



TRIOS

CRANBOURNE

BISTRO

MENU

THE STARTING GATES

GARLIC & HERB BREAD (V)	\$8.90
add cheese	\$9.90
SOUP OF THE DAY (GFO)	\$9.90
Grilled ciabatta & butter	
BRUSCHETTA PIZZA (V) (N)	\$16.90
Napoli, heirloom tomato, red onion, basil pesto, mozzarella blend, extra virgin olive oil & balsamic glaze	
DUO OF DIPS (V)	\$18.50
House made dips with grilled ciabatta	
POLENTA CHIPS (V) (GF)	\$18.50
Hand cut parmesan & polenta with blue cheese fondue	
THAI CHICKEN RIBS	\$16.50
Marinated in buttermilk & thai spice blend with fried shallots	
NONA'S BEEF MEATBALLS	\$16.50
Sugo & parmesan with grilled ciabatta	
INDIAN PAKORA (VG) (GF)	\$18.50
With yoghurt riatta	
CHORIZO & GOATS CHEESE ARANCINI	\$18.50
With roasted eggplant puree	

SOMETHING LEAFY

CAESAR SALAD (GFO)	\$22.90
Cos, bacon, parmesan, poached egg, croutons, anchovies & house made dressing	
ITALIAN SALAD (GF)	\$24.50
Mesclun, chargrilled vegetables, heirloom tomato, bocconcini, cucumber & balsamic vinaigrette	
COUSCOUS AND FENNEL SALAD (VG)	\$24.50
Rocket, cucumber, radish, heirloom tomato & house made dressing	
ADD SEASONED CHICKEN (GF)	\$6
ADD SLOW COOKED LAMB SHOULDER (GF)	\$8

REIGNS & GRAINS

SPAGHETTI BOLOGNESE	\$22.50
Traditional beef & tomato sauce with parmesan	
FETTUCCINE GAMBERI	\$29.90
Prawns, onion, garlic, chilli in semi-dried tomato pesto with parmesan	
PENNE CARBONARA	\$26.90
Onion, garlic, bacon, cream parmesan	
RISOTTO CHICKEN (GF)	\$27.90
Mushroom, basil pesto, spinach, herbs, cream, parmesan	
TUSCAN RISOTTO (V) (VO) (GF)	\$26.50
Napoli, broccolini, onion, garlic, chilli & spinach	
CHILLI BEEF STIR FRY (GFO)	\$32.50
Hokkien noodles, Asian vegetables with soy, chilli & ginger sauce	
FETTUCINI MARINARA	\$34.90
Selection of fresh fish and shellfish with garlic, white wine, chilli, EVOO, herbs and parmesan	
CHICKEN, CHORIZO AND SEAFOOD NASI GORENG	\$36.90
A traditional Indonesian fried rice finished with chilli, shallots and fried egg	

FROM THE SEA

LEMON PEPPER CALAMARI (GFO)	\$27.50
Asian slaw & aioli	
FISH & CHIPS (GFO)	\$29.90
Apple cider battered flathead tails, house tartare, chips & house salad	
GARLIC PRAWNS (GF)	\$33.90
Creamy white wine & herb sauce, jasmine rice & house salad.	
NT BARRAMUNDI (GFO)	\$34.90
Grilled in Moroccan spice, sautéed Asian vegetables & harissa yoghurt	
TUSCAN ATLANTIC SALMON	\$34.90
Fresh Atlantic salmon dusted with Tuscan season grilled resting on a Greek inspired spinach salad finished with beetroot tzatziki	

MEMBERS RECEIVE 5% DISCOUNT OFF ALL FOOD & BEVERAGE

(V) Vegetarian (VG) Vegan (VO) Vegetarian Option Available (VGO) Vegan Option Available (N) Contains Nuts (GF) Gluten Free (GFO) Gluten Free Option

In this venue, we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi & dairy products. Please be aware that all care is taken when catering for special dietary requirements. We will cater for customers requests to the best of our ability, but the decision to consume a meal is entirely the responsibility of the diner.

MANE RACE

CHICKEN SCHNITZEL	\$27.90
Crumbed chicken breast, chips, house salad & choice of gravy	
CHICKEN PARMA	\$29.90
Chicken breast schnitzel, Napoli, ham, cheese, chips & house salad	
MEGA MEAT LOVER PARMA	\$39.90
Golden house made chicken schnitzel topped with shaved ham, salami, lamb shoulder, pork ribs, grilled chorizo finished with sriracha & cheese, chips & salad	
VEGAN PARMA ^{VG}	\$32.90
Napoli, vegan cheese, chips & house salad	
BIG BEEF BURGER	\$24.90
180g Angus beef patty, milk bun, bacon, cheese, grilled onion, pickles, slaw, chips & aioli	
STEAK SANDWICH	\$28.90
Turkish roll, lettuce, bacon, caramelized onions, cheese, tomato relish, cos	
CURRY OF THE DAY ^{GFO}	\$29.90
Roti rice salad raita yoghurt	
OPEN SOUVLAKI ^{GFO}	\$32.50
WITH LAMB ^{GF}	
WITH CHICKEN ^{GF}	\$30.50
Your choice of slow cooked lamb or chicken tenderloins, lettuce, tomato, red onion, tzatziki on open pita bread with chips	
LAMB SHANK	\$36.00
6hr slow cook lamb shank in a traditional red wine tomato sauce resting on mash potato and buttered vegetables	
DUKKAH PORK CUTLET	\$37.90
Large pork dusted in dukkah spices oven grilled served with flavoured cous cous, house salad & crispy battered onion rings	

“APACHE CAT” MEAL OF A CHAMPION ^{GFO}

Feast for 2

300gm venetian sliced porterhouse, 400gm pork ribs, chicken tenderloins, slow cooked lamb shoulder, sauté calamari, herbed prawns, bacon, caramelized onions, aioli and choice of gravy chips & house slaw	\$95.00
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FROM THE PASTURE

300G PORTERHOUSE ^{GFO}	\$42.00
M3 Grass-fed Angus Porterhouse, chips, house salad & choice of sauce	
350G SCOTCH ^{GFO}	\$49.90
M3 Grass-fed Angus Scotch, chips, house salad & choice of sauce	
500G AMERICAN PORK RIBS ^{GFO}	\$42.50
Marinated in chilli ginger BBQ sauce, apple & mint slaw with roasted chats	
STEAK TOPPERS	
Garlic Prawns ^{GF}	\$12
Onion Rings	\$5
Fried Egg	\$2

SAUCES
Gravy, Peppercorn, Creamy Mushroom, Garlic Butter, Hollandaise, Seeded Mustard, Dijon Mustard, Hot English Mustard

SIDES

BEER BATTERED FRIED CHIPS ^{GFO}	SMALL	\$4.00
	LARGE	\$9.00
ONION RINGS		\$9.00
MIXED SUMMER SALAD ^{GF}		\$9.00
SEASONED VEGETABLES ^{GF}		\$9.00
SAUTÉED ASIAN GREENS ^{GF}		\$11.00

THE SWEET TRIFECTA

TIRAMISU	\$14.90
Mascarpone, sponge fingers, coffee, hazelnut & marsala liqueur with hot chocolate Tia Maria sauce	
STICKY DATE PUDDING	\$14.90
Berries, cream & butterscotch sauce	
CHURROS TO SHARE	\$18.90
8 cinnamon dusted churros with Nutella cream	

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SENIORS ALL DAY, EVERY DAY

FAVOURITES MAIN COURSE

2 Course – \$18.00

Favourite Main Course plus Entrée or Dessert

3 Course – \$21.00

Favourite Main Course plus Entrée & Dessert

PREMIUM MAIN COURSE

2 Course – \$23.00

Premium Main Course plus Entrée or Dessert

3 Course – \$26.00

Premium Main Course plus Entrée & Dessert

STARTER \$5

SENIOR GARLIC BREAD

Grilled ciabatta & butter

SOUP OF THE DAY ^(GFO)

Grilled ciabatta & butter

DESSERTS \$5

FRUIT SALAD WITH CREAM ^(GF)

CAKE OF THE DAY

VANILLA ICE CREAM & TOPPING ^(GFO)

FAVOURITES RANGE \$15

CHICKEN SCHNITZEL

SPAGHETTI BOLOGNAISE

FISH N CHIPS

BANGERS BACON & MASH

ROAST OF THE DAY

CRUMBED CALAMARI CHIPS SALAD

SATAY CHICKEN

PREMIUM RANGE \$20

CHICKEN PARMA

PORTERHOUSE STEAK 200GM

GRILLED SALMON

SCALLOP MORNAY SALAD

PIE, MASH AND SMASHED PEAS

SHANK & MASH

CURRY OF THE DAY RICE, ROTI

COLTS & FILLIES 12YRS AND UNDER

PENNE BOLOGNESE ^(VO)

\$12.00

CHICKEN NUGGETS

with chips

\$12.00

FISH & CHIPS ^(GFO)

Battered flathead tails & chips

\$12.00

MAC N CHEESE BITES

Bacon, mac & cheese with chips

\$12.00

CHEESEBURGER

Beef patty, cheese, American mild mustard, tomato sauce & chips

\$12.00

CALAMARI CHIPS

\$12.00

KIDS MEAL \$15

Kids main, soft drink or juice,
dixie cup & activity pack

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