

BISTRO MENU

STARTERS

- 🍷 **Garlic Bread** – Fresh oven baked garlic bread \$8.00
- 🍷 **Tomato & Cheese Bread** – Topped with sundried tomato tapenade and tasty cheese \$10.00
- Soup of the Day** – House made soup of the day. Our wait staff will advise \$7.00
- 🍷 **Fresh Baked Ciabatta** – Topped with extra virgin olive oil and dukkah \$8.00
- GF **Salt & Pepper Calamari** – Served on rocket lettuce, Spanish onion and tomato salad, balsamic vinegar and garlic aioli
Entrée 16.00 Main \$25.00
- GF **Hot Avocado Seafood** – Light curry of seafood and vegetables served with warm avocado
Entrée \$16.00 Main \$28.00
- 🍷 **Mushroom Arancini** – Three mushroom risotto balls, crumbed and fried served with garlic aioli \$15.00
- Wedges** – Seasoned wedges, sour cream & sweet chilli \$12.50

SALADS

- Caesar Salad** – Local cos lettuce with crispy bacon, croutons and anchovies bound in a creamy garlic dressing and topped with a poached egg and Parmesan cheese. \$18.50
+ Add Chicken \$22.50 Can be GF
- GF 🍷 **Pear, Rocket & Spanish Onion** – Salad of rocket lettuce, pear and Spanish onion, tossed with balsamic reduction and Parmesan cheese \$16.50
- GF 🍷 **Char Grilled Vegetable Salad. Hot or Cold** – Mixed vegetables char-grilled seasoned Italiano style \$16.00
+ Add Chicken \$20.50 GF

W ECHUCA WORKERS

Members Discount Applies

MAINS

- GF **Roast of the Day** – Slow roasted prime cuts accompanied with roasted potatoes, seasonal vegetables and finished with gravy \$19.50
- Chicken Schnitzel** – Chicken breast schnitzel with your choice of sauce. Chips salad/veg. \$22.50
- Chicken Parmagiana** – Chicken breast fillet, lightly fried, Napoli, ham & cheese. Chips salad/veg \$25.00
- Meat Lovers Chicken Parmagiana** – Chicken breast schnitzel topped with BBQ sauce, Virginian ham, bacon, salami and chorizo. Chips salad/veg \$27.00
- Chicken Filo Spinachi** – Chicken breast filled with ricotta cheese, cream, spinach, garlic and herbs all wrapped in filo pastry and baked. Served on orange vegetables \$28.00
- GF **Twice Roasted Duck** – Half a duck, twice roasted served with candied red cabbage and garlic mash \$35.00
- Bangers & Mash** – House made sausages of the day on creamy mashed potatoes with red wine jus \$18.50
- Steak Sandwich** – Scotch fillet cooked medium with salad greens, sliced tomato, bacon, egg, caramelised onion, tasty cheese & tomato relish on Turkish bread with chips \$21.00
- GF **Beef Cheeks** – Slow cooked beef cheek served with creamy mash and seasonal greens, topped with gremolata \$32.00
- GF **Manzo Ripieno** – Rolled sirloin steak rubbed with garlic and rolled with bacon, spinach, Parmesan cheese and a plain omelette on top of gravy & served with chips and seasonal vegetables \$33.00
+ Cooked to your liking from medium to well done.
- GF **Bouillabaisse** – French seafood stew/soup. What comes out the fisherman's net may be in there... \$36.50
+ Pronounced booyahbase. Bouillabaisse had humble beginnings as a soup cooked by fishermen in Marseilles, Provence, France. Fish not destined for market were boiled in a cauldron on the beach with shellfish and spices.

Good Food Takes Time

Please advise the wait staff upon ordering if you are gluten intolerant

PANS

Sweet Chilli Prawns – Prawn tails tossed in extra virgin olive oil with candied lemon zest, candied chilli, garlic and ginger served with spaghetti
Entrée \$17.00 Main \$25.00

Fettucini Pollo Funghi – Creamy pasta with chicken, mushroom and bacon \$17.50

Beef Ragout Penne – Slow cooked beef ragout served with al dente penne pasta \$17.50

🌱 **Roast Pumpkin and Almond Fettucine** – Garlic, almond slivers with pesto and extra virgin olive oil \$16.00

🌱 **Teriyaki Chicken** – More noodles. Less veg. \$25.00

GRILL

🌱 **Porterhouse** – 300g strip loin steak cooked to your liking served with your choice of sauce, chips & salad/vegetables \$30.00

🌱 **Scotch Fillet** – 300g scotch fillet cooked to your liking served with your choice of sauce, chips & salad/vegetables \$33.00

Fish of the Day – Chef's selection of fish fillets, grilled or battered with chips & salad/vegetables and house made tartare sauce \$25.00

Atlantic Salmon – Served on mash with wilted spinach and tomato, lemon, Spanish onion and parsley salsa and extra virgin olive oil \$28.50

SIDES

Chips \$5.00

Home Made Chips \$6.00

Bowl of Vegetables \$6.50

Bread Roll & Butter \$1.00

Mixed Salad \$6.50

Caesar Salad (no meat) \$7.00

SAUCES

\$3.00 All Sauces are Gluten Free

Gravy

Garlic Butter

Mushroom

Pepper

Red Wine Jus

KIDS (12 AND UNDER)

Kids Meals \$10.50 – Includes an activity pack, drink, chips & dessert

- Chicken Nuggets

- Fish & Chips

- Chicken Parmagiana/Schnitzel

- Roast of the Day

Strictly for ages 12 & under only

SENIORS

Seniors Meals - Two Courses \$16.50

Your choice of Soup & Main or Main & Dessert

- Fish & Chips (Battered or Grilled)

- Roast of the Day

- Chicken Parmagiana/Schnitzel

*Available Monday, Tuesday and Wednesday
Lunch Only
Must present current Seniors Card or Pension
Concession card- one card per meal*

W ECHUCA WORKERS

Members Discount Applies

Good Food Takes Time

Please advise the wait staff upon ordering if you gluten intolerant