

# Terrace Bistro Theme Days

MONDAY MADNESS - EVENING ONLY BUY 1 MAIN MEAL AND RECEIVE ANOTHER MAIN MEAL FOR ONLY

# TUESDAY MEMBERS - LUNCH AND DINNER ON PRESENTATION OF YOUR BI-MONTHLY MEMBERS' MAGAZINE VOUCHER ONLY BUY 1 MAIN MEAL AND RECEIVE ANOTHER MAIN MEAL FOR ONLY

WEDNESDAY MEMBERS - Evening only Members receive 50% OFF THEIR MAIN MEAL

THURSDAY MEMBERS - LUNCH AND DINNER ON PRESENTATION OF YOUR BI-MONTHLY MEMBERS' MAGAZINE VOUCHER ONLY BUY 1 MAIN MEAL AND RECEIVE ANOTHER MAIN MEAL FOR ONLY

FABULOUS FRIDAYS - LUNCH AND DINNER ALL MEMBERS AND GUESTS CAN ENJOY MAIN MEALS FOR ONLY A selected menu designed especially for the day





\$e











SPECTACULAR CITY VIEWS OVERLOOKING THE FAMOUS WINDY HILL OVAL.

We can cater for any event: including 21st's, Weddings, Engagements, Birthdays, Cabaret Performances and Business Seminars to name A few.

For inquiries please call our functions department on **8371 0300.** 





Starters

GARLIC	AND HERB	PIZZA
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TURKISH BREAD WITH TRIO OF DIPS \$760

\$7.50

\$18.60

\$9.90

\$17.50

\$24.50

\$16.50

WARM COBB LOAF FRESHLY BAKED COBB LOAF WITH HERB OR GARLIC BUTTER

Entrées and Salads

# Soup of the day with mini cobb \$7.60

ARANCINI BALLS (V) RICE BALLS WITH PUMPKIN, SPINACH, GARLIC AND PARMESAN, SERVED WITH A CRISP GARDEN SALAD AND AIOLI DRESSING

#### WARM CHICKEN SALAD

SERVED WITH CRISPY BACON, CUCUMBER, AVOCADO AND RED ONION, TOPPED WITH MINT AND TOMATO SALSA

# **SPICY WEDGES**

COMPLEMENTED WITH SOUR CREAM AND SALSA

**CAESAR SALAD** SERVED WITH BACON, PARMESAN, ANCHOVY DRESSING AND EGG

ADD CHICKEN TENDERLOINS

**CALAMARI SALAD** PINEAPPLE CUT CALAMARI LIGHTLY DUSTED WITH SZECHUAN PEPPER SERVED ON A CRISP GARDEN SALAD WITH CHILLI AND LIME MAYO

**Sides** 

GARDEN SALAD	\$5.50
BOWL OF CHIPS	\$4.95
DEEP FRIED ONION RINGS	\$3.80
BOWL MASHED POTATO	\$3.60



Kids Menu

CHICKEN PARMAGIANA WITH CHIPS	\$9.60
<b>FISH BITES</b> BITE SIZE WHITING FILLETS COOKED IN BATTER WITH CHIPS AND SAUCE	\$8.80
Spaghetti Bolognaise	\$8.60

Seniors Menu \$12.50

ROAST OF THE DAY (GF)\*

LAMBS FRY PAN FRIED WITH BACON AND ONION GRAVY, SERVED WITH SEASONAL VEGETABLES

FISH AND CHIPS Served with garden salad and tartare sauce

**CRUMBED SAUSAGES** Served with bacon, gravy and seasonal vegetables

CHICKEN PARMAGIANA Served with chips and salad

SALMON PATTIES WITH CHIPS AND GARDEN SALAD

FLATHEAD FILLETS COOKED IN BEER BATTER AND SERVED WITH CHIPS AND SALAD

Spaghetti Bolognaise

GF = GLUTEN FREE V = VEGETARIAN \*ONLY GLUTEN FREE WITHOUT GRAVY



Seniors 2 Course Lunch Special \$15.50

Plus a drink of your choice Tap Beer/ House wine/Soft Drink

AVAILABLE MONDAY - FRIDAY 12.00PM - 2.30PM

ROAST OF THE DAY (GF)\* Served with seasonal vegetables

0 R

FISH AND CHIPS

ACCOMPANIED WITH A CRISP GARDEN SALAD

0 R

SALMON PATTIES

SERVED WITH CHIPS AND SALAD

0 R

LAMBS FRY WITH BACON AND ONION GRAVY SERVED WITH VEGETABLES

0 R

CHICKEN PARMAGIANA Served with chips and salad

0 R

FLATHEAD FILLETS

COOKED IN BEER BATTER AND SERVED

WITH CHIPS AND SALAD

#### PLUS

Bread and Butter Pudding with Cream

0 R

PINEAPPLE FRITTER WITH ICE-CREAM

0 R

RASPBERRY TURNOVERS WITH CINNAMON SUGAR AND ICE-CREAM

GF = GLUTEN FREE V = VEGETARIAN \*ONLY GLUTEN FREE WITHOUT GRAVY



Mains

CHICKEN SATAY SKEWERS SERVED WITH PEANUT SAUCE, BASMATI RICE AND SEASONAL VEGETABLES



\$29.50

\$20.90

\$26.10

\$34.50

\$29.90

\$21.90

\$32.90

CAJUN STYLE RICE PRAWNS, CHICKEN, BACON, CHORIZO SAUSAGE, RED CAPSICUM, CELERY AND TOMATO

## ROAST OF THE DAY (GF)\*

**MOROCCAN SPICED LAMB FILLETS** Served with a traditional Greek salad with Feta cheese topped with tzatziki, served with Naan bread

FISH OF THE DAY SEE SPECIALS BOARD

**250g FILLET MIGNON (250G)\*** WRAPPED IN BACON AND SERVED WITH CHOICE OF SIDES AND SAUCES

RUMP STEAK (350g)\* SERVED WITH SAUTÉED ONIONS AND SWEET POTATO WEDGES WITH CHOICE OF SAUCES

CHICKEN PARMAGIANA Crumbed chicken breast topped with Napoli sauce and Mozzarella cheese

# SEAFOOD PLATTER

SCALLOP AND PRAWN SKEWER, GRILLED FISH, CALAMARI, PETITE WHITING, SALT AND PEPPER SQUID, SERVED WITH CHIPS AND SALAD WITH TARTARE SAUCE

WINDY HILL ANGUS BEEF BURGER SERVED IN A SOURDOUGH BUN, WITH EGG, BACON, CHEESE, ONIONS, FRIES AND TOMATO RELISH AND BEETROOT RELISH

#### FISH AND CHIPS

COOKED IN A LIGHT TEMPURA BATTER WITH CRISP GARDEN SALAD AND TARTARE SAUCE \$21.90



# Pasta, Risotto and Vegetarian

VEGETARIAN RISOTTO (V, GF) COOKED WITH MUSHROOMS, SPINACH, PEAS, PARMESAN, GARLIC AND A TOUCH OF CREAM

### FETTUCINE

TOSSED WITH BASIL, PRAWNS, GARLIC, SUNDRIED TOMATOES, OLIVE OIL AND PARMESAN

## PENNE (V)

WITH MUSHROOMS, SPINACH, SUNDRIED TOMATOES, GARLIC, PARMESAN AND NAPOLI SAUCE

### **RISOTTO (GF)**

COOKED WITH BACON, CHICKEN, MUSHROOM AND GARLIC

#### **Spaghetti**

WITH CHORIZO SAUSAGE, SUNDRIED TOMATOES, \$24.50 NAPOLI, PARMESAN CHILLI AND GARLIC





\$24.50



\$24.50





Desserts

LIME AND PASSIONFRUIT \$8.90 FROZEN PARFAIT (GF) SERVED WITH ICE-CREAM AND PASSIONFRUIT SAUCE TRADITIONAL PAVLOVA (GF) \$8.90 TRATIONAL PAVLOVA SERVED WITH STRAWBERRIES, PASSIONFRUIT AND CREAM **BANANA FRITTER** \$8.30 DIPPED IN CINNAMON SUGAR SERVED WITH ICE-CREAM AND MAPLE SYRUP \$9.00 BUTTERSCOTCH AND PECAN PUDDING DELICIOUS BUTTERSCOTCH PUDDING WITH PECANS, BUTTERSCOTCH SAUCE \$9.80 HOT CHOCOLATE PUDDING TOPPED WITH CHOCOLATE SAUCE AND CREAM **SELECTION OF CAKES** (FROM THE CABINET) \$6.90 WITH CREAM

