



Bias Bistro

Menu

snacks

	NM	M
Wedges served with sweet chilli and sour cream	14	13
Nachos crisp corn chips smothered in melted cheese, tomato salsa, sour cream, guacamole, and jalapenos	18	17

entrees

Garlic Bread	10.5	9
Cheesy Garlic Bread	12.5	10.5
Loaded Garlic Bread Our garlic bread loaded up with bacon, spring onion, 3 cheese mix, seasoned with cracked pepper and sea salt	16	14
Arancini (V) Mushroom, herb, and cheese, served with aioli	13	12
Salt and pepper squid (GF) With aioli	18	16
Italian Meatballs Made with fresh herbs, lean pork, and veal, oven roasted in a rich Napoli sauce topped with parmesan cheese	18	15
Onion Rings with tossed parmesan & garlic aioli	13	12

Chef's wine recommendation –
Brown Brothers' Crouchen Riesling
Moonstruck Sauvignon Blanc
Dal Zotto Rosato

Mains

	NM	M
Chicken Schnitzel		
Golden panko crumbed chicken breast with your choice of gravy	28	25
Small serve	20	18
Chicken Parmigiana		
Schnitzel topped with Napoli sauce, ham and melted mixed cheese	32	29
Small serve	23	20
Grilled Barramundi (GF)		
Tender flaky barramundi fillet served with creamy garlic butter	34	31
Beer Battered Whiting		
Juicy fillets of whiting with lemon and tartare sauce	28	25
Small serve	22.5	19.5
Salt and Pepper Squid		
Freshly made calamari, lightly dusted with our house-made seasoning	31	28
Small serve	22	19
Roast of the Day (GF) with roast potatoes, steamed veg, and pumpkin		
	30	27
Small serve	23	20
Double Roasted Pork Belly		
Asian infused pork belly cooked low and slow. Served with oven baked potatoes, on a mixed herb and Asian slaw and pan gravy.	37	34
Chicken Scallopini		
Pan fried chicken with button mushrooms, spring onions, and parsley in a creamy garlic white wine sauce served with roasted chats and greens	34	31
Pan Seared Salmon	35	33
Served on a bed of creamy mash, grilled asparagus, and wilted spinach with a lemon myrtle sauce		
Sides: Hot Chips, Steamed Greens, Roasted Potatoes		7

All meals served with your choice of chips & salad or roast veg, unless otherwise stated

FROM THE GRILL

300g Porterhouse (GF) 100 days aged	38	35
Cooked to your liking, served with your choice of sides, served with your choice of sauce.		
- Creamy mushroom, pepper, Galic Butter or Gravy (All GF)		
Steak Sandwich porterhouse steak, bacon, cheese, lettuce mix, caramelised onion, and Tomato Relish, on a Turkish bun served with chips	31	28
Brisket Torpedo slow braised beef brisket served with tomato relish, BBQ sauce, with chips on butter lettuce in a Turkish bun	31	28
Slow Cooked Meat platter for 1 person	38	35
BBQ pork ribs oven roasted with chefs own basting. sauce. Korean wings, and plum and jalapeno brisket With slaw, chips, aioli, and salsa.		
Slow cooked Meat platter for 2 people	70	67

Chef's wine selections
Brown Brothers Tempranillo
Campbells Bobby Burns Shiraz

PASTA

Fettuccine Carbonara bacon, cream, grana panada parmesan cheese tossed with fettuccine and egg	26	23
Small serve	20	17
Seafood Ragu Spaghetti pan fried prawns, calamari, scallops, mussels with garlic, spring onions and parsley, finished in a homemade tomato ragu sauce	38	34
Spaghetti Funghi with creamy mushroom sauce & parmesan cheese	26	23
Pumpkin, Spinach, and Pine Nut Risotto (V)	28	25
Small serve	20	17
Meatballs	27	24
House made meatballs served with Napoli sauce topped with fresh basil and shaved parmesan		
Small serve	21	18
Seafood Risotto w prawns, scallops, calamari, fish and mussels.	38	34

SOMETHING LIGHT

Thai beef salad (GF) Tender Beef in a sweet Thai sauce tossed with mixed Asian greens	25	22
Honey mustard chicken salad (GF) Oven roasted chicken tossed with fresh salad greens and house made honey mustard mayo	25	22
Loaded Bowl Brown rice, black beans, diced tomato, basil, guacamole, sour cream, Spanish onion, spicy tomato salsa, cheese, grilled chicken, and corn chips	28	24

(V) – Vegetarian
(GF) – Gluten Free

FOR THE KIDS

Spaghetti Napoli	13
Chicken Dinosaur Nuggets and Chips	13
Fish and Chips	13
Roast of the Day	13
Cheeseburger and Chips	13

All kids' meals come with a free kids' dessert and soft drink

DESSERTS

Cheesecake Made fresh daily, inspired seasonally	12
Death By Chocolate Flourless chocolate cake smothered in choc sauce, white choc mousse, with a poached berry compote, fresh whipped cream	16
Mixed Berries Trifle Layers of sponge cake, custard, jelly, and mixed berries, topped with fresh whipped cream	10
Spanish Churros Spanish style donuts with cinnamon sugar, chocolate sauce, and ice-cream	12

See display case for more options

Chef's wine selections

Vivo Chardonnay
Dal Zotto Rosato
Muscats

While we take care when making gluten free meals, our kitchen cannot guarantee there will not be cross contamination. Please be mindful of this when ordering.