



BISTRO MENU

LUNCH 12PM - 2PM

DINNER 6PM - 8PM

STARTERS & SHARES

GARLIC BREAD	\$7
CHEESY GARLIC BREAD (v)	\$9
SALT AND PEPPER CALAMARI (GF)	\$13
CHICKEN WINGS (6) (GF)	\$13
<i>Your choice of Buffalo, honey mustard sauce</i>	
ARANCINI (4) (v)	\$14
<i>Homemade saffron risotto and cheese balls, served with Napolitana sauce</i>	
BRUSCHETTA (v)	\$10
<i>Homemade sourdough, crushed garlic, tomato, onion salsa and reduced balsamic</i>	
Add smoked salmon	\$6
LOADED FRIES	\$16
<i>Waffle fries, cheese sauce, crispy bacon, wagyu beef, guacamole and gravy</i>	

BURGERS

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

PEEL INN ANGUS BEEF BURGER	\$25
<i>180g ground Angus beef, crispy bacon, jack cheese, lettuce, tomato, beetroot and The Peel Inn special sauce</i>	
Add an extra Angus patty	\$5
SOUTHERN FRIED CHICKEN BURGER	\$22
<i>Southern chicken breast, bacon, jack cheese, tomato, lettuce and aioli sauce</i>	
STEAK BURGER	\$27
<i>200g scotch fillet, bacon, jack cheese, egg, tomato, lettuce, beetroot and tomato relish</i>	
MUSHROOM BURGER (v)	\$22
<i>Mesclun, tomato slice, tomato relish, roasted portobello mushroom, cheese slice and beetroot</i>	

MAINS

SCHNITZEL	\$24
<i>Served with chips and salad (add ham, napolitano sauce and cheese \$6)</i>	
PEEL INN PIE FLOATER	\$18
<i>Peel Inn's famous pie served on a bed of creamy mash, upside down and topped with peas and gravy</i>	
BEER BATTERED FLAT HEAD	\$24
<i>Chips and salad</i>	
MIXED GRILL	\$31
<i>Fried egg, bacon, scotch fillet, sausage, lamb cutlet, roast tomato and chips</i>	
CREAMY ROAST CHICKEN AND BASIL PESTO FETTUCCINE	\$28
<i>Roast chicken, basil pesto, Parmesan cheese and sundried tomatoes</i>	
<i>Vegetarian options are mushroom and eggplant</i>	
ARC EN CIEL TROUT	\$32
<i>Locally sourced oven baked trout, lemon chats, Evergreen salsa</i>	
PAN FRIED BARRAMUNDI	\$30
<i>Served with lime mash and mango pineapple salsa</i>	
BEEF ROGAN JOSH	\$28
<i>Slow cooked beef in light spices served with basmati rice or naan bread and pappadums</i>	
GRILLED ASPARAGUS AND ROCKET SALAD (v) (GF)	\$21
<i>Grilled asparagus, rocket leaves, cherry tomatoes, red onions, mix bell peppers balsamic reduction and crumbled feta</i>	
GRILL CHICKEN SALAD (GF)	\$22
<i>Mesclun, mix seasonal veg, chestnuts, soya onion dressing and a fried egg</i>	

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 \$41

300GM 100 DAY GRAIN FED STRIPLOIN \$31

350GM RANGERS VALLEY WAGYU RUMP MB3 \$30

NEW ENGLAND LAMB CHOPS (3PCS) \$28

500GM GRASS FED ANGUS TBONE \$42

 JACK DANIELS GLAZED PORK RIBS \$36

Served with waffle fries and slaw on apple mayo

YOUR CHOICE OF SAUCES 

Dianne

Mushroom

Pepper

Gravy


Creamy garlic and pesto sauce

STEAK TOPPER \$6

Prawns in garlic and pesto creamy sauce

KIDS MENU

All kids meals served with 1 ice cream cup

CHICKEN NUGGETS AND CHIPS  \$12

KIDS BURGER \$14

CHEESE HOTDOG AND CHIPS \$13

FETTUCINE BOLOGNAISE \$14

DESSERT

STICKY DATE PUDDING \$12

Served with vanilla bean ice cream and warm caramel sauce

CRÈME BRULÉ \$12

Served with summer berries

