



BISTRO MENU

Available Weekdays

LUNCH 12PM - 2PM
DINNER 6PM - 8PM

STARTERS & SHARES

GARLIC BREAD (V)	\$7
CHEESY GARLIC BREAD (V)	\$9
SALT & PEPPER CALAMARI (GF)	\$11
<i>Served with aioli sauce and lemon</i>	
SZECHUAN CHICKEN WINGS (GF) (DF)	\$8
<i>Sweet chilli and coriander dipping sauce</i>	
PORK AND GARLIC DUMPLINGS (4) (DF)	\$14
<i>with black bean dressing</i>	
STUFFED ZUCCHINI FLOWERS (V)	\$12
<i>Ricotta, mint, honey and pecorino cheese</i>	

BURGERS

All burgers served with chips

BEEF BURGER	\$22
<i>Beef pattie, bacon, cheese, lettuce, tomato, beetroot and BBQ sauce</i>	
SOUTHERN CHICKEN BURGER	\$22
<i>Southern chicken breast, bacon, cheese, tomato, lettuce and aioli sauce</i>	
STEAK BURGER	\$24
<i>Scotch Fillet, bacon, cheese, egg, lettuce, tomato, beetroot and tomato relish</i>	

MAINS

SCHNITZEL	\$23
<i>Served with chips and salad (add ham, napolitano sauce and cheese \$6)</i>	
PEEL INN PIE FLOATER	\$15
<i>Peel Inn's famous pie served on a bed of creamy mash, upside down and topped with a pea puree and gravy</i>	
PORTOBELLO MUSHROOM SALAD (GF) (V)	\$19
<i>Roast pumpkin, roast beetroot, mizuna, gremolata and goats' cheese</i>	
PRAWN AND CHORIZO FETTUCCINE	\$24
<i>Cherry tomato, chilli, white wine, garlic and parmesan cheese</i>	
BUTTER CHICKEN (GF)	\$24
<i>Jasmine rice and pappadum</i>	
BATTERED FLATHEAD FILLETS	\$22
<i>Chips and salad</i>	
BANGERS AND MASH	\$18
<i>Peas and onion gravy</i>	
MIXED GRILL (DF)	\$26
<i>Fried egg, scotch fillet, sausage, lamb cutlet, roast tomato and chips</i>	

FROM THE GRILL

All steaks served with chips and garden salad or creamy mash, honey glazed carrots and greens

300gM GRAIN FED RIVERINE SCOTCH
FILLET, MB2 \$34

400gM 100-DAY GRAIN FED STRIPLOIN \$27

400gM RANGERS VALLEY WAGYU
RUMP MB3 \$26

500gM GRASS FED ANGUS TBONE \$39

Sauces (GF)

Dianne sauce

Mushroom

Pepper

Chimichurri

Red wine compound butter

KIDS MENU

All kids meals served with 1 ice cream cup

CHICKEN NUGGETS AND CHIPS (DF) \$12

FISH COCKTAILS AND CHIPS (DF) \$12

KIDS STEAK AND MASH (GF) \$12

DESSERT

VANILLA PANNA COTTA (GF) \$12

Blueberries and lime syrup

PAVLOVA WITH FRESH FRUIT (GF) (V) \$12

Seasonal Fruit and Passionfruit Coulis

