

EASTWOOD LUNCH

BISTRO MENU

(AVAILABLE 12PM - 2PM TUESDAY TO SATURDAY)

SMALL PLATES

	MEMBER	GUEST
POTATO WEDGES (V) (VGA)	10.50	12.50
With sweet chilli & sour cream		
BOWL OF CHIPS (V) (VGA)	8.50	10.00
Select from tomato sauce, garlic aioli or gravy		
BEER BATTERED ONION RINGS (V) (VGA)	11.00	13.00
Select from sweet chilli sauce, garlic aioli or gravy		
GARLIC BREAD (V)	8.50	9.50
GARLIC BREAD W/ CHEESE (V)	9.50	10.50
HONEY SOY CHICKEN SLIDERS (3) (GFA) (DF)	16.50	18.50
Tender pieces of marinated chicken, shredded lettuce & crispy shallots, served in a slider bun		
MIXED DUMPLING PLATE* (4) (GFA)	16.00	18.00
Assortment of steamed dumplings, rice noodle salad & soy sauce dipping sauce		
HERBED CAMEMBERT (4) (V)	16.00	18.00
Camembert cheese rolled in herb crumb shallow fried, with a cranberry glaze & rocket salad		
COCONUT PRAWNS (5)	16.50	18.50
Golden crunchy coconut crumbed torpedo prawns with satay dipping sauce & a rice vermicelli noodle salad with a sweet chilli & lime dressing		
TURKISH ROLLS (GFA)	16.50	18.50
Chicken, bacon, avocado, spinach, mayonnaise		
Roasted eggplant, peppers, zucchini, avocado, goats cheese, olive tapenade, rocket (V) (DFA)		
Roast Pork, rocket, pickled red onion, roast capsicum, apple sauce		
Add chips or salad	3.00	3.00
TOasted SANDWICHES	8.50	10.00
<i>On your choice of white, wholemeal, multigrain or gluten free bread</i>		
Chicken, spinach, mozzarella, mayonnaise		
Smoked ham, tomato, mozzarella cheese		
Roasted zucchini, tomato, Swiss cheese, spinach, olive tapenade		
Chicken, roasted capsicum, goat's cheese, spinach		
Add chips or salad	3.00	3.00

KEY:

- (V) vegetarian
- (VG) vegan
- (GF) gluten free
- (GFA) gluten free available
- (DF) dairy free
- (DFA) dairy free available
- * see specials board

PLEASE NOTE: We make every effort to ensure these meals are gluten friendly, but our busy kitchen cannot guarantee they are allergen free. Please notify our staff of any dietary requirements when ordering.

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.

MAINS

	MEMBER	GUEST
CHICKEN PARMA	28.00	30.00
Lightly panko crumbed and grilled, topped with smoked ham, napoli sauce and mozzarella cheese, served with chips & salad		
HALF CHICKEN PARMA	16.50	18.50
STEAK SANDWICH (GFA)	22.00	24.00
Marinated porterhouse steak, lettuce, tomato, Swiss cheese & garlic aioli, served on Turkish bread with a side of chips & battered onion rings		
9-INCH PIZZA (GFA)	16.50	18.50
B.B.Q chicken crispy base with passata, tender chicken pieces, red onion, mozzarella, BBQ sauce		
Roasted vegetarian crispy base with passata, seasonal roasted vegetables, feta, mozzarella, basil pesto		
SALADS		
THAI BEEF SALAD (GFA) (DF)	22.00	24.00
Tender beef strips, salad leaves, tomato, cucumber, red onion, nuts, mint, coriander, chilli, Thai dressing, crispy shallots		
WARM CHICKEN SALAD (GF) (DFA)	20.00	22.00
Herb spiced chicken, mixed salad greens, chickpeas, feta, pickled red onion, dried apricots & red capsicum, finished with a yogurt and mint dressing		
ROASTED VEGETABLE SALAD (DFA) (GF)	20.00	22.00
Roasted eggplant, peppers, zucchini, pumpkin, goats cheese, chickpeas, pickled red onion, salad leaves, honey mustard dressing		
EASTWOOD CLUB SANDWICHES	12.00	14.00
Multi-layered sandwich made with fresh fillings and three slices of toasted bread on your choice of white, wholemeal, multigrain or gluten free bread		
Rocket, tomato, avocado, eggplant, capsicum & olive tapenade		
Ham, Swiss cheese, tomato, chicken, avocado, lettuce & garlic aioli		
Add chips or salad	3.00	3.00

SEE BOARD/TV FOR
CHEF'S WEEKLY
SPECIALS