

Menu

Snacks & Share

Garlic Bread 2 pcs per serve			\$9
Bacon & Cheese Bread 2 pcs per serve			\$12
Bowl Of Hot Chips GF			\$12
Bowl Of Loaded Fries GFR Fries topped with liquid cheese, bacon, shallots and ranch dressing			\$16
Bowl Of Mongolian Beef & BBQ Pork Springrolls Served with sweet chilli plum sauce			\$18
Bowl Of Potato Wedges V Spiced wedges served with sour cream and sweet chilli sauce			\$15
Beef Nachos GFR Corn chips with savoury mince, melted cheese, guacamole and sour cream			\$23
Pacific Oysters Natural GF Served with lemon wedges and cocktail sauce			\$24
	6pcs	12pcs	\$45
Pacific Oysters Kilpatrick GF Topped with bacon and Kilpatrick sauce, grilled and served with lemon wedges			\$26
	6pcs	12pcs	\$47



Lighter Fare

Fresh Bread Roll			\$2
Soup Of The Day (Please see specials board) Served with fresh bread and butter			\$15
Roasted Vegetables Garden Salad With Grilled Chicken GF Roasted sweet potato, carrot and beetroot with cumin, served with cos, rocket, avocado, roasted macadamias, topped with grilled chicken served with coriander and jalapeno pesto			\$24
Thai Beef Salad Seared Thai styled beef set on crispy noodles with a salad of tomato, coriander, mint, cucumber, Spanish onion, chilli and toasted peanuts			\$24
Rainbow Salad V GF Layered tomato, cucumber, chickpea, corn, black beans, pickled carrot, avocado, and olives drizzled with green goddess dressing			\$24
Smoked Salmon Superfood Poke Bowl GFR Smoked salmon, sushi rice, edamame, avocado, cucumber, wakame, sesame, crispy shallots, pickled chilli, coriander and sriracha mayonnaise			\$25

Club Favourites

Linguini Carbonara Linguini tossed with bacon, spring onions, garlic, mushrooms and creamy parmesan sauce Add Chicken + \$4 Add Prawns + \$6		Small	Large
		\$25	\$30
Sea Scallop & Bacon Risotto GF Creamy Carnaroli rice cooked with sea scallops, bacon, onion, garlic, white wine, stock and parmesan		\$30	\$35
Battered Barramundi & Chips Handmade barramundi fillets in a light beer batter served with golden chips, salad, tartare sauce and lemon wedges		\$27	\$33
Chicken Schnitzel Succulent breast of chicken lightly crumbed and fried, served with choice of sauce		\$28	
Plant Based Schnitzel Lightly crumbed and fried, served with Napoli sauce		\$28	
Chicken Parmigiana Chicken breast schnitzel topped with leg ham, Napoli sauce and melted cheese		\$32	
Pizza Parmigiana Chicken breast schnitzel topped with leg ham, Napoli sauce, pepperoni, olives, roasted capsicum and melted cheese		\$33	

Member Exclusive Benefits
10% off Bistro Menu

Burger & Pizza

Margherita GFR + \$3	\$26
Roasted tomato passata topped with basil and mozzarella	
Sweet Chilli Prawn & Chorizo Pizza GFR + \$3	\$30
Tomato passata, sweet chilli prawns, chorizo, roasted beetroot, pumpkin, mozzarella, dolloped with beetroot tzatziki	
BBQ Carnivore Pizza GFR + \$3	\$28
Roasted tomato passata, smoky bbq sauce, leg ham, bacon, Italian sausage, brisket, red onion, olives and mozzarella	
Eastlake Demons Beef Burger GFR + \$2	\$28
200gm beef patty served on a milk bun with grilled chorizo, cheddar, gherkin slaw, caramelised onion, smoky bbq sauce and served with golden chips	
Southern Fried Chicken Burger	\$28
Marinated chicken thigh, fried in spiced flour and served on a charcoal bun with melted Brie, bacon, guacamole, rocket, battered onion rings, chipotle aioli and served with golden chips	
Plant Based Burger VG GFR + \$2	\$28
Plant based patty served on a potato bun with coleslaw, beetroot, tomato, cheese, peri peri mayonnaise and golden chips	

Mains

BBQ Chicken Breast With Bacon & Brie GF	\$33
Hollandaise sauce recommended	
Veal Cutlet 250g GF	\$36
Gourmet Thick Sausages (Please see specials board) GF	\$31
Wagyu sausages served with mash potato, peas and onion gravy	
Angus Rump Steak 250g GF	\$34
Sirloin Steak 300g GF	\$42
Surf 'n' Turf 300g GF	\$45
Sirloin topped with sea scallops, prawns and Hollandaise sauce	

All main courses (excludes pizza and pasta) come with two of the following choices; golden chips, creamy mash potato, tossed salad or seasonal steamed vegetables, *unless otherwise stated.

Sauces
Dianne, Green Peppercorn, Mushroom, Hollandaise, Traditional Gravy. All sauces are GF.

Sides & Accompaniments

Steamed Seasonal Vegetables	\$7
Garden Salad	\$7
Extra Sauce Boat	\$4
Extra Dipping Sauce	\$2.5

Beverages

Espresso Coffee	Cup Mug
Short black, long black, café latte, flat white, cappuccino, macchiato, mocha, chai	\$5 \$6
Mug Hot Chocolate	\$6
Iced Coffee Or Iced Chocolate	\$9
Pickwick Teas Selection	\$5
English breakfast, earl grey, chamomile, peppermint, green tea	
Old Fashioned Milk Shake	\$8
Chocolate, vanilla, banana, strawberry or caramel	
Add Malt	+ \$0.30
Thick Shake	\$9
So much ice cream! (3 scoops)	
Soy, lactose free, almond milk, decaf, syrup flavours & double shot (each)	+ \$0.70

Kids Meals

Choose one of the following meals along with a soft drink and either a frog in a pond or ice cream & topping + \$2

Crumbed Fish & Chips	\$13
Chicken Nuggets & Chips GFR	\$13
Cheeseburger & Chips GFR + \$2	\$13
Carbonara	\$13
(not served with chips)	
Sausages, Mash & Peas	\$13
(not served with chips)	
Kids Salad	\$4
Kids Vegetables	\$4

Dessert

Rainbow Sundae	\$14
Rainbow ice cream, topped with whipped cream, smarties and blue heaven topping	
Apple & Cheesecake Pillows	\$14
Apple & cheesecake pillows, fried and rolled in cinnamon sugar, with salted caramel sauce and vanilla ice cream	

Cakes and Gateaux

Assorted daily selection from the display cabinet served with ice cream or whipped cream

Use your Eastlake Group Membership Card to receive 10% off the Bistro Menu and earn Advantage Plus Loyalty Reward Points every time you dine with us.



Point Redemption
Redeem your Advantage Plus Loyalty Reward Points to make purchases in venue.

10% bistro discount does not apply to our chef's weekly specials board or any other promotions at the bistro.

GFR Gluten Free on request **GF** Gluten Free **V** Vegetarian **VG** Vegan