

In the hand: All served with a side of chips

Steak sanga toasted Turkish bread, smoked relish, egg, bacon, pineapple, beetroot, cheese, tomato, lettuce and onion **\$24.00**

Classic beef burger house made beef patty, bacon, egg, lettuce, tomato, beetroot, pineapple, smoked relish and onion **\$19.00**

Grilled chicken burger with bacon, brie cheese, avocado, hollandaise sauce, lettuce and tomato **\$19.00**

Vegan schnitzel burger with mayo, smoked relish, cheese, tomato, lettuce, jalapenos and fried tortilla strips **V VG DF \$19.00**

Spicy amigo beef burger double house made patty, double bacon, double cheese, jalapenos, fried tortilla strips, chipotle and coleslaw **\$24.00**

Desserts: \$9 inclusive of cabinet desserts which are served with cream, coulis and strawberries. Add Ice cream +\$1.00

Spanish churros with chocolate or caramel sauce and strawberries

Pavlova with cream, passion fruit and strawberries **GF**

Coconut and vanilla panna cotta with Persian rose floss and strawberries

Cashew cheesecake with passionfruit, strawberries, Persian rose floss **V VG**

Highland pistachio baklava filo pastry cigar with rosewater syrup and ice cream

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

Kids: **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

Nuggets with chips, salad and tomato sauce

Beer battered flathead with chips, salad and tartare sauce

Alfredo orecchiette pasta bacon, cream, tomato sugo and mozzarella cheese

Spaghetti Bolognese pasta with mozzarella cheese

Kids burger with house made beef patty, tomato sauce and cheese

Cauliflower bites with chips, salad and tomato sauce **V VG DF**

Mac and cheese bacon bites with chips, salad and tomato sauce

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

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

Add Ice cream + \$3.50
Bowl of ice cream with choice of caramel, chocolate or strawberry topping and sprinkles

KIDS SPECIAL Add + \$5.00
Includes a drink, Icecream and activity pack



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PIPES BISTRO
Menu

Share:

Garlic bread garlic and herb butter x2 **\$4.00** x4 **\$7.50**
on crusty baked baguette **V** Add Cheese + \$2.00 + \$3.50

Garlic pizza confit garlic, herbs and mozzarella cheese **\$12.00**

Margherita pizza tomato sugo, fresh tomatoes, basil, oregano, mozzarella cheese and sea salt **\$12.00**

Bruschetta made on house made gluten free focaccia bread, fresh tomatoes, red onion, garlic and balsamic with herbs **V GF DF**
Add feta + \$2.50 **\$8.00**

Pizzas can be made vegan served with vegan cheese and GF pizza bases available on request for an additional + \$5.00

Small Eats:

Japanese mild spiced crumbed chicken with pickled vegetables, roast garlic sauce, sweet soy, spring onions and sesame seeds **\$15.00**

Southern fried cauliflower bites with char grilled corn salsa, spring onions, chilli and herb vinaigrette **V VG DF** **\$15.00**

Salads: Add to any salad: **Chicken tenderloins GF DF +\$6.00.**
Grilled prawn cutlets x 5 GF DF , sautéed beef strips GF DF and jumbo Australian panko crumbed prawns x 3 +\$7.00.

Japanese soba noodles with miso roasted eggplant, edamame beans, fried tofu, fresh herbs, coral tuile and tossed through a herb dressing **V VG DF** **\$19.00**

Salt and cracked pepper calamari salad with rocket leaves, orange segments, herbs, red onion, tomatoes and vinaigrette **DF** **\$22.00**

Classic Caesar salad parmesan cheese, croutons, cos lettuce leaves, poached egg, crispy bacon, anchovies and Caesar dressing **\$17.00**

Roasted vegetable super food salad roasted beetroots, pumpkin, broccoli and cauliflower with quinoa, lentils, chargrilled corn salsa, herbs and dukkah spice **V GF VG DF** **\$19.00**

Chefs Selection:

House made potato, parmesan and herb gnocchi roast pumpkin puree, burnt butter, pickled walnuts, pumpkin and sage **V** **\$26.00**

Pan fried salmon fillet with green pea hummus, broccolini, herbs and grilled lime **GF DF** **\$29.00**

Chinese ginger and szechuan chilli sticky pork with sautéed mince, medley of beans, asparagus and broccolini
Main / Large \$26.00
Seniors / Small \$21.00

Seafood basket fried scallops, prawn twisters, beer battered flathead and calamari with coleslaw, thick cut chips, lemon and tartare **\$26.00**

Fish and chips beer battered flathead fillets with thick cut chips, garden salad, lemon and tartare **Main / Large \$21.00**
Seniors / Small \$17.00

Mexican tequila and lime chicken breast spiced rice and a chorizo, corn, olive, capsicum and tomato sauce **GF DF**
Main / Large \$29.00
Seniors / Small \$22.00

Amatriciana orecchiette pasta house smoked bacon lardons, chilli, woodfired capsicum, tomatoes, basil and parmesan cheese
Main / Large \$26.00
Seniors / Small \$20.00

Mint pesto prawn and bacon lardon spaghetti with olives, tomato, woodfired capsicum, lemon and feta cheese
Main / Large \$29.00
Seniors / Small \$22.00

Meat Station: Served with 2 sides of choice and sauce

300gm Lamb rump cooked for 14hrs to medium in garlic and rosemary **\$29.00**

300gm Porterhouse steak **\$32.00**

24hr Slow smoked beef ribs in house glazed bourbon bbq sauce
Main / Large \$36.00
Seniors / Small \$29.00

Schnitzels: Panko crumbed chicken breast
Main / Large \$23.00 | Seniors / Small \$17.00

Plain with sauce of choice

Highland grilled bacon, garlic butter and gravy

Parmigiana tomato sugo, smoked ham, mozzarella cheese

Hawaiian tomato sugo, smoked ham, pineapple and mozzarella

Stockman bacon, garlic, mushrooms, onion, herbs and gravy

Godfather tomato sugo, pepperoni, mushroom, onion, bacon, olives and mozzarella

Frenchy avocado, brie, bacon and hollandaise sauce

Farmhouse tomato sugo, smoked ham, mozzarella and fried egg

Mexican spiced meat, jalapenos, chargrilled capsicum, mozzarella, corn salsa and sour cream

Sides: mashed potato, steamed vegetables, garden salad, baked potato with cheese, bacon, sour cream and spring onions, coleslaw (all **GF**). Steak fries (not gluten free) all additional sides + \$3.50

Sauces: (all **GF**) gravy, mushroom, pepper, dienne, creamy garlic and white wine, prawn cutlets in a creamy garlic and white wine sauce + \$8.00

Pizzas: All on a 9inch pizza base with mozzarella cheese.
GF base available **VG** by request with vegan “mozzarella” + \$5.00

Hawaiian tomato sugo, ham, pineapple and mozzarella **\$17.00**

Meat lovers tomato sugo and BBQ sauce with beef, ham, bacon, pepperoni, red onion and cheese **\$19.00**

Roast vegetable confit garlic, roasted pumpkin, beetroot, baby spinach, fetta, woodfired capsicum and cheese **VG** **\$17.00**

Chilli prawn confit garlic, prawn cutlets, woodfired capsicum, chilli flakes, tomato, baby spinach, red onion, anchovies and cheese **\$21.00**

Monday - Friday

 **\$14**

LUNCH
specials

+\$3.90 for the dessert of the day