



BISTRO MENU

LUNCH 12PM - 2PM

DINNER 6PM - 8PM

STARTERS & SHARES

GARLIC BREAD	\$7
CHEESY GARLIC BREAD (V)	\$9
SALT AND PEPPER CALAMARI (GF)	\$11
BUFFALO CHICKEN WINGS (GF)	\$12
GYOZA PRAWN AND PORK DUMPLINGS (5)	\$14
<i>Soy vinegar dressing</i>	
EDAMAME SOY BEANS (V)	\$10
<i>Salted, butter, garlic or chilli</i>	
PEEL INN TACO TAPAS (3)	\$12
<i>Wagyu beef or seared scallops with cucumber, mustard dressing, tomato chutney and cilantro</i>	
GAZPACHO (V) (DF) (GF)	\$13
<i>Chilled tomato soup with a poached egg, sea salt, onion, garlic and cucumber</i>	
FRIED HALLOUMI (V)	\$10
<i>Pomegranate dressing and sautéed bell peppers</i>	

BURGERS

All burgers served with chips

WAGYU BEEF BURGER	\$23
<i>Ground wagyu beef, bacon, cheese, lettuce, tomato, beetroot and BBQ sauce</i>	
SOUTHERN FRIED CHICKEN BURGER	\$22
<i>Southern chicken breast, bacon, cheese, tomato, lettuce and aioli sauce</i>	
STEAK BURGER	\$24
<i>Scotch fillet, bacon, cheese, egg, tomato, lettuce, beetroot and tomato relish</i>	
CRUMBED STEAK BURGER	\$24
<i>Caramelized onions, grilled pineapple, egg and spicy aioli</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 peas and gravy</i>	
FATOUSH (V) (DF)	\$19
<i>Seasonal vegetables, salad leaves, sumac and pomegranate dressing</i>	
FETTUCCINE NORMA (V)	\$23
<i>Eggplant, basil, tomato sauce, parmesan cheese and garlic</i>	
FETTUCCINE CARBONARA	\$24
<i>Roast chicken, mushrooms, bacon and parmesan cheese</i>	
PORK BELLY ADOBO	\$24
<i>Steamed rice, fried eggplants and tomatoes</i>	
BEEF ROGAN JOSH	\$25
<i>Basmati rice or butter naan and pappadums</i>	
BEER BATTERED FLAT HEAD	\$22
<i>Chips and salad</i>	
MISO MARINATED BARRAMUNDI	\$26
<i>Cauliflower puree and steamed vegetables</i>	
MIXED GRILL (DF)	\$26
<i>Fried egg, bacon, scotch fillet, sausage, lamb cutlet, roast tomato and chips</i>	
ARC-EN-CEIL WHOLE FRESH TROUT (GF)	\$29
<i>Served with ratatouille, crispy chats and a charred lemon dressing</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 \$38

400GM 100-DAY GRAIN FED STRIPLOIN \$30

400GM RANGERS VALLEY WAGYU
RUMP MB3 \$29

500GM GRASS FED ANGUS TBONE \$40

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

PASSION FRUIT PANNA COTTA
WITH MACADAMIA CRUMBLE \$12

Served with vanilla bean ice cream

BALSAMIC STRAWBERRY TART \$12

*Toffee strawberries, vanilla bean ice cream
in a shortbread flan*

MARSHMALLOW CHEESECAKE
WITH MANDARIN COULIS \$12

*Fluffy marshmallow cheesecake with
mandarin coulis and whipped cream*

