

ENTREES

GARLIC BREAD (V) \$10

french baguette, garlic butter
senior option \$6

CHEESY GARLIC BREAD (V) \$12

french baguette, mozzarella, garlic butter

PUMPKIN SOUP (V) \$10

sliced garlic bread
senior option \$6

CORN RIBS (V) \$12

ranch dressing

SALT & PEPPER SQUID (I) \$14

lemon, citrus aioli

BRUSCHETTA \$14

tomato, onion, basil, garlic, parmesan,
balsamic glaze

CHIPS (GFO) \$6 | \$11

WEDGES (GFO) \$8 | \$15

sweet chill, sour cream

FOOD ALLERGIES

V = VEGETARIAN VE = VEGAN VO = VEGETARIAN OPTION
GF = GLUTEN FRIENDLY GFO = GLUTEN FRIENDLY OPTION

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products.

Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

SEAFOOD LEGEND

I = IMPORTED

Terms & Conditions Apply
15% Surcharge Applies on Public Holidays

MAINS

SPAGHETTI BOLOGNESE (VO) \$27

parmesan cheese
senior option \$19

LINGUINE CARBONARA \$29

bacon, garlic, egg, parmesan, cream
add chicken \$6
senior option \$19
add chicken \$3

GARLIC PRAWNS (I) \$36

basmati rice
senior option \$24

CRUMBED PRAWNS (I) \$36

chips, salad, lemon, tartare
senior option \$24

FISH & CHIPS (GFO) (I) \$33

choice of battered, grilled or crumbed,
tartare, lemon, chips, salad
senior option \$19

SALT & PEPPER SQUID (I) \$30

chips, salad, lemon, citrus aioli
senior option \$19

BUTTER CHICKEN \$29

mild creamy curry, fragrant rice,
naan bread
senior option \$19

CAESAR SALAD (GFO)(VO) \$27

lettuce, bacon, croutons, parmesan
cheese, anchovies, poached egg,
caesar dressing
add chicken \$6
add salt & pepper squid \$8 (I)
senior option \$19
add chicken \$3
add salt & pepper squid \$5 (I)

CHICKEN SCHNITZEL (GFO)(VGO) \$29

chips, salad, choice of sauce
add a topper – see toppings
senior option \$19

BEEF SCHNITZEL (GFO) \$31

chips, salad, choice of sauce
add a topper – see toppers
senior option \$19

VEGAN SCHNITZEL (VE)(V) \$24

soy based plant schnitzel, chips, salad
add a topper – see toppers

BEEF BURGER \$29

beef patty, cheese, lettuce, tomato,
pickles, house sauce, brioche bun, chips
add egg \$3

STEAK SANDWICH \$29

grilled steak, caramelised onion, rocket,
tomato, pickles, truffle aioli, swiss cheese,
Turkish bread, chips

300G RUMP (GFO) \$44

cooked to your liking, chips, salad
(please allow 25-30 minutes for a well done)

300G PORTERHOUSE (GFO) \$45

cooked to your liking, chips, salad
(please allow 25-30 minutes for a well done)

VIETNAMESE SALAD \$27

lettuce, carrot, red onion, cucumber,
mint, coriander, vermicelli, Asian dressing,
fish sauce
add chicken \$6
add prawns \$13 (I)

SAUCES (GFO) \$3

gravy, mushroom, diane, pepper
aioli, hollandaise, garlic, tomato, BBQ

TOPPINGS

PARMIGIANA \$4

napoli sauce, smoked ham,
mozzarella

HAWAIIAN \$5

napoli sauce, smoked ham,
pineapple, mozzarella

BBQ BACON \$7

smoky BBQ sauce, bacon,
mozzarella

KILPATRICK BACON \$7

Worchestershire, smoky BBQ
sauce, bacon, mozzarella

GARLIC PRAWNS (GF)(I) \$13

grilled prawns, creamy garlic
sauce

KIDS MEALS

12 & Under | includes ice cream cup

CHICKEN SCHNITZEL & CHIPS (GFO) \$14 FISH & CHIPS (I) \$14

BEEF SCHNITZEL & CHIPS (GFO) \$14 SPAGHETTI NAPOLI & CHEESE (VO) \$14

CHICKEN NUGGETS & CHIPS \$14 MINI CHEESEBURGERS & CHIPS \$14



BARMERA

BISTRO MENU



31/33 Barwell Ave, Barmera SA 5345



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