

FIRST UP

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| 12 |
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| 17 |
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BITES

| cajun grilled prawns (GF) | 18 |
|--|----|
| w' garnish salad & aioli | |
| jalapeno poppers (V) | 15 |
| cheese filled, beer battered & served w' tomato | |
| relish & sour cream | |
| zucchini & halloumi fritters (GF) (V) | 16 |
| w'avocado, harlequin tomato salad & balsamic glaze | |
| patas bravas (GF) (V) | 14 |
| fried crispy chats potatoes topped w'a spicy | |
| tomato sauce & aioli | |

BISTRO OPEN DAILY LUNCH 11.30AM - 3PM DINNER 5.30PM - 9PM

BETWEEN THE HANDS

served on turkish w' lettuce, beetroot, tomato, cheese & side of steak chips (GFO) + \$3

| steak | 26 |
|---|----|
| black angus 200g scotch fillet, caramelised | |
| onion, smokey BBQ sauce & aioli | |
| beef | 23 |
| black angus beef patty, smokey BBQ sauce & | |
| caramelised onion | |
| chicken | 23 |
| grilled or schnitzel, w' avocado & aioli | |
| pulled pork | 23 |
| smokey pulled pork and charred corn salsa | |
| vegorama (V) | 23 |
| potato & vegetable patty, tomato relish & avocado | |
| | |

SALADS

| caesar (GFO) | 18 |
|--|----|
| bacon, shaved parmesan & cos lettuce tossed in our Caesar dressing, garnished with mustard croutons, boiled egg & shallot curls | 10 |
| planto (V)(VGO)(GF) roast pumpkin, avocado, shallots, harlequin tomatoes, mixed salad leaves & crumbled feta drizzled in a honey mint yoghurt dressing & | 18 |
| topped w'roasted cashews poke (VG) | 20 |
| dahl, steamed rice, avocado, cherry tomatoes, pickled vegetables, salad greens, crispy chick peas & a side of chilli crunch oil | |

BIGGER BITES

served w' steak chips and our house salad optional buttered chats & seasonal vegetables + \$3

| 200g panko crumbed w'your choice of sauce chicken parmigiana our signature 350g house-made chicken schnitzel, topped w'napoli sauce, shaved triple smoked ham, mozzarella & cheddar cheese salt & pepper calamari (GF) w'wedge of lemon & side of aioli lamb cutlets parks grumbed lamb cutlets 20, 27, (2), 23 |
|--|
| our signature 350g house-made chicken schnitzel, topped w' napoli sauce, shaved triple smoked ham, mozzarella & cheddar cheese salt & pepper calamari (GF) 26 w' wedge of lemon & side of aioli lamb cutlets |
| schnitzel, topped w' napoli sauce, shaved triple smoked ham, mozzarella & cheddar cheese salt & pepper calamari (GF) 26 w' wedge of lemon & side of aioli lamb cutlets |
| smoked ham, mozzarella & cheddar cheese salt & pepper calamari (GF) 26 w' wedge of lemon & side of aioli lamb cutlets |
| salt & pepper calamari (GF) w' wedge of lemon & side of aioli lamb cutlets |
| w' wedge of lemon & side of aioli lamb cutlets |
| lamb cutlets |
| |
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| panko crumbed lamb cutlets (2) 27 (3) 33 |
| fish n chips 26 |
| beer battered NZ hoki, lemon wedge & side of aioli |
| 20 machae (CE) |
| nachos (GF) 20 |
| corn chips, beef & black bean sauce, cheese, |

PLEASE SEE SPECIAL'S **BOARD FOR CHEF'S SUGGESTIONS AND SELECTIONS OF SWEET TREATS**

(V) Vegetarian (VG) Vegan (VGO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option (EVOO) Extra Virgin Olive Oil







GRILL

award winning pure bred Black Angus from South Australia, free range, grass fed with a 4-point marble all served w' steak chips, side of gravy & house salad optional buttered chats & seasonal vegetables + \$3

| scotch - 200g | 26 |
|--|----|
| scotch - 400g | 42 |
| rump - 220g | 25 |
| sirloin - 350g | 32 |
| chicken - seasoned butterflied breast | 23 |
| + prawns in garlic cream sauce (4) 10 (GF) | |

SAUCES

all served on side

sour cream (GF)(V) / mushroom / pepper / diane red wine jus (GF) / garlic cream (GF)(V)

PASTA

choice of penne or linguini, all served w' parmesan & shallots

| bolognese | 23 |
|--|----|
| rich italian beef sauce | |
| boscaiola | 23 |
| bacon, mushroom, white wine & garlic cream sauce | |
| zuka (VG) | 23 |
| roast pumpkin, garlic confit, baby spinach, | |
| spanish onion, cherry tomato & cashews | |
| gamberetto | 28 |
| prawns, semi dried tomatoes & baby spinach | |
| tossed through confit garlic, lemon & olive oil | |



TO SHARE

50 mezze (VO) (GFO) turkish bread, 3 assorted dips, caprese salad, herb & lemon marinated mushrooms & olives, vintage cheddar cheese, pickled vegetables, shaved triple smoked ham and a duo of chorizo & caramelised baby onions oceans 5 70 beer battered fish, salt and pepper calamari, cajun grilled prawns, chilli mussels & crab croquettes w' Italian salad, aioli & lemon wedges surf & turf (GF) 60 350g sirloin, garlic grilled prawns, medley of sauteed chorizo, mushrooms & caramelised onions w' steamed greens & crispy smashed potatoes

EXTRA BITES

| chips (GF)(VG) w'aioli or gravy | ğ |
|---|----|
| chat potatoes (GF) (V)(VGO) seasoned & buttered | ç |
| seasonal vegetables (GF)(V)(VGO) seasoned & buttered | 10 |
| our salad (GF)(VG) cos lettuce, Spanish onion, avocado, tomato, cucumber & vinaigrette | 12 |

ADD ON'S

| + fried egg | 3 |
|--------------------------------|----|
| + bacon | 4 |
| + 1/2 avocado | 4 |
| + halloumi | 6 |
| + grilled chicken | 8 |
| + grilled prawns (4) | 10 |
| + grilled Atlantic salmon 100g | 8 |

RUGRATS

ages 12 & under

| chicken nuggets | 12 |
|----------------------------------|----|
| ham & pineapple pizza | 12 |
| penne bolognese | 12 |
| fish & chips | 12 |
| cheeseburger | 12 |
| w/- chips, soft drink or juice & | |
| cup or kids cone of ice cream | |
| + extra scoop 2 | |
| | |

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NIGHTLY SPECIALS

MONDAY & TUESDAY Steak or Schnity \$22

WEDNESDAY Burger & Beverage \$25

THURSDAY Fish & Chips \$22

FRIDAY Parma Night \$25

SUNDAY Roast of the day \$22

KIDS EAT FREE

we cater for all types of functions! bookings: www.plantationhotel.com.au or 6601 9160 | get social with us on 🎛 📵

