



## BISTRO MENU

### ENTREE

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Milawa Corn Baguette	Garlic buttered	8
Samosa	House made vegetarian samosa, mango chutney	10
Ginger Chilli Lime Squid	Panfried ginger, chilli, garlic, lime squid, vermicelli rice noodles (GF)	18/26
Sixpence Flatbread	Pesto, hommus, chargrilled zucchini, capsicum, Tolpuddle Goats cheese (V)	10
Sharing Board (serves 2 - 4)	A selection of the best local produce including Kel's olives, cured meats, Harrierville smoked Trout, house made beetroot relish, chargrilled eggplant, sundried tomatoes local cheese	29

### SIDES

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Chips	8
Asian Greens Vegetable Bowl	8
House Salad	8
Sauces	Garlic butter, gravy, mushroom gravy, green peppercorn

### MAINS

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Tortellini	Spinach and Ricotta Tortellini, roasted Mediterranean vegetables, tomato, pesto (V)	18/24
Chickpea Fritters	Carrot, zucchini, chickpea fritters, quinoa salad (V, VE)	18
Pub Burger	Medium cooked beef patty, lettuce, tomato,	18.5

	bacon, onion jam, pickle, Milawa Corn bun, aioli, chips (GF option available)	
<b>Steak Sandwich</b>	Scotch fillet, onion jam, cos lettuce, tomato, beetroot, chipotle mayo, chips (GF option available)	<b>22</b>
<b>Chicken Parmigiana</b>	Crumbed chicken breast, tomato passata, leg ham, mozzarella, chips, house salad	<b>25</b>
<b>Chicken Schnitzel</b>	Crumbed chicken breast, house salad, chips	<b>23</b>
<b>Chicken Coconut Salad</b>	Poached chicken, grilled eggplant, mint, kaffir lime, roasted peanuts, spring onions, toasted coconut, cherry tomatoes, cornichons Vegetarian option available	<b>23</b>
<b>Panko Crumbed Calamari Rings</b>	Lemon aioli, watermelon, goat's cheese, pickled ginger salad, chips	<b>23</b>
<b>Fish n Chips</b>	Beer battered market fish, watermelon, goat's cheese, pickled ginger salad or vegetables, chips	<b>26</b>
<b>Poke Bowl</b>	Soy cured salmon, brown rice, quinoa, cucumber ribbons, carrot ribbons, spring onions, fried shallots, avocado	<b>19.5</b>
<b>Salmon Fillet</b>	salt crusted, soba noodle salad, spring onion, pickled ginger, fried shallots, sweet chilli dressing	<b>29</b>
<b>Pork Belly</b>	Pork Belly in a plum and ginger sauce, asian greens, rice	<b>28</b>
<b>Scotch Fillet</b>	300g scotch, chargrilled to your liking, with your choice of sauce, seasonal vegetables (GF)	<b>38.5</b>

## KIDS

<b>Napolitana Pasta</b>	A house made tomato sauce, pasta, parmesan	<b>9.5</b>
<b>Chicken Nuggets</b>	Tempura battered chicken nuggets, chips, tomato sauce	<b>9.5</b>
<b>Cheeseburger Baguette</b>	Beef patty, cheese, lettuce, chips, tomato sauce	<b>11</b>
<b>Chicken Schnitzel</b>	Crumbed chicken breast, chips, tomato sauce	<b>12</b>
<b>Chicken Parmigiana</b>	Crumbed chicken breast, tomato passata, leg ham, mozzarella, chips, tomato sauce	<b>13</b>
<b>Fish n Chips</b>	Fish, chips, tomato sauce (Grilled option available)	<b>12</b>



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## **KIDS DESSERTS**

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<b>Frog in a Pond</b>	Traditional frog in a pond	<b>5</b>
<b>Ice Cream</b>	Vanilla ice-cream, chocolate topping, sprinkles	<b>5</b>

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## **DESSERT**

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<b>Baked Vanilla Cheesecake</b>	Cream, nutmeg, vanilla ice cream	<b>10</b>
<b>Meringue</b>	With Passionfruit and Vanilla Ice cream	<b>10</b>
<b>Chocolate Walnut Brownie</b>	With white chocolate sauce	<b>10</b>
<b>Canadian Lumberjack Cake</b>	Apple, coconut, date, fresh cream	<b>10</b>

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**We do hope you enjoy your visit.**

Please make your meal selection at the Servery by providing your table number, then make your way to the bar for a drink..... don't

miss out on trying one of our cocktails, local wines or selection of beers and spirits.

**And do make yourself at home!**

Cheers

The Punka team