

LUNCH & DINNER

PRICES SHOWN ARE MEMBER PRICES AND APPLY TO MEMBER TRANSACTIONS ONLY. A rounded 18% surcharge applies to all non-member transactions.

Starter/share

Garlic Bread (v)	8
Smoked garlic butter, chives on Turkish	
Chicken Bites	15
Honey mustard mayo	
Duck San Choi Bow (gf)	16
Shredded Master stock Duck, hoisin, crisp rice noodle, chilli, shallot	
Salt & Pepper Squid (gf)	14
Native Lime Mayo, chilli jam	
Mixed Bean Nachos (v)	17
Guacamole, sour cream, charred corn salsa	
ADD PULLED BEEF +6	
Searred Scallops (gf)	18
Sweet corn puree, chimichurri	
Black Mussels (gf)	19
Thai yellow curry, steamed rice	
Sydney Rock Oysters	6 12
NATURAL (gf)	17 29
MORNAY	18 30
KILPATRICK (gf)	19 31

Salads

Slow Cooked Lamb (gf)	24
Slow cooked lamb shoulder, pickled cabbage, kale, roasted cauliflower, toasted almonds, labneh	
House-made Falafel (vg) (gfo)	22
Beetroot falafel, sweet potato hummus, pickled cabbage, tomato, cucumber, avocado, crisp pita	
Roasted Pumpkin Salad (vg) (gf)	19
Harissa roasted pumpkin, sultanas, hemp seed dukkah, spiced chickpeas, freekeh, green tahini	

Pasta

Penne Pork Ragu	22
Slow braised pork, fennel, sage, whipped ricotta	
Chilli Prawn Linguini	25
Tiger prawn, cherry tomato, baby spinach, lemon	

(v) vegetarian (vg) vegan (gf) gluten free (gfo) gluten free option

While Nor East Bistro will make every effort to accommodate customers who have food allergies/intolerances, we cannot guarantee completely allergy-free meals. Please inform staff prior to ordering.

Mains

Crispy Pork Belly (gf)	30
Roasted cauliflower puree, pear & vanilla jam salad, red wine jus	
Lamb & Rosemary Sausages	24
Creamy mash potato, minted peas, brown onion gravy	
Atlantic Salmon (gf)	28
Honey & Cajun glaze, yoghurt, steamed rice, wilted greens	
Classics (Choose 2 sides: mash, veg, chips*, chef's salad)	
300g Pasture Raised Beef Rump (gf)	32
Surf & Turf (gf)	38
250g sirloin, garlic prawns	
Panko Crumbed Chicken Schnitzel	21
Nor East Parmigiana	24
Panko crumbed chicken schnitzel, house nap, buffalo mozzarella, smoked leg ham, fresh basil	

Sides & Sauces

Sauteed Greens (v)	9
Lemon, ricotta, garlic oil	
Chef's Salad (vg)	9
Mixed leaves, cucumber, tomato, house vinaigrette	
Sweet Potato Fries (v)	9
Sriracha mayo	
Chips (v) (gf)	8
Native lime mayo	
Sauces (one free with classics)	
Mushroom Dianne Thyme & Garlic Gravy	1.5
Chimichurri (gf)	2
Red wine jus (gf)	4

Burgers (on sesame seed milk bun with chips*)

Fried Chicken	22
Slaw, sriracha mayo, American cheese, avocado	
Cowspiracy (vg) (gfo)	22
Beyond Burger pattie, lettuce, tomato, house pickle, vegan aioli, tomato relish, vegan cheddar, vegan bun	
Wagyu (gfo)	20
200g wagyu patty, bacon, lettuce, tomato, secret sauce, American cheese	
Pulled Beef (gfo)	22
Slaw, lime mayo, American cheese, chimichurri	

*UPGRADE YOUR CHIPS TO SWEET POTATO FRIES - \$2.50

Seafood Platter for 2 - \$105

Oysters 3 ways, garlic prawns, yellow curry mussels, seared scallops, salt & pepper squid, Cajun spiced salmon fillet, rice, chips, fresh seasonal fruit

(gfo)

Kids Meals - \$15

(includes 1 choice of mash, veg, chips or salad & a complimentary apple, orange or pineapple juice)

The Play Space

includes one FREE SESSION! (must be used same day, subject to availability)

Grilled Chicken Tenders

(gf)

Crumbed Fish

Cheeseburger

Chicken Nuggets

Ham & Pineapple Pizzetta (no side)

Soda Drop (spider) - \$4

Choice of soft drink, 1 scoop of vanilla ice cream, sprinkles

Delectable Desserts

Gelato Scoops

One - 3.9 | Two - 6.5 | Three - 8

choc mint | cookie monster | white chocolate bounty | bubble gum | vanilla bean

What a Load of Waffle - \$16

CHOOSE YOUR GELATO

choc mint | cookie monster | white chocolate bounty | bubble gum | vanilla bean

SAUCE IT UP

chocolate | strawberry | caramel | Canadian maple

FRUIT FOR BALANCE

banana | mango | strawberry | blueberries

POP ON A TOPPER

fudge brownie | gummy bears | honeycomb salted caramel popcorn