

**FOOD  
MENU**

# GALLIPOLI BISTRO

SUNDAY & MONDAY 11.30AM - 2.00PM / 5:30PM-8PM  
TUESDAY - SATURDAY 11.30AM - 2.00PM / 5:30PM-8:30PM



## MAINS

Fish and chips **29/34**  
tempura battered fish, choice of chips & salad or veg & mash, house made tartare

Crumbed chicken schnitzel **28/33**  
choice of chips & salad or veg & mash, choice of sauce

Chicken parmi **30/35**  
napoli sauce, smoked ham, mozzarella cheese, choice of chips & salad or veg & mash

Eggplant parmi GF V **30/35**  
crumbed eggplant steak, napoli sauce, mozzarella cheese, choice of chips & salad or veg & mash

Lamb bangers and mash **32/37**  
thick lamb sausages (2), creamy mash, sweet braised red cabbage, broccolini, battered onion rings, gravy

House made panko crumbed steak (500g) **37/42**  
choice of chips & salad or veg & mash, choice of sauce

USA full rack pork ribs **46/51**  
smokey BBQ sauce, slaw, chips, onion rings

Creamy garlic prawns GF **36/41**  
garlic cream sauce, rice

STARTERS

Bread

Grilled garlic and herb **10/15**

Bacon and cheese **13/18**

Truffle, pepperoni and parmesan **14/19**

Spring rolls DF **21/26**

(4) BBQ pork & vegetables w char sui dipping sauce

Lemon pepper calamari GF **20/25**

flash fried calamari, asian herb salad, lime mayo, fried shallots

STARTERS

Crispy fried chicken wings GF DF **20/25**

choice of hickory smokey BBQ, hot honey, or American ranch

Creamy garlic prawns GF **23/28**

garlic cream sauce, rice

Sticky pork belly skewers GF DF **23/28**

mild chilli caramel, fried shallots



## BURGERS

Crumbed barra **26/31**

crumbed humpty doo barramundi, macadamia nut romesco, cos lettuce, tomato, house made tartare on toasted brioche bun

Steak sandwich **28/33**

char grilled rib fillet steak, red cheddar cheese, crispy onions, shredded cos, French onion Aioli, green tomato chutney, toasted Turkish bread

Available vegetarian with eggplant schnitzel \$3

Angus beef **26/31**

bacon & onion jam, lettuce, tomato, cheese, onion rings, mustard mayo, toasted milk bun

Hot honey chicken & bacon **26/31**

southern fried chicken, grilled bacon, ranch dressed slaw, American cheese, hot honey drizzle on toasted brioche bun

## MAINS

Crumbed lamb cutlets (3) **39/44**

Moroccan candied sweet potato, mint and honey yoghurt, pistachio dukkha, pomegranate pearls, grilled broccolini, red wine jus

Tandoori lamb shank GFO **38/43**

slow cooked tandoori lamb shank, char grilled broccolini, creamy mash, cucumber riata, honey & zaatar roasted cashews, buttered naan

Signature dish!

Bacon & brie wrapped chicken supreme GF **36/41**

buttermilk mash, charred zucchini, red pepper pesto, charred broccolini, bush tomato, dill cream sauce

Prosciutto wrapped pork **38/43**

300g prosciutto wrapped pork sirloin, apple puree, seasonal greens, mash, baked apple w brie cheese, port jus, rosella powder

Tom Yum baked salmon **39/44**

salmon fillet, coconut, lemongrass broth, jasmine rice, pak choy, roasted sweet potato, asian herbs

Seafood platter for one **39/44**

fresh tiger prawns (3), smoked salmon, battered fish, crumbed scallops, calamari, panko prawns, chips, salad, house made tartare

All burgers served w. fries



# FOOD MENU

# GALLIPOLI BISTRO



## PASTA, RICE AND NOODLES

Pappardelle carbonara **28/33**

creamy white wine garlic sauce, bacon, parmesan cheese

Prawn, chorizo and Saffron risotto GF **36/41**

king prawns, calamari, chorizo, saffron infused tomato sugo, green peas, charred lemon, whipped herb feta

Chicken, bacon, pesto pappardelle **31/36**

creamy garlic sauce, chicken, spinach, bacon, garlic, crispy kale, parmesan

Thai green DF GFO V **29/34**

coconut curry  
sweet potato, baby beans, wilted spinach, eggplant, kaffir lime, fried basil, mango chutney, grilled naan bread  
add chicken \$35/40 add prawns \$38/43

Ginger chicken stir fry **30/35**

hokkien noodles, honey soy sauce, asian vegetables, fried shallots, spring onions

FROM THE GRILL

All grill items are GF & DF with your choice of chips & salad or mash & veg

250g rump steak **32/37**

300g rib fillet **47/52**

350g porterhouse **47/52**

sauces (GF) / 3.50  
diane, pepper, forest mushroom, garlic cream, gravy

FROM THE GRILL

## SALADS

Crispy noodle beef DF **28/33**

shredded wombok, cherry tomatoes, crispy fried noodles, marinated thai beef, pickled vegetables, fresh herbs, chili lime dressing, toasted peanuts

Caesar salad **24/29**

cos lettuce, bacon, parmesan, croutons, homemade Caesar dressing, hard poached egg

Roasted pumpkin and haloumi GF V **26/31**

honey roasted pumpkin, fresh rocket, smokey baba ghanoush, grilled haloumi, candied pepitas, pickled onions, balsamic honey dressing



**\*It is important to note that our kitchen handles gluten-containing ingredients in various preparations. While we make every effort to prevent cross-contamination, we cannot guarantee that our gluten-free options are entirely free of trace amounts. For guests with severe gluten allergies or sensitivities, we recommend informing our staff so that we can take extra precautions during the preparation of your meal.**



## LITTLE DINERS

Battered flathead, chips, salad **14/19**

Pappardelle bolognese **14/19**

Chicken nuggets, chips, salad **14/19**

120gm sirloin steak, chips, salad **17/22**

Kids cheeseburger, chips **17/22**

## SIDES AND TOPPERS

creamy garlic prawns (5)	/16	GF
marinated chicken	/8	GF DF
lemon pepper calamari	/9	GF DF
battered onion rings (7)	/9	
pork belly skewer	/9	GF DF
thai beef	/9	GF DF
seasonal veg	/9	GF DF
paris mash	/9	GF
herb tossed chats	/9	GF DF
bowl chips, gravy	11/16	GF DF
garden salad with mustard dressing	/12	GF DF

V = VEGETARIAN  
VE = VEGAN  
GF = GLUTEN FREE  
DF = DAIRY FREE