

the peninsula ✦ bistro menu ✦

Entree

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

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

SAUCES: mushroom, pepper, gravy, garlic butter

Seafood

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

Pub Grub

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

Stacks

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

Pasta

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

Kids

12 & Under | Complimentary drink & ice cream

Nuggets & Chips	\$15
Burger & Chips	\$15
Fish & Chips	\$15
Spaghetti Bolognese	\$15
Mac & Cheese	\$15

Sides

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

Seniors Menu

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

Entrees

Garlic & Herb Bread

Soup of the Day
sourdough

Mains

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

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

Spaghetti Bolognese
parmesan cheese

Butter Chicken (lg)
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

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

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

