

EASTWOOD LUNCH BISTRO MENU

(AVAILABLE 12PM - 2PM TUESDAY TO SATURDAY)

SMALL PLATES

	MEMBER	GUEST
POTATO WEDGES (V) With sweet chilli & sour cream	9.50	10.50
BOWL OF CHIPS (V)	8.00	9.50
GARLIC BREAD (V)	8.50	9.50
GARLIC BREAD W/ CHEESE (V)	9.50	10.50
SATAY CHICKEN SKEWERS (GFA) Marinated chicken tenders with steamed jasmine rice, peanut satay sauce & salad garnish	16.00	18.00
PRAWN & AVOCADO COCKTAIL (GF) Cooked prawn cutlets with sliced avocado, cos lettuce, cocktail sauce & lemon	14.00	16.00
FILO TARTLET Goats cheese, semi-dried tomato served with a beetroot relish, Mediterranean salad	15.00	17.00
DUMPLING OF THE MOMENT (5) (GFA) With rice noodle salad & soy dipping sauce	15.00	17.00
TURKISH ROLLS (GFA) Tomato, mozzarella, red onion, basil pesto & spinach (V)	16.00	18.00
Corn beef, spinach, roasted sweet potato, cheddar cheese & dijon mustard		
Chicken, bacon, avocado, spinach & mayonnaise		
Add chips or salad	3.00	4.00
TOASTED SANDWICHES	8.50	10.00

On your choice of white, wholemeal, multigrain or gluten free bread

Roasted sweet potato, spinach, red onion, tomato & hummus (V)

Bacon, tomato, mozzarella & dijon mustard mayonnaise

Chicken, spinach, tomato, red onion & basil pesto

Add chips or salad

3.00 4.00

MAINS

	MEMBER	GUEST
CHICKEN PARMA Lightly panko crumbed and grilled, topped with smoked ham, napoli sauce and mozzarella cheese, served with chips & salad	24.00	26.00
HALF CHICKEN PARMA	16.00	18.00
STEAK BURGER Marinated porterhouse steak, lettuce, tomato, beetroot, bacon, onion jam, cheese & garlic aioli, served on turkish bread with a side of chips	22.00	25.00
PORK BAO BUNS (3) Slow roasted pork belly, slaw & asian sauce topped with fried shallots	16.00	18.00
MOROCCAN SPICED CALAMARI (GFA) Calamari lightly dusted in Moroccan spices, pan fried on a salad mix of tomato, cucumber, red onion & quinoa with an olive oil & lemon dressing	16.50	18.50
VIETNAMESE SALAD (V) (GFA) Red cabbage, carrot, cucumber, bell pepper, vermicelli noodles, fried shallots, coriander, mint, spring onions & nuoc cham dressing	14.00	16.00
Add chicken	4.00	5.00
Add prawns	4.00	5.00
CHICKEN SALAD (GF) (GFA) (VA) Roasted chicken breast, lettuce, julienne carrot, feta, mango, avocado, red onion, red capsicum, mint, pine nuts & a honey mustard dressing	16.00	18.00

SEE BOARD/TV FOR
CHEF'S WEEKLY
SPECIALS

When ordering please notify staff of any allergies or specific dietary requirements.

KEY: Meals are available as (v) vegetarian (vg) vegan (g/f) gluten free (g/f/a) gluten free available
Please note: We make every effort to ensure these meals are gluten friendly, but our busy kitchen cannot guarantee they are allergen free.

FOOD ALLERGIES: Please be aware catering for special requirements is taken with care. It must be noted that on the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. All requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

