

QUAY 17 BISTRO



STEAK

Grain Fed Black Angus Rump Steak
200g \$27 GF | 400g \$35 GF
Char grilled to your liking with choice of 2 sides & a sauce

Grain Fed Rib Fillet 300g \$40 GF
Char grilled to your liking with a choice of 2 sides & a sauce

TOPPERS

Creamy Garlic Prawns \$9 GF
Lemon Pepper Calamari \$8
Scallops Mornay (3) \$10
Fried Halloumi \$8 V

SIDES \$5

Chips GF DF V
Vegetable Plate GF DF V
Steamed Broccoli GF DF V
Garden Salad GF DF V
Mashed Potato GF V

SAUCES \$3

Béarnaise GF V, Mushroom GF V
Pepper GF V, Dianne GF V
Creamy Garlic GF V

Condiments \$1.50

Gravy GF DF V, Aioli GF DF V
Tartare GF DF V, Sour Cream GF V
Mayo GF DF V, Sweet Chilli GF DF V
Tomato GF DF V, BBQ GF DF V
Hot Chilli GF DF V

BURGERS

Steak Burger \$21 VO
150g rib fillet char grilled with caramelized onions, melted cheese, lettuce, tomato, beetroot & BBQ sauce on a toasted bun
Add Bacon \$4 Add Egg \$3

Crispy Chicken & Bacon Burger \$19 VO
Crispy fried crumbed chicken breast, grilled bacon, melted cheese, lettuce & tomato. Finished with capsicum relish & aioli

Maple Bacon BLAT \$19
Grilled maple bacon, lettuce, avocado & tomato. With Aioli & pickle on toasted bun

Bourbon BBQ Belly Burger \$20
Sticky Bourbon BBQ pork belly pieces with caramelized onion, double cheese & pickle on a toasted bun

All Served with Chips

MAINS

Roast of the Day, GF, DF, Regular \$16, Large \$21
Served with seasonal vegetables & gravy.

Pork, Pear & Blue Cheese GF \$31
Grilled pork striploin topped with creamy garlic sauce, served over crispy smashed chats & broccolini. Finished with crumbled blue cheese, fresh pear & walnuts

Korean Beef Short Ribs GF DF \$33
Slow cooked beef short ribs in Korean BBQ sauce, served over steamed rice with blistered shallots & red cabbage. Finished with Kimchi & toasted sesame seeds

Crispy Skin Pork Belly GF \$32
Slow cooked pork belly served over honey & ginger carrot puree, crispy smashed chat potatoes & steamed Pak-choy. Finished with spiced apple chutney

LUNCH FROM 12PM



DINNER FROM 5:30PM

QUAY 17



BISTRO



bundaberg
SERVICES CLUB

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KIDS

Under 12 years of age- Includes Activity Pack, 7oz Soft Drink & Ice-Cream

Battered Flathead \$13
with chips & salad

1/2 Chicken Schnitzel \$13
with chips, salad & choice of sauce

Small Roast \$13 GF DF
of the Day

Cheese Burger \$13
with chips

Creamy Chicken Pesto Fettuccini VO \$13 GFO \$16

Bangers & Mash \$13 GF
with gravy

LIGHT MEALS

Battered Flathead \$13
with chips & salad

1/2 Chicken Schnitzel \$13
with chips, salad & choice of sauce

Small Roast \$13 GF DF
of the Day

Cheese Burger \$13
& chips

Creamy Chicken Pesto Fettuccini VO \$13 GFO \$16

Bangers & Mash \$13 GF
with gravy

VETERANS MEALS \$5.50

12PM TO 2PM

MONDAY TO FRIDAY

(Not available public holidays)

GF Gluten Friendly | GFO Gluten Friendly Option
V Vegetarian | VO Vegetarian Option | VGO Vegan Option
DF Dairy Free | DFO Dairy Free Option

Please let our staff know if you have any dietary requirements.
15% surcharge applies on Public Holidays

STARTERS

Cheesy Garlic Bread \$9 V

Soft focaccia bread covered with whipped garlic & mozzarella cheese

Hummus Dip Plate \$11 V VGO

Zesty hummus topped with caramelized onion, parmesan cheese & balsamic glaze. Served with crispy tortilla chips

Garlic & Parmesan Chicken Wings \$13

Crispy coated chicken wings, smothered in garlic butter & grated parmesan cheese

Fried Halloumi \$14 V

Golden fried halloumi cheese served with capsicum relish

Maple Bourbon Pork Belly Burnt Ends \$16 GF

Slow cooked pork belly in caramelized maple bourbon sauce, served with dill pickles

Scallops Mornay \$19

½ dozen half shelled scallops baked in a cheesy mornay sauce



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SALADS

Fried Halloumi Salad \$22 GFO V VGO

Lebanese spiced quinoa, parsley, mint, shallots, cucumber, cherry tomatoes & rocket. Tossed in lemon & olive oil dressing. Finished with crispy fried halloumi cheese & toasted almonds

Add chicken \$5 or Prawns \$9

Southern Sweet Potato Salad \$21 GFO V VGO

Cajun spiced sweet potato, tossed with rocket, corn, avocado, shallots, cherry tomatoes, capsicum & coriander. Finished with lime mayonnaise & crispy tortilla chips.

Add Chicken \$5 or Prawns \$9

SEAFOOD

Baked Scallops \$29 GF

Oven baked scallops in fresh herb & garlic butter, served with chips & salad

Garlic Prawns \$28 GF

Sauteed prawns in creamy garlic sauce served with steamed rice & finished with fresh herbs

Crumbed Hake Fillet \$23

Served with chips, salad & tartare sauce

Lemon Pepper Calamari \$25

Served with chips, salad & tartare sauce

PASTA & RICE

Pasta Italiano \$23 VO \$26 GFO

Fettuccini with semi-dried tomatoes, artichoke hearts, salami, olives & basil in a Napoli sauce. Finished with shaved parmesan

**Add Bacon \$4, Add Chicken \$5,
Add Prawns \$9**

Prawn Nasi Goreng Rice \$28 DF GF

Nasi Goreng style fried rice with prawns, capsicum, shallots & coriander. Finished with toasted peanuts, fried egg & prawn crackers

Add Chicken \$5

Fettuccine Pesto Pollo \$23 VO \$26 GFO

Sauteed chicken breast pieces in a creamy basil pesto sauce, tossed with fettuccini & finished with shaved parmesan

Add Bacon \$4 Add Prawns \$9

CHICKEN

Chicken Schnitzel \$25 VGO \$26

With chips, salad & choice of sauce

Chicken Parmigiana \$28 VO \$29

With chips & salad

Chicken Stack \$29 GF

Grilled chicken breast, mushroom & halloumi cheese, layered over creamy mash potato & broccolini with basil pesto dressing

Lemongrass Chicken \$29

Lemongrass marinated chicken thighs, oven baked, served over steamed rice with crunchy Asian peanut salad with chilli ginger dressing