



BISTRO MENU

LUNCH 12PM - 2PM

DINNER 6PM - 8PM

STARTERS & SHARES

GARLIC BREAD	\$7
CHEESY GARLIC BREAD (V)	\$9
SALT AND PEPPER CALAMARI (GF)	\$9
CHICKEN WINGS (6) (GF)	\$13
<i>Your choice of Buffalo, honey mustard or wasabi aioli sauce</i>	
SMOKED SALMON BRUSCHETTA (DF)	\$15
<i>Guacamole, tomato, onion, mesclun greens and truffle oil</i>	
GYOZA PRAWN AND PORK DUMPLINGS (5)	\$15
<i>Soy vinegar dressing</i>	
PEEL INN TACO TAPAS (3)	\$12
<i>Wagyu beef with cucumber, mustard dressing, tomato chutney and cilantro</i>	
SOUP OF THE DAY	\$15
<i>Served with buttered garlic bread</i>	
SPICED CORN ON THE COB	\$11
<i>Butter, Parmesan cheese and 7 spice chilli powder</i>	

BURGERS

All burgers served with chips. Gluten free buns \$2 or go naked without the bun

PEEL INN WAGYU BEEF BURGER	\$24
<i>200g ground wagyu beef, crispy bacon, jack cheese, lettuce, tomato, beetroot and Peel Inn special sauce. Add an extra wagyu patty \$10</i>	
SOUTHERN FRIED CHICKEN BURGER	\$22
<i>Southern chicken breast, bacon, jack cheese, tomato, lettuce and aioli sauce</i>	
STEAK BURGER	\$25
<i>200g scotch fillet, bacon, jack cheese, egg, tomato, lettuce, beetroot and tomato relish</i>	
FRIED HALLOUMI BURGER	\$20
<i>Caramelised onions, fried halloumi, lettuce, tomato and hummus</i>	

MAINS

SCHNITZEL	\$24
<i>Served with chips and salad (add ham, napolitano sauce and cheese \$6)</i>	
PEEL INN PIE FLOATER	\$17
<i>Peel Inn's famous pie served on a bed of creamy mash, upside down and topped with peas and gravy</i>	
EGGPLANT PARMIGIANA	\$19
<i>Eggplant baked with mozzarella, basil pesto, parmesan, tomato sauce</i>	
FETTUCCINE DUCK RAGU	\$27
<i>Slow cooked duck ragu, tomato, green peas, fried sage and parmesan cheese</i>	
MALDIVIAN BEEF CURRY	\$26
<i>Basmati rice or butter naan and pappadums</i>	
BRAISED LAMB SHANK (2) (GF)	\$29
<i>Slow cooked in Red wine, herbs and Button mushroom. Served with creamy mash</i>	
MEDITERRANEAN SALMON & PRAWNS (GF)	\$30
<i>Pan fried salmon, prawns capers, kalamata olives, garlic, cherry tomato, lemon and artichoke.</i>	
GRILLED PRAWN SALAD (V) (DF) (GF)	\$22
<i>Mescun greens, cherry tomato, capsicum, carrots, cucumber on soy onion dressing</i>	
BEER BATTERED FLAT HEAD	\$24
<i>Chips and salad</i>	
MISO MARINATED BARRAMUNDI	\$27
<i>Cauliflower puree and steamed vegetables</i>	
MIXED GRILL (DF)	\$28
<i>Fried egg, bacon, scotch fillet, sausage, lamb cutlet, roast tomato and chips</i>	
ARC-EN-CEIL WHOLE FRESH TROUT (GF)	\$30
<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 \$39

300GM 100 DAY GRAIN FED STRIPLOIN \$29

350GM RANGERS VALLEY WAGYU
RUMP MB3 \$29

250GM WILLI WILLI CREEK PORK CUTLET \$26

350GM NEW ENGLAND LAMB RACK
(4 BONE) \$36

500GM GRASS FED ANGUS TBONE \$40

YOUR CHOICE OF SAUCES

Dianne



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 AND CHIPS (DF) \$12

KIDS STEAK AND CHIPS (GF) \$12

CHEESE HOTDOG AND CHIPS \$12



DESSERT

PASSION FRUIT PANNA COTTA
WITH MACADAMIA CRUMBLE \$12

Served with vanilla bean ice cream

STICKY DATE PUDDING \$12

Served with vanilla bean ice cream and warm caramel sauce

TIRAMISU \$12

Made of ladyfingers biscuits soaked in coffee, arranged in layers and filled with a cream made with mascarpone

