



PIPES BISTRO

Menu

MEMBERS
DISCOUNTS
APPLY

Share:

Garlic bread garlic and herb butter on crusty baked baguette V Add Cheese	x2 \$4.00 + \$2.00	x4 \$7.50 + \$3.50
Garlic pizza confit garlic, herbs and mozzarella cheese	\$11.00	
Margherita pizza tomato sago, fresh tomatoes, basil, oregano, mozzarella cheese and sea salt	\$11.00	

**Pizzas can be made vegan served with vegan cheese and
GF pizza bases available on request for an additional \$4.00**

Entrée/small:

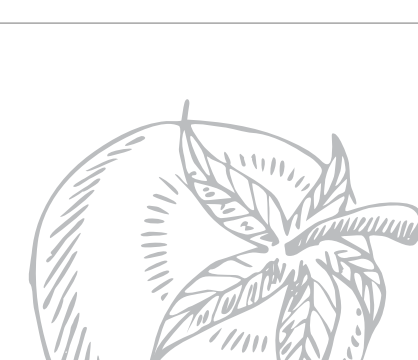
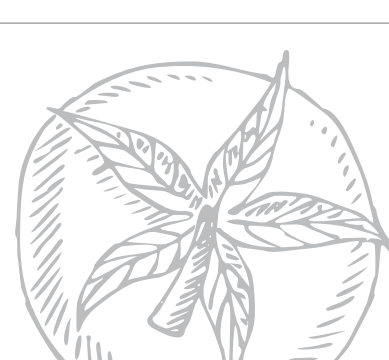
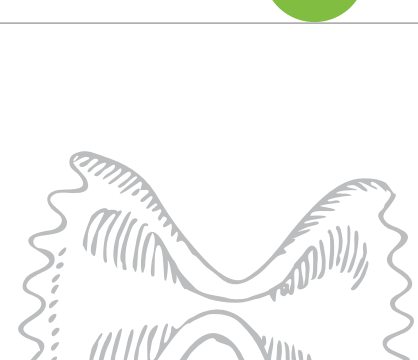
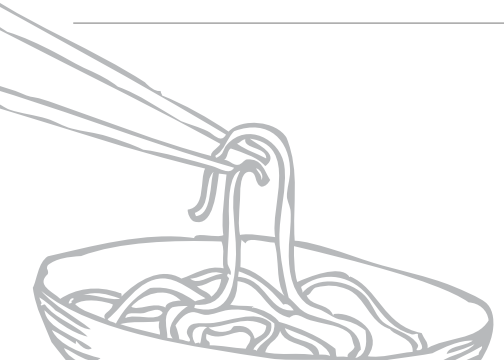
Creamy pumpkin, ginger and corn chowder with aromatic fennel, cumin and coriander seeds. Served with toasted sour dough V (VG DF on request)	E \$10.00	M \$15.00
Southern fried cauliflower with avocado mousse, charred corn and avocado salsa V	\$15.00	
Australian banana prawns in panko crumb served with steamed rice, tamarind dressing, herb and pickled fennel salad DF	E \$16.00	M \$24.00

Salads: Add Chicken \$6.00, Beef \$8.00 or Panko Prawns \$7.00

Warm poached chicken breast and caramelised fig salad with herbs, fennel and ginger GF DF	\$19.00
Caesar salad with cos lettuce, croutons, bacon, egg, anchovies, parmesan and dressing	\$17.00
Superfood salad of roasted broccoli, southern fried cauliflower, quinoa, lentils, zucchini ribbons, edamame beans, dukkah, herbs, avocado and corn salsa V VG DF	\$17.00

Pizzas: All served on a 9inch pizza base with mozzarella cheese. Can be made vegan served with vegan cheese and **GF** pizza bases available on request for an additional \$4.00

Hawaiian tomato sugo, ham, pineapple and mozzarella	\$16.00
Meatlovers tomato sugo and BBQ base, beef, ham, bacon, pepperoni, red onion and mozzarella	\$19.00
Supreme tomato sugo, ham, mushroom, red onion, capsicum, pineapple, anchovies and mozzarella	\$18.00
Vegetarian confit garlic, olives, tomatoes, red onion, capsicum, basil, fetta and mozzarella V	\$17.00





Club classics: Served with 2 sides of choice and sauce

Coleslaw, garden salad, creamy mashed potato, steamed vegetables (All **GF**). Or steak fries (Not **GF**). Sauces all gluten free **GF**: Dianne, Gravy, Mushroom gravy, Peppercorn gravy, Creamy garlic. Creamy garlic and white wine prawns \$7.00

Grilled lamb cutlets GF	Main x3/ Large Seniors x2 / Small	\$32.00 \$26.00
Rosemary and parmesan crumbed lamb cutlets	Main x3/ Large Seniors x2 / Small	\$32.00 \$26.00
Grilled porterhouse steak	Main (300gm) / Large Seniors (150gm) / Small	\$32.00 \$19.00
Fish and chips panko crumbed flathead fillets with calamari, lemon and tartare sauce	Main / Large Seniors / Small	\$22.00 \$17.00

Chefs selection:

Butter chicken with fragrant steamed rice, yoghurt, mango pickle, pappadum and grilled naan bread (**GF** available on request) **\$24.00**

Confit lamb rump slow cooked with rosemary and garlic, served with black garlic mashed potato, green beans and sauce of choice **GF**

Main (380gm) / Large	\$29.00
Seniors (150gm) / Small	\$22.00

Grilled barramundi fillet with French lentils, quinoa, roasted broccoli, herb and edamame salad, dukkah spice, grilled lime and herb dressing **GF DF** **\$26.00**

Pork on your fork- slow cooked pork belly with sautéed house smoked bacon lardons, green beans, edamame and creamed spinach **GF** **\$29.00**

Spanish paella, fragrant saffron and sofrito rice served in the pan with prawns, chorizo, chicken and pork belly **GF DF** **\$26.00**

English pork sausages with creamy black garlic mashed potato, steamed broccolini and asparagus, beurre rouge sauce **GF**

Main / Large	\$24.00
Seniors / Small	\$15.00

House made potato, parmesan and herb gnocchi with ratatouille vegetables, baby spinach and finished with parmesan cheese **V** Add chicken +\$6.00 **\$22.00**

Amatriciana penne pasta with house smoked bacon lardons, tomatoes, roasted capsicum, chilli and basil with parmesan cheese

Main / Large	\$22.00
Seniors / Small	\$16.00

In the hand: All served with a side of chips

Cheese burger house patty grilled with cheese, mayo, gherkin, red onion and mustard and ketchup **\$17.00**

Vegan burger patty, mayo, cheese, lettuce, tomato, smoked relish **V VG DF** **\$18.00**

Chicken schnitzel burger bacon, mayo, coleslaw and cheese **\$17.00**

Turkey sanga roasted turkey, cheese, tomato, lettuce, cranberry sauce and aioli on toasted sour dough bread **\$18.00**

Steak sanga with the works on toasted sour dough bread, grilled steak, bacon, fried egg, cheese, lettuce, tomato, red onion, smoked relish, beetroot and pineapple **\$23.00**



Chicken schnitzels:

Chicken breast panko crumbed then fried **Main (280gm) / Large** **\$29.00**
Seniors (140gm) / Small **\$22.00**

Served with 2 sides of choice:

Coleslaw, garden salad, creamy mashed potato, steamed vegetables (All **GF**).
 Or steak fries (Not **GF**). Sauces are all **GF**: Dianne, Gravy, Mushroom gravy,
 Peppercorn gravy, Creamy garlic. Creamy garlic and white wine prawns (\$7)

Plain with sauce of choice

Highland grilled bacon, garlic butter and gravy

Parmigiana smoked ham pieces, tomato sugo and melted cheese

Hawaiian smoked ham pieces, pineapple, tomato sugo and melted cheese

Stockman sautéed onion, mushroom, bacon, garlic and herbs with gravy

Godfather mushroom, olives, pepperoni, bacon, onion, tomato sugo and melted cheese

Farmhouse fried egg, bacon, tomato sugo and melted cheese

Mexican spiced meat, jalapeno's, capsicum, melted cheese, charred corn and avocado salsa with sour cream

Kids meals Add ice cream +\$3.50 **ALL** **\$9.00**

Under 12 only - but hey we are all kids at heart
so if your'e over 12 and want a kids meal just add + \$6.00

Spaghetti Bolognese with mozzarella cheese

Creamy bacon and cheese penne with mozzarella cheese

Chicken nuggets with tomato sauce, chips and salad

Flathead fillet with chips, salad and tartare sauce

Beef, cheese and bacon burger with lettuce, tomato, tomato sauce and chips

Grilled steak with mashed potato, steamed vegetables and gravy **GF**

Grilled chicken tenderloins with mashed potato, steamed vegetables and gravy **GF**

Cauliflower bites with chips, salad and sauce **VG**

KIDS SPECIAL ADD +\$5.00
Includes a drink, icecream and activity pack



Desserts: Inclusive of display desserts too. Add ice cream for \$1 **ALL** **\$9.00**

Fried churros with caramel or chocolate sauce and strawberries

Pavlova with cream, passionfruit and strawberries **GF**

Vegan cashew cheesecake with berry compote and strawberries **VG** **DF** **GF**

Berry frangipane tart with pistachio parfait **GF**

V VEGETARIAN **GF** GLUTEN FREE **DF** DAIRY FREE **VG** VEGAN

