

ADD SAUCE 6 • MUSHROOM • GRAVEY • JUS • PEPPER

MAINS

<b>BISTRO BURGER</b>	25
Veal and pork, lettuce, tomato, onion cheese , bistro special sauce with chips	
<b>TACO TRIO   FISH OR LAMB</b>	30
Three soft tortilla wrap with Iceberg lettuce cherry tomatoes, house sauce, Parsley & Chargrilled Lemon	
<b>CHICKEN SCHNITZEL</b>	25
With fries and garden salad	
<b>VEAL SCHNITZEL</b>	29
With fries and garden salad	
<b>PASTA BISTRO FAVE</b>	34
Veal or chicken schnitzel with Bolognese and chips	
<b>BARRAMUNDI</b>	37
Caper butter sauce mash & seasonal vegetables	
<b>SALMON</b>	39
Mash potato & seasonal vegetables	
<b>SCOTCH FILLET 300G</b>	48
Chips with Sauce	
<b>GRAIN FEED BEEF 220G</b>	48
Chips with Sauce	
<b>RACK OF LAMB</b>	43
Fries and Garden Salad	
<b>MIXED SEAFOOD GRILL FOR TWO</b>	80
Prawns, Mussels, Scallop, daily fish, fries, garden salad	

ADD SWEET POTATOE FRIES 4

SALADS

ADD CHICKEN \$6  
ADD PRAWN \$6 4PC

<b>PARMA PROSCIUTTO SALAD</b>	20
Bocconcini with cherry tomatoes fresh basil, olive oil and balsamic glaze	
<b>GARDEN SALAD</b>	<div>V GF</div> 15
Leafy salad, onion, cucumber	
<b>MEDITERRANEAN SALAD</b>	<div>V GF</div> 18
Mixed leaf, tomato, onion, olives cucumber & feta	
<b>CAESAR SALAD</b>	20
Lettuce, bacon, croutons, parmesan & Caesar dressing	

DESSERTS

<b>STICKY DATE WITH TOFFEE SAUCE</b>	15
<b>TIRAMISU</b>	15
<b>ASSORTED GELATO (2 SCOOPS)</b>	12
<b>CHEESECAKE OF THE WEEK</b>	15
<b>AFFOGATO</b>	
WITH LIQUEUR 16 WITHOUT LIQUEUR 9	

DRINKS

<b>GLASS</b>	4.5
Coke • Coke No Sugar • Lemonade • Fanta	
<b>JUG</b>	12
Coke • Coke No Sugar • Lemonade• Fanta	
<b>SANTA VITTORIA WATER</b>	9
Still Water or Sparkling Water	

COFFEE & TEA

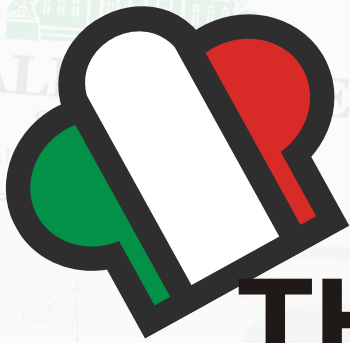
<b>TEA</b>	5
French Earl Grey, Peppermint English Breakfast & Green Tea	
<b>FLAT WHITE</b>	5
<b>LATTE</b>	5
<b>LONG BLACK</b>	5
<b>ESPRESSO</b>	5
<b>CAPPUCCINO</b>	5
<b>MOCHA</b>	5
<b>HOT CHOCOLATE</b>	5
<b>MACCHIATO PICCOLO</b>	5



THE  
Pasta  
BISTRO

Dine with us Byo with us  
Savour the Moment Share the Flavour

Bring the Vino or choose from our curated selection of  
Australian and Italian wines  
Weekdays Only



THE  
Pasta  
BISTRO

MENU



Dinner  
DRINKS

Saluti

BOTTOMLESS SIPS

\$39

Wine • Beer • Selected Cocktails

STARTERS

GF BREAD \$6

SOURDOUGH BREAD	V	6
Served with olive oil and balsamic vinegar		
GARLIC BREAD	V	8
Add cheese \$ 3		
MARINATED OLIVES	VG GF	11
TOMATO BRUSCHETTA		13
ARANCINI	V	13
Various Options Available		
MARINATED OLIVES AND FETA	V	13
CAPRESE POPS		15
Mini Bocconcini Skewers with cherry tomato basil an a drizzle of balsamic glaze		

SIDES

3 SIDES FOR \$26

ROSEMARY ROAST POTATOES	V	8
FRIES WITH ROSEMARY SALT	V	6
SWEET POTATOE FRIES	V	7
HALOUMI STRIPS		9
POTATO MASH	V GF	7
GARLIC GREEN BEANS	V GF	9
BROCOLLINI	V	9

ENTREE

3 FOR \$60

GRILLED HALOUMI	V GF	17
Leafy green and balsamic and honey		
SALT AND PEPPER CALAMARI		22
With aioli and lemon		
GARLIC PRAWN HOT POT		22
Napoletana sauce, parsley, white wine, garlic, sourdough bread		
GRILLED SCALLOPS		25
With Lobster Bisque on puff pastry		
MUSSELS		25
White wine buttery Sambal sauce		
TWICE BAKED CHEESE SOUFFLE		25
With Chives & Prosciutto		

V VEGETARIAN    VG VEGAN    GF GLUTEN-FREE



MAKE YOUR OWN Pasta

PICK YOUR SAUCE

PESTO	V GF	25
A vibrant sauce made from fresh basil, pine nuts, garlic, cream, Parmesan cheese, and olive oil.		
NAPOLETANA	V GF VG	25
A simple yet classic tomato sauce with tomatoes, fresh basil, garlic, and olive oil.		
ROSE SAUCE	GF	27
A delightful blend of marinara and creamy Alfredo, combining the best of both worlds.		
ALFREDO SAUCE		28
A decadent combination of butter, heavy cream, and Parmesan cheese.		
SAMBAL BUTTER SAUCE	GF	29
Vibrant fusion of spicy sambal chili paste and rich, creamy butter.		
BOLOGNESE		30
Ground beef, onions, garlic, carrots, celery, tomatoes, & red wine.		
PASTA ALLA VODKA	GF	30
Creamy tomato sauce with a splash of vodka, garlic, chili, and parmesan, Rich and full of flavour.		

LAMB RAGU		32
Tender lamb shoulder slow-cooked with tomatoes, celery, red wine, garlic, rosemary, and thyme.		
BOSCAIOLO		32
A creamy blend of sautéed mushrooms, diced chicken, crispy bacon, garlic, and chicken salt, finished with a splash of white wine.		
CREAMY LOBSTER BISQUE SAUCE		32
A rich and velvety sauce made from lobster bisque, blended with cream, garlic, and a hint of tomato.		

If you have allergies, please let our friendly staff know.  
Most of our dishes contain traces of garlic.

Prices are subject to change without notice. All prices are inclusive of GST. A surcharge of 15% applies on public holidays. All credit/debit card transactions incur a processing fee of 1.1% to 1.85%. BYO \$6 PP Cakeage fee \$20 - add an additional \$2 if you would like the cake served with a scoop of gelato.

FAVOURITES

BAKED MAC AND CHEESE	27
Elbow macaroni smothered in a creamy béchamel sauce, topped with breadcrumbs and baked to perfection.	
LASAGNA AL FORNO	30
Homemade lasagna layered with rich Bolognese sauce, béchamel, and a blend of cheeses.	

PICK YOUR PASTA

SPAGHETTI	GF AVAIL	PENNE	GF AVAIL
RIGATONI		LINGUINI	
GNOCCHI	ADD \$3	RAVIOLI BEEF	ADD \$3

GF PASTA 5

ADD ME TO YOUR PASTA



CHILLI FLAKES	1	SAUTÉED MUSHROOMS	4
KALAMATA OLIVES	2	DICED BACON	4
JALAPENOS	2	BOCCONCINI	4
PARMESAN CHEESE	2	CRAB MEAT	6
SPINACH	3	CHORIZO SAUSAGE	6
ROASTED RED PEPPERS	3	GRILLED CHICKEN	6
SUN-DRIED TOMATOES	3	BURRATA	7
WALNUTS	3	PRAWNS (4 PCS)	6
PARMA PROSCIUTTO	5	SCALLOPS (4 PCS)	8

MARINARA MIX 10



THE  
Pasta  
BISTRO'S  
Way

Sauce It  
Mix It  
Make It your way

