

Schnitzels:

Panko crumbed then fried chicken schnitzels

Served with 2 sides of choice

Main / Large \$25.00 | Seniors / Small \$19.00

Plain just chicken schnitzel with sauce of choice

Parmigiana tomato sugo, smoked ham pieces and melted mozzarella cheese

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

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

Highland bacon, garlic butter and gravy

The Irish loaded with creamy mashed potato and gravy

Americano pulled stout BBQ pork, melted cheese, mustard and ketchup

The German BBQ'd Bratwurst sausage and sauerkraut with mustard and cheese

Aussie tomato sugo, smoked ham pieces, melted mozzarella cheese and fried egg

Italian tomato sugo, pepperoni, olives, mushrooms, onions, bacon and melted mozzarella cheese

Sides: Coleslaw, garden salad, mashed potatoes, steamed vegetables (all GF). Steak fries (not gluten free). All additional sides + \$3.50

Sauces: (all GF) Gravy, Peppercorn, Mushroom, Creamy garlic, Dianne, Trio of mustards GF DF or Seafood, garlic, white wine and cream sauce GF +\$5.00

Desserts: \$9.90 Add ice cream \$2.00

Apple pie bites with cinnamon sugar, crème anglaise, roasted hazelnuts, ice cream and strawberries

Pavlova with cream, passionfruit and strawberries GF

Death by chocolate warm chocolate fudge brownie with chocolate sauce, soil and ice cream with strawberries GF

Cabinet desserts all served with cream, coulis and strawberry

V VEGETARIAN GF GLUTEN FREE DF DAIRY FREE VG VEGAN

Something for the kids:

\$10.00

Add +\$5.00 for ice cream, small soft drink and activity pack

Tempura chicken nuggets with chips, salad and tomato sauce

Beef burger with tomato sauce and cheese on a soft burger bun with side of chips

Beer battered flathead fillets with chips, salad and tartare sauce

Bolognese with either penne pasta or risotto GF with mozzarella cheese

Creamy bacon and tomato sugo with either penne pasta or risotto GF with mozzarella cheese

Roasted pumpkin, tomato sugo, tomatoes and cream with either penne or risotto GF with mozzarella cheese V

Kids-a-Brat-wurst with mashed potato, steamed vegetables and gravy GF

Grilled chicken tenderloins with mashed potatoes, steamed vegetables and gravy GF

Ice cream with choice of chocolate, caramel, strawberry topping or 100s and 1000s +\$3.50



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PIPES BISTRO Menu

Share:

Garlic bread fresh baguette with garlic and herb butter **V** Add Cheese x2 **\$4.50** x4 **\$8.00**
+ **\$2.50** + **\$4.50**

Grilled Turkish bread with hummus, dukka spice and olive oil **V** **\$8.00**

Garlic pizza confit garlic, herbs and mozzarella cheese **V** **\$13.00**

Margherita pizza tomato sugo, fresh herbs, tomato, mozzarella cheese and sea salt **V** **\$13.00**

Pizzas: All on a 9inch pizza base with mozzarella cheese. **GF** base available **VG** Vegan options by request with vegan “mozzarella” + \$5.50

Hawaiian tomato sugo, sliced ham, pineapple pieces and mozzarella cheese **\$17.50**

Pepperoni tomato sugo, mild spiced pepperoni, chilli flakes, red onion and mozzarella cheese **\$17.50**

Garlic confit garlic, herbs and mozzarella cheese **V** **\$13.00**

Margherita tomato sugo, fresh herbs, tomato, mozzarella cheese and sea salt **V** **\$13.00**

Vegetarian confit garlic, roasted beetroot, pumpkin, spinach, woodfired capsicum, fetta and mozzarella cheese **V** **\$18.50**

Lamb confit garlic, 14hr slow cooked lamb rump strips, woodfired capsicum, spinach, mozzarella cheese, garlic yoghurt and dukkah spice **\$20.50**

Fat pig pulled pork, bacon, sliced ham, stout BBQ sauce, red onion and mozzarella cheese **\$20.50**

Prawn confit garlic, prawn cutlets, woodfired capsicum, spinach, red onion, chilli and mozzarella cheese **\$21.50**

Salads:

Add: chicken tenderloins \$5.50, grilled prawns \$8.00, sauteed beef \$8.00, salt and pepper calamari \$8.00

Caesar cos lettuce leaves, croutons, bacon, anchovies, parmesan cheese, poached egg and dressing **\$18.50**

Thai beef mixed leaves, pan-fried marinated beef strips, tomatoes, pickled ginger, ginger and coriander dressing, grilled lime and roasted cashews **GF DF** **\$26.00**

Super food French lentils, quinoa, roasted cauliflower, baby carrots, broccoli, beetroot, pumpkin, herb dressing and dukkah **GF DF V VG** **\$20.50**

Mains:

Roast pork striploin with roasted pumpkin, potatoes, carrot, steamed peas, gravy and apple sauce **GF DF** **\$24.00**

Mixed garlic seafood in creamy garlic and white wine sauce, prawns, mussels, squid and scallops with steamed rice and salad **GF** **Large \$30.50**
Small \$26.00

Banga’s and Mash grilled bratwurst sausages with creamy mashed potato, fried leeks, baby carrots, green beans, red wine mustard jus (**GF** on request) **Large \$26.00**
Small \$21.50

Grilled salmon fillet with chickpea hummus, baby carrots, roasted stuffed tomatoes, fennel and fried leeks (**GF** on request) **\$31.50**

In the hand: All served with a side of chips

Steak sandwich porterhouse steak, cheese, tomato, lettuce, onion, bacon, beetroot, pineapple, egg and relish on a toasted Turkish roll **\$26.00**

Cheeseburger house made beef patty with mustard, sauce, pickle, red onion and cheese on a burger bun **\$16.50**

Porky burger slow braised pulled pork, stout BBQ sauce, coleslaw and cheese on a burger bun **\$18.50**

Oor Wullie burger grilled chicken tenderloins with bacon, cheese, coleslaw and burger sauce on a burger bun **\$19.50**

The wurst BBQ’d bratwurst sausage with sauerkraut, mustard, cheese, pickle, sauce germane on toasted Turkish bread **\$19.50**

The Broons vegan schnitzel, sesame gochujang sauce, mayo, lettuce, tomato, cheese and onion on a burger bun **V VG** **\$20.50**

Sides: Coleslaw, garden salad, mashed potatoes, steamed vegetables (all **GF**). Steak fries (not gluten free). All additional sides + \$3.50

Sauces: (all **GF**) Gravy, Peppercorn, Mushroom, Creamy garlic, Dianne, Trio of mustards **GF DF** or Seafood, garlic, white wine and cream sauce **GF** +\$5.00

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

Pastas:

Bolognese penne rich beef, pork and bacon cooked with vegetables, red wine and port in a rich tomato and herb sauce, topped with parmesan cheese **Large \$25.00**
Small \$19.50

Carbonara penne chicken, bacon, mushrooms and garlic cooked in white wine and a dash of cream and parmesan **Large \$26.00**
Small \$20.50

Seafood linguini prawns, mussels, squid and scallops in an orange and fennel reduction with tomatoes, dill, capers and parmesan cheese **Large \$30.50**
Small \$26.00

Wild mushroom risotto wild forest mushrooms, mushroom duxelles, leeks, truffle oil and parmesan cheese **V** **Large \$25.00**
Small \$20.50

Paella:

Spanish rice cooked in a saffron and smoked paprika stock served in the pan with traditional socorrat crust (all GF DF)

Paella De Marisco (SEAFOOD) prawns, squid, mussels, scallops cooked with sofrito rice in a saffron, smoked paprika stock **GF DF** **\$29.50**

Paella Valenciana (MEAT) chorizo, chicken and pork cooked with sofrito rice in a saffron, smoked paprika stock **GF DF** **\$26.00**

Paella Vegetariana (VEGETARIAN) roasted baby carrots, cauliflower, broccoli, mushrooms and pumpkin **GF DF V VG** **\$26.00**

Paella Mixta (MEAT AND SEAFOOD) chorizo, chicken, pork, prawns, squid, mussels and scallops cooked with sofrito rice in a saffron and smoked paprika stock **GF DF** **\$28.00**

Served your way:

Served with 2 sides of choice and sauce

300gm Porterhouse steak **\$35.00**

300gm Lamb rump 14hr slow cooked with garlic and rosemary **\$35.00**

Beef ribs house smoked in spiced rub for 12 hours, glazed in stout BBQ sauce **(two) \$41.00**
(one) \$31.00

Beer battered flathead with lemon and tartare sauce **Large \$24.00**
Small \$18.50