

EASTWOOD LUNCH BISTRO MENU

(AVAILABLE 11:30AM - 2PM TUESDAY TO SATURDAY)

SMALL PLATES

	MEMBER	GUEST
POTATO WEDGES (V) With sweet chilli & sour cream	10.50	12.50
BOWL OF CHIPS (V) Select from tomato sauce, garlic aioli or gravy	8.50	10.00
GARLIC BREAD (V)	9.00	10.50
GARLIC BREAD W/ CHEESE (V)	10.50	11.50
SALT & PEPPER CALAMARI (GF) Seasoned with sea salt and cracked pepper, with a side garden salad, garlic aioli & lemon	16.50	18.50
MIXED DUMPLING PLATE (4) (GFA) Assortment of steamed dumplings, rice noodle salad & dipping soy sauce	16.50	18.50
PORK BELLY BAO BUNS (3) Golden crispy pork belly, zesty slaw with Asian dressing, crispy shallots served in a soft, steamed bun	16.50	18.50
SOUTHERN FRIED CHICKEN TENDERS (4) Marinated in buttermilk, rolled in seasoned flour and fried golden brown, with a salad garnish & garlic aioli	16.50	18.50
TURKISH ROLLS (GFA) Chicken, bacon, avocado, spinach, mayonnaise Bacon, avocado, tomato, spinach, mozzarella, garlic aioli Halloumi, spinach, roasted red capsicum, tomato, red onion, basil pesto Add chips or salad	16.50	18.50
	3.00	3.00

TOASTED SANDWICHES

<i>On your choice of white, wholemeal, multigrain or gluten free bread</i> Chicken, spinach, mozzarella, mayonnaise Ham, pineapple, mozzarella, spinach Salami, Spinach, Tomato, Cheese, Basil Pesto Add chips or salad	8.50	10.00
	3.00	3.00

MAINS

	MEMBER	GUEST
CHICKEN PARMIGIANA Panko-crumbed chicken schnitzel topped with Napoli sauce, smoked ham, and melted mozzarella, served with chips and salad	26.50	28.50
HALF CHICKEN PARMIGIANA	16.50	18.50
CHICKEN SCHNITZEL Panko-crumbed chicken schnitzel, served with chips and salad	24.50	26.50
STEAK SANDWICH Marinated porterhouse steak, lettuce, tomato, beetroot, bacon, cheese, garlic aioli, on Turkish bread, served with a side of chips	23.50	25.50
BEEF BURGER Angus beef patty, lettuce, tomato, cucumber, bacon, cheese & tandoori mayo, served with a side of chips	22.00	24.00
OPEN CHICKEN SOUVLAKI (GFA) Marinated grilled chicken pieces in a warm wrap, with lettuce, tomato, red onion & Tzatziki sauce	16.50	18.50
REEF & BEEF SALAD (GF) Sirloin strips, black tiger prawns, salad greens, tomato, cucumber, red onion and carrot with a honey-mustard dressing	24.00	26.50
MOROCCAN SALAD (V) (GF) (DFA) Honey-glazed butternut pumpkin, zucchini, crispy spiced chickpeas tossed with baby spinach, grilled halloumi, mint & zesty lemon tahini dressing	20.00	22.00
	12.00	14.00
CLUB SANDWICHES Multi-layered sandwich made with fresh fillings and three slices of toasted bread on your choice of white, wholemeal, multigrain or gluten free bread Ham, Swiss cheese, tomato, chicken, avocado, lettuce & garlic aioli Spinach, tomato, avocado, roast pumpkin, capsicum & basil pesto Add chips or salad	3.00	3.00

HOT DRINKS

CAPPUCINO, LATTE, FLAT WHITE, MACCHIATO, LONG BLACK OR ESPRESSO, HOT CHOCOLATE

POT OF TEA - ENGLISH BREAKFAST, GREEN TEA, PEPPERMINT TEA & EARL GRAY

SEE BOARD/TV FOR CHEF'S WEEKLY SPECIALS

(V) vegetarian (VG) vegan (VGA) vegan option available (GF) gluten free (GFA) gluten free available (DF) dairy free (DFA) dairy free available

Please note: We make every effort to ensure Gluten-Free 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.