



1 Cramers St
Preston VIC 3072

For Bistro Bookings or Function room enquiries

Ph: (03) 9478-2477

starters & sharing dishes

garlic bread 5.00

soup of the day 4.50

please see the specials board for today's house made soup

bruschetta (veg) 9.00

crusty sourdough bread topped with fresh tomato, onion and basil pesto

trio of dips 13.00

home made dips served with warm turkish bread. please see specials board for today's fresh dips

saganaki (gluten free & veg) 9.00

traditional greek cheese, lightly grilled and served on mesculin lettuce with a drizzle of extra virgin olive oil and lemon

lemon pepper calamari 11.50

served with mixed salad leaves and a sweet soy and plum dipping sauce

tempura prawns 13.50

butterflied tiger prawns, lightly fried in batter served with mesculin lettuce and a plum and sweet chilli dipping sauce

chicken satay (gluten free) 12.50

skewered chicken tenders, grilled and served on steamed rice with a spicy peanut sauce

seniors menu

all seniors meals purchased receive one complimentary \$2 venue voucher

1 course 12.00

2 course 13.50

your choice of soup or dessert – see specials board for details

3 course 15.00

choose from the following items:

roast of the day

lambs fry and bacon

graziers pie

crumbed chicken tenders with sweet and sour sauce

grilled or fried fish and chips

bangers and mash

pasta carbonara

kids menu (12 yrs and under only)

8.00

all kids meals purchased receive one complimentary drink and dessert

house crumbed chicken breast tenders and chips

fish and chips

roast of the day

spaghetti bolognaise

chicken schnitzel

chicken parmigiana

seafood

traditional fish and chips 18.00

beer battered flake fillets served with chips, salad, pickled onion and tartare sauce

lemon pepper calamari 18.50

tender calamari strips dusted in lemon pepper flour lightly fried and served with mixed salad leaves, chips and a sweet soy and plum dipping sauce

garlic prawns 23.50

pan seared tiger prawns in a garlic parsley, white wine and cream sauce served on a bed of steamed rice

panko crumbed flounder 18.00

flounder fillet lightly fried in a panko crumb and served with coleslaw, chips and tartare sauce

grilled or fried fish of the day

market price

please see specials board for today's market fresh fish

from the char grill

each steak is seasoned with salt and pepper, char grilled to your liking, rested to ensure premium tenderness and served with your choice of sauce:

traditional gravy, dienne, green peppercorn, forest mushroom, béarnaise or garlic butter

Note: Patrons should allow a minimum of 30 minutes cooking time for a steak that is ordered 'well done'

porterhouse 300g 26.00

rump 500g 26.00

rib eye 400g 29.00

rump 250g 20.00

ask staff to purchase extras such as:

prawns 3.95

mushrooms 2.00

caramelised onion 1.50

rasher of bacon 1.50

an egg 1.00

mains

roast of the day 19.00

freshly cooked straight from the oven to your plate

braised lamb shanks 22.00

slow roasted in a tomato and basil ragout and served on creamy potato mash with warm crusty bread



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wagyu open beef burger 20.00

premium beef pattie stacked with cheese, bacon, tomato, caramelised onion, lettuce and seeded mustard, mayonnaise on a toasted turkish bun with seasoned wedges

veal scallopine 23.50

tender medallions of veal panfried with mushrooms, onion, garlic and basil in a white wine and cream sauce

graziers pie 16.50

tender skirt steak simmered in a rich gravy, encased in golden butter pastry and served on potato mash with seasonal vegies

pork and prawns 24.00

char grilled pork sirloin steak topped with garlic prawns in a white wine cream sauce

vegetable filo (veg) 18.00

char grilled vegetables, brie cheese, baby spinach, wrapped in filo pastry oven baked until golden finished with a sweet capsicum couli, served on mash and salad

chicken schnitzel 17.50

house crumbed tender breast fillet grilled

chicken kiev 21.00

house crumbed chicken breast, filled with garlic butter, cooked golden and served on steamed rice

chicken parmigiana 19.50

house crumbed tender breast grilled and topped with Virginian ham, napoli sauce and topped with melted cheese

pasta & risotto

gnocchi carbonara 19.00

house made potato dumplings pan-fried with bacon, onion, garlic, basil in a white wine cream and egg sauce

spaghetti matriciana 17.50

fresh spaghetti panfried with bacon, onion, chilli, garlic, tomato and basil

vegetable risotto (veg) 17.50

roasted pumpkin, capsicum, swiss brown mushrooms, fresh peas and baby spinach simmered in vegetable stock and sprinkled with shaved parmesan

chicken & mushroom risotto (gluten free) 19.50

tender chicken pieces, field mushrooms, garlic, onion, basil and baby spinach in a cream sauce

dessert

warm apple strudel 6.50

served with vanilla icecream and fresh berries

chocolate mousse 6.50

served with chantilly cream and strawberries

banana fritter 6.50

dusted with cinnamon sugar and a side of vanilla icecream

dessert taste plate for 2 6.50

designed to share! a serving of 2 of our gourmet cakes and a complimentary coffee of your choice

dessert taste plate for 3 10.00

designed to share! a serving of 3 of our gourmet cakes and a complimentary coffee of your choice

cake selection 6.50

see our selection of gourmet cakes, tarts and gateaux

salads

warm chicken salad (gluten free) 17.50

tender breast pieces pan fried w onion, garlic, basil in a white wine cream sauce and tossed with mixed salad leaves, tomato, cucumber and salad onion

warm thai beef salad (gluten free) 18.50

marinated beef strips, tossed in mesculin lettuce, cucumber, tomato, onion, capsicum and snow peas with a thai style dressing

moroccan lamb salad 20.00

tender lamb marinated in moroccan flavours served on a bed of cous cous with toasted walnuts, dried apricots and topped with tzatziki