

GFH

BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER



WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!
Just scan the QR code and leave us some feedback.

THANK YOU

MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan,
(gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts.

Please note:

*We make every effort to ensure these meals are gluten free,
but our busy kitchen cannot guarantee they are allergen free.*

Public holiday surcharge

15% Surcharge applies to all items on public holidays.

Food allergies

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

SNACKS

GARLIC BREAD (vg) add cheese / + 2.0 add bacon & cheese / +3.0	9.0
SOUP OF THE DAY (agf) w garlic bread	11.0
DUCK SPRING ROLLS (4) w plum sauce	14.0
LEMON PEPPER CALAMARI (df,agf) w aioli	15.0
BRUSCHETTA (avg) w feta & balsamic glaze	14.0
GARLIC & CHEESE PIZZA	14.0

KOREAN BBQ FRIED CHICKEN w fried shallots	14.0
MUSHROOM ARANCINI (4) w truffle mayo	14.0
SHARE PLATTER marinated olives, feta, duo of dips, garlic bread to share	14.0
PRAWN TWISTERS w sweet chilli sauce	15.0
MAC N CHEESE CROQUETTES	14.0

BURGERS

CHEESEBURGER milk bun, cheese, onion, pickles, burger sauce & chips	22.0
SOUTHERN FRIED CHICKEN BURGER milk bun, coleslaw, smashed avo, cheese & chips	25.0
VEGGIE BURGER (avg) veggie patty, tomato relish, aioli, lettuce, cheese & tomato	23.0
THE FLEECE BURGER wagyu beef patty, bacon, egg, cos lettuce, tomato, american cheddar, tomato relish, mayo & pickles w chips	25.0
STEAK SANDWICH scotch fillet, bacon, egg, cos lettuce, tomato, cheese, caramelised onion, tomato relish & mayo w chips	27.0
PULLED LAMB BURGER lettuce, tomato, aioli & bbq sauce	26.0

ADD

add extra wagyu beef patty / +5.0

add extra chicken patty / +5.0

POTS & PANS

PUMPKIN GNOCCHI (<i>agf</i>) creamy garlic sauce, rocket, parmesan, & pine nuts	25.0
PORK & PRAWN NASI (<i>av</i>) fried rice, pork, chicken, asian greens, fried egg & shallots	28.0
CHICKEN & MUSHROOM RISOTTO (<i>gf,av</i>) breast fillet, trio of mushrooms, rice, white wine cream sauce & parmesan	27.0
LINGUINI MARINARA (<i>agf</i>) pan seared prawns, scallops, calamari, mussels, fish, fresh chilli, garlic & olive oil	30.0
CURRY OF THE DAY w rice, papadums & yoghurt	27.0
SIZZLING CHICKEN (<i>agf</i>) wok seared vegetables, hokkien noodle & hoi-sin sauce	27.0
VEGAN CHILLI CON CARNE (<i>vg</i>) w rice, corn chips & guacamole	22.0
LINGUINI CARBONARA (<i>agf</i>) creamy garlic sauce, w bacon, rocket, & parmesan	25.0

PARMAS

*All made with breast schnitzel
& served with chips + salad*

SCHNITZEL 26.0
crumbed chicken breast w choice of gravy

ORIGINAL 27.0
crumbed chicken breast, ham, napoli & cheese mix

MEXICAN 30.0
crumbed chicken breast, salsa, corn chips, jalapenos,
cheese mix, smashed avo & sour cream

MEATLOVERS 31.0
bolognese, ham, bacon, chorizo, bbq sauce & cheese mix

SPANISH 31.0
napoli, chorizo, chargrilled capsicum, red onion,
olives, feta & cheese mix

AUSSIE 30.0
smokey bbq sauce, bacon, cheese mix & fried egg

HAWAIIAN 29.0
crumbed chicken breast, ham, napoli, pineapple & cheese mix

PEPPERONI 29.0
crumbed chicken breast, pepperoni, napoli & cheese mix

substitute any schnitzel for plant based schnitzel

CLASSICS

BEER BATTERED WHITING (<i>agf,df</i>) w chips, salad & tartare	27.0
LEMON PEPPER CALAMARI (<i>agf,df</i>) w chips, salad & aioli	27.0
SALMON FILLET (<i>gf</i>) grilled atlantic salmon w hollandaise, sweet potato mash & broccolini	32.0
ROAST OF THE DAY (<i>gf</i>) w seasonal vegetables & gravy	27.0
GARLIC PRAWNS (<i>gf</i>) add chilli / +2.0 creamy garlic prawns w steamed rice & seasonal veg	28.0
LAMB SHANKS lamb shanks braised in red wine, creamy mash & seasonal veg	38.0
CHICKEN SCALLOPINI (<i>gf</i>) creamy mushroom sauce w creamy mash potato & seasonal greens	28.0
LAMB SHOULDERS w mash potato, broccolini & gravy	33.0

GRILL

300gm PORTERHOUSE (gf) 42.0
cooked to your liking w chips, salad & sauce of choice

400gm RIB EYE (gf) 55.0
cooked to your liking w chips, salad
& sauce of choice of sauce

sauce options: *gravy (gf), pepper sauce (gf),
garlic butter (gf), mushroom sauce (gf), hollandaise*

ADD

add lemon pepper calamari / +8.0

add onion rings / +5.0

add egg (gf) / +2.0

add bacon / +2.0

SALAD

LAMB SALAD (gf,n) 30.0
lamb backstrap, baby spinach, rocket, roast pumpkin,
pomegranate, feta & pine nuts w greek yoghurt

CHICKEN CAESAR SALAD (gf) 27.0
baby cos lettuce, crispy bacon, parmesan,
poached egg, caesar dressing, garlic croutons

QUINOA SALAD (gf,vg,n) 22.0
rocket, quinoa, pumpkin, pomegranate,
feta & sunflower seeds

add chicken / +5.0

add lemon pepper calamari / +8.0

SIDES

CHIPS (av,gf) 10.0
w chip sauce

SWEET POTATO FRIES (av,gf) 12.0
w crumbled feta, rosemary salt & herb aioli

LOADED FRIES (av,gf) 14.0
w bacon, bbq sauce & cheese

WEDGES (v) 12.0
w sweet chilli & sour cream

ONION RINGS (v) 11.0
w chipotle mayo

SALAD (gf) 7.0
lettuce, onion, tomato, cucumber & house dressing

CREAMY MASH POTATO (gf) 7.0

ROAST CARROTS (gf,vg) 10.0
w hummus & sesame

FRIED BRUSSEL SPROUTS (vg) 12.0
w maple & mint dressing w toasted walnuts

VEGAN

ENTREÉS

GARLIC BREAD	9.0
PUMPKIN ARANCINI (4) <i>(vg)</i> w vegan aioli	14.0

MAINS

VEGAN BURGER beetroot bun, tomato relish, aioli, lettuce, tomato, cheese w chips	22.0
VEGAN CHILLI CON CARNE <i>(gf)</i> w rice, corn chips & guacamole	22.0
QUINOA SALAD <i>(vg,gf)</i> w rocket, quinoa, roast pumpkin, pomegrante, pepitas & sunflower seeds	22.0
MUSHROOM RISOTTO <i>(gf)</i> trio of mushrooms in white wine sauce	22.0
VEGAN FRIED RICE rice, vegetables & sweet soy sauce	22.0

DESSERT

BOMBE ALASKA passionfruit & raspberry sorbet on a vegan sponge base, topped w vegan meringue	12.0
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KIDS

CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

BATTERED WHITING & chips *(agf,gf)*

LEMON PEPPER CALAMARI & CHIPS *(agf,df)*

LINGUINI BOLOGNESE w parmesan

\$15 KIDS MEALS - *for kids 12 and under*
All kids meals come with a drink & ice cream

(Add serve of veg +2.0)

SENIORS

Available 7 days :

Lunch & dinner

1 Course \$18.0

2 Course \$23.0

3 Course \$26.0

STARTERS

SOUP OF THE DAY

GARLIC BREAD (vg) **add cheese & bacon / +2.0**

VEG SPRING ROLLS (4 PCS) w sweet chilli sauce

MAINS

LEMON PEPPER CALAMARI (df)

w chips, salad & aioli

FISH & CHIPS (agf,df)

beer battered whiting, chips, salad & tartare

CHICKEN PARMA

ham, napoli, mozzarella, chips and salad

CHICKEN STIRFRY (agf)

tender chicken, hokkien noodles, honey soy & asian vegetables

CHICKEN & MUSHROOM RISOTTO (gf,vg)

trio of mushrooms, rice, white wine cream sauce & parmesan

LINGUINI BOLOGNESE

traditional style bolognese w parmesan

CEASAR SALAD (gf)

grilled chicken, baby cos lettuce, crispy bacon, parmesan, poached egg, caesar dressing & garlic croutons

ROAST OF THE DAY (gf)

w roast potatoes, seasonal vegetables & gravy

BANGERS & MASH

pork & leak sausages w mash, green peas, onion & gravy

LAMB SHANK **premium dish +5.0**

lamb shanks in red wine braise, creamy mashed potato & seasonal veg

SALMON (gf) **premium dish +7.0**

grilled atlantic salmon w hollandaise, creamy mash potato & broccolini

DESSERTS

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w vanilla ice cream

PAVLOVA (gf) w berry coulis & cream

CAKE UPGRADE **see our cake display +4.0**

DESSERT

HOMEMADE CHOCOLATE BROWNIE w ice cream	10.0
HOMEMADE STICKY DATE PUDDING w vanilla ice cream	10.0
CHURROS w chocolate dipping sauce	10.0
APPLE CRUMBLE home made apple crumble with ice cream	10.0
ETON MESS	10.0
BLACK FOREST	9.0
RED VELVET	9.0
LEMON MERINGUE	9.0
MARS CAKE SLICE	9.0
FLOURLESS CHOCOLATE CAKE	9.0
BOMBE ALASKA	9.0
COFFEE & CAKE	12.0

*please see our cake fridge
for our dessert specials*