauce

MAINS

LEMON PEPPER CALAMARI (lg,ld,i) w chips, salad & aioli

FISH & CHIPS (alg,ld,i) beer battered barramundi, chips, salad & tartare

CHICKEN STIR-FRY (alg) tender chicken, hokkien noodles, asian sauce & vegetables

MUSHROOM RISOTTO (lg,v,avg) trio of mushrooms, rice,
white wine cream sauce & parmesan **add chicken +\$5.0**

LAMB'S FRY (lg) lamb liver, bacon, caramelised onion, peas w mash potato & gravy

ROAST OF THE DAY (lg)

SALMON (lg,i) **+\$8.0** grilled atlantic salmon w hollandaise, creamy mash potato
& seasonal vegetables

SCOTCH FILLET 150gm (lg) **+\$5.0** w chips, salad & choice of sauce

SLOW BRAISED LAMB SHANK (lg) **+\$8.0** in red wine sauce, w creamy mash potato
& seasonal vegetables

GARLIC & CHILLI PRAWNS (lg,i) **+\$5.0** tiger prawns, chilli, garlic,
white wine cream sauce, basmati rice & house salad

CHICKEN CARBONARA (alg)
chicken, onion, garlic, bacon, linguine & parmesan

CHICKEN PARMA
crumbed chicken breast, ham, napoli, cheese, chips & salad

DESSERTS **add icecream +1.0**

HOMEMADE APPLE CRUMBLE w cream

STICKY DATE PUDDING w cream

PAVLOVA (lg) w berry coulis & cream

CHOCOLATE TRIFLE w cream

COFFEE & CAKE **14.0**

ONLY
AVAILABLE UPON
PRESENTATION
OF VALID
SENIORS CARD

CAKE UPGRADE
see our cake display **+6.0**

DESSERTS

HOMEMADE BAKED CHEESECAKE	12.0
NO BAKE CHAI LATTE CHEESECAKE	12.0
HOMEMADE TIRAMISU	12.0
HOMEMADE STICKY DATE PUDDING w rum & raisin ice cream	13.0
CHURROS w chocolate dipping sauce	14.0
COFFEE & CAKE	14.0
APPLE RASPBERRY CRUMBLE apple & raspberry crumble encased in a french butter pastry shell	12.0
NEW YORK CHEESECAKE baked New York style cheesecake on a biscuit base	11.0
BLACK FOREST layers of vanilla mousse, layers of chocolate sponge, whole sour cherries topped w chocolate curls & a sour cherry compote	11.0
RED VELVET decadent red velvet cake w layers of cream cheese icing topped w a red glaze	11.0
LEMON MERINGUE baked lemon curd encased in a french butter pastry shell topped with meringue	11.0

add icecream to any cake / +1.0

please see cake fridge for full range of cakes & brownies available

THE CAFÉ

AFFOGATO 10.0
espresso over icecream
**add Baileys, Kahlua, Frangelico, Jameson
or Butterscotch Schnapps / +8.0**

LIQUEUR COFFEE 14.0
espresso w cream & your choice of Jameson,
Kahlua or Baileys

ST REMIO COFFEE 5.0
espresso
cappuccino
café latte
long black
short macchiato
long macchiato
hot chocolate
**full cream or skim milk
almond, soy, lactose free & oat milk available / +1.0**

ST REMIO TEA 5.0
english breakfast
earl grey
peppermint
chamomile
green