

# the peninsula bistro menu

## Entree

<b>Soup of the Day</b> <i>sourdough</i>	\$9
<b>Garlic &amp; Herb Bread</b> add cheese \$2 add bacon \$3	\$9
<b>Bruschetta</b> <i>sourdough, tomato, red onion, basil, parmesan cheese, balsamic glaze</i>	\$12
<b>Lemon Pepper Calamari</b> (lg) <i>garlic aioli</i>	\$12
<b>Mac &amp; Cheese Croquettes</b> (v) <i>chipotle mayo</i>	\$13
<b>Southern Fried Chicken Drumettes</b> <i>hot honey sauce</i>	\$15
<b>Mac &amp; Cheese Loaded Fries</b> (vo) <i>bacon &amp; bbq sauce</i>	\$16
<b>Crumbed Halloumi Fries</b> <i>hot honey sauce</i>	\$16
<b>Soft Tortilla Chicken Tacos</b> (3) <i>guacamole, sour cream, cabbage, tomato salsa, corn, lime</i>	\$18
<b>Nachos</b> (lg)(v)(vo) <i>corn chips, fresh tomato salsa, cheese, guacamole, sour cream, jalapenos, coriander</i> add chilli con carne \$6	\$19
<b>Pork Belly Paper Rolls</b> (3)(lg) <i>cabbage, coriander, vermicelli, carrot, red chili, cucumber, mint, sweet chilli sauce</i>	\$19

## Grill

*Cooked to your liking.  
Served w/ chips & veg OR chips  
& salad plus your choice of sauce*

<b>Great Southern 300g Porterhouse</b> (lg)	\$48
<b>Jacks Creek 250g Rump</b> (lg)	\$39
<b>Mixed Grill</b> (lg) <i>minute steak, sausage, bacon, chicken, tomato, mushroom, egg, chips, gravy</i>	\$37

*SAUCES: mushroom, pepper, gravy, garlic butter*

## Seafood

<b>Lemon Pepper Calamari</b> (lg) <i>chips, salad/vegetables, aioli, lemon</i>	\$23
<b>Fish &amp; Chips</b> (lgo) <i>chips, salad/vegetables, tartare sauce, lemon</i>	\$25
<b>Dill Seasoned Barramundi</b> (lg) <i>sweet potato mash, carrots, asparagus, burnt butter sauce</i>	\$30

## Pub Grub

<b>Chicken Schnitzel</b> <i>chips, salad, lemon</i>	\$24
<b>Chicken Parmigiana</b> <i>ham, napoli sauce, cheese, chips, salad</i>	\$26
<b>Vegetable Korma</b> (lg)(v)(ve) <i>potato, carrot, green peas, eggplant, capsicum, tomato, jasmine rice, garlic naan bread</i>	\$22
<b>House-Made Veggie Pie</b> (v)(ve) <i>pastry base, mash potato top, carrot, peas, leek, cauliflower, corn, roasted vegetables, gravy, chips</i>	\$22
<b>Peninsula Caesar Wrap</b> <i>crumbed chicken, cos lettuce, bacon, Caesar dressing, chips</i>	\$24
<b>Nasi Goreng</b> (lg)(vo) <i>prawns, red onion, capsicum, beans, carrot, spring onion, egg, chilli</i> add crispy pork belly \$6 add chicken \$6	\$24
<b>Butter Chicken</b> (lgo) <i>basmati rice, cashews, garlic naan</i>	\$24
<b>Bangers &amp; Mash</b> (lg) <i>lamb &amp; rosemary sausages, caramelized onion, peas, gravy</i>	\$28
<b>Crispy Sticky Pork Belly</b> (lg) <i>jasmine rice, wombok, bok choy, sweet chilli soy sauce</i>	\$28
<b>Chicken Fajita</b> <i>capsicum, corn, mushroom, jalapenos, cherry tomatoes, lime, guacamole, salsa, Mexican spiced chips</i>	\$28
<b>Lamb Shank</b> (lg) <i>sweet potato mash, beans, carrot, gravy</i>	\$32

# Stacks

<b>Buffalo Chicken Burger</b> <i>buttermilk fried chicken breast, lettuce, pickle, buffalo ranch sauce, chips</i>	<b>\$23</b>
<b>Vegie Burger</b> (v)(ve) <i>field mushroom, halloumi, tomato, lettuce, pomegranate molasses, fried onion ring, vegan sweet chilli sauce</i>	<b>\$26</b>
<b>Wagyu Beef Burger</b> <i>bacon jam, cheddar cheese, lettuce, tomato, smokey bbq sauce, chips</i>	<b>\$27</b>
<b>Steak Sandwich</b> <i>toasted sourdough, tomato relish, caramelized onion, bacon, egg, lettuce, smokey bbq sauce, chips</i>	<b>\$28</b>

# Pasta

<b>Spaghetti Bolognese</b> <i>parmesan cheese</i>	<b>\$21</b>
<b>Fettuccine Carbonara</b> <i>bacon, pecorino cheese, black pepper, egg yolk, parmesan cheese</i> add chicken \$6	<b>\$23</b>
<b>Gnocchi Lamb Ragu</b> <i>traditional napoli sauce, parmesan cheese</i>	<b>\$26</b>
<b>Fettucine Marinara</b> <i>mussels, scallops, prawns, calamari, fresh chilli, white wine sauce, lemon</i>	<b>\$29</b>

# Kids

<i>12 &amp; Under   Complimentary drink &amp; ice cream</i>	
<b>Nuggets &amp; Chips</b>	<b>\$15</b>
<b>Burger &amp; Chips</b>	<b>\$15</b>
<b>Fish &amp; Chips</b>	<b>\$15</b>
<b>Spaghetti Bolognese</b>	<b>\$15</b>
<b>Mac &amp; Cheese</b>	<b>\$15</b>

# Sides

<b>Creamy Mash</b> (lg)	<b>\$8</b>
<b>Garden Salad</b> (lg)(ve)	<b>\$8</b>
<b>Seasonal Vegetables</b> (lg)(ve)	<b>\$8</b>
<b>Bowl of Chips</b> w/ aioli	<b>\$8</b>
<b>Bowl of Wedges</b> w/ sour cream, sweet chilli sauce	<b>\$12</b>

# Seniors Menu

1 COURSE = \$20 | 2 COURSE = \$24 | 3 COURSE = \$28

## Entrees

**Garlic & Herb Bread**

**Soup of the Day**  
*sourdough*

## Mains

**Fish & Chips** (lgo)  
*chips, salad/vegetables, tartare sauce, lemon*

**Lemon Pepper Calamari** (lg)  
*chips, salad/vegetables, aioli, lemon*

**Spaghetti Bolognese**  
*parmesan cheese*

**Butter Chicken** (lgo)  
*basmati rice, cashews, garlic naan*

**Bangers & Mash** (lg)  
*lamb & rosemary sausage, caramelized onion, peas, gravy*

**Chicken Parmigiana**  
*ham, napoli sauce, cheese, chips, salad/vegetables*

**Chicken Schnitzel**  
*chips, salad/vegetables, lemon*

**Nasi Goreng** (lg)(vo)  
*prawns, red onion, capsicum, beans, carrot, spring onion, egg, chilli*

**150gm Porterhouse** (lg) add + \$4  
*cooked to your liking, chips, salad/vegetables, choice of sauce*

## Dessert

**Ice-cream**  
*w/ toppings*

**Cake of the Day**  
*please ask our staff served w/ cream*

# Sauce

<b>Garlic Aioli</b>	<b>\$3</b>
<b>Chipotle Mayo</b>	<b>\$3</b>
<b>Hot Honey Sauce</b>	<b>\$3</b>
<b>Gravy</b>	<b>\$3</b>
<b>Buffalo Ranch Sauce</b>	<b>\$3</b>
<b>Garlic Butter</b>	<b>\$3</b>
<b>Pepper Gravy</b>	<b>\$3</b>
<b>Mushroom Gravy</b>	<b>\$3</b>

### FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

V = VEGETARIAN    VE = VEGAN    VO = VEGETARIAN OPTION  
LGO = LOW GLUTEN OPTION    LG = LOW GLUTEN

TERMS & CONDITIONS APPLY | 15% SURCHARGE ON PUBLIC HOLIDAYS  
NO SENIORS MENU AVAILABLE ON PUBLIC HOLIDAYS

