MENU

STARTERS & SHARE

GARLIC BREAD (V) Fresh bread, grilled with garlic butter, parsley.	\$4
CHEESY GARLIC CRUST (V) Wood fired pizza base, garlic, extra virgin olive oil, mozzarella cheese, oregano.	\$11
BRUSCHETTA CRUST (V) Wood fired pizza base, tomato, Spanish onion, basil, extra virgin olive oil, balsamic glaze.	\$12
KOREAN FRIED CHICKEN Crispy chicken fillets, deep fried, coated in our hot & spicy sauce, garnished with fresh chilli & shallots.	\$13
SATAY LOLLIPOP CHICKEN Fried chicken wings, served lollipop style with a side of satay sauce.	\$12
ANTIPASTO BOARD Danish salami, prosciutto, sopressa salami, olives, semi dried tomato, ash goat cheese, eggplant, zucchini, toasted sourdough.	\$17
CRUMBED BOCCONCINI (V) Panko crumbed bocconcini, deep fried, served with crispy kale & romesco sauce.	\$9
SAGANAKI CHEESE (V, GF) Pan seared Greek saganaki, coated in toasted sesame seed, with honey & roasted macadamia nut.	\$12
NACHOS (GF) Spicy pulled beef, corn chips, cheese, jalapenos, black bean, fresh tomato salsa, sour cream & avocado.	\$16
WOOD FIRED CAULIFLOWER (V, GF) Oven roasted cauliflower, coated in a citrus tahini, served with radicchio, pomegranate seeds, & tahini sauce.	\$9
SALT & PEPPER CALAMARI (GF) Deep fried calamari, tossed in chilli & garlic, served with fresh lime & a caper aioli.	\$14
PUMPKIN SOUP (V) Creamy pureed pumpkin, dollop of sour cream, garnished with chives, served with crusty bread roll.	\$9
POTATO WEDGES(V) With sour cream & sweet chilli sauce.	\$9
SWEET POTATO FRIES (V) With aioli.	\$9
HEALTHY CHOICES	Μ
ASPARAGUS & AVOCADO CHOPPED SALAD (V, GF, PALEO, 1740KJ) Asparagus, cherry tomatoes, black olives, sliced mushroom, cucumber, capsicum, baby spinach, mixed lettuce, slivered almonds, pepitas in a lemon vinaigrette, topped with avocado.	\$17
GRILLED RUMP (GF, PALEO, 1800KJ) 220g rump, broccoli, shaved brussel sprout, slivered almonds & grilled lemon.	\$20
GRILLED CHICKEN BREAST (GF, PALEO, 2180KJ) 220g breast, served with sautéed spinach & herbed grilled mushroom.	\$20

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G \$21

\$24

\$24

SALADS	Μ
CAPRESE SALAD (V, GF) Bocconcini cheese, tomato, fresh basil, drizzled with extra virgin olive oil, & a sprinkle of sea salt.	\$14
CAESAR Cos lettuce, bacon, croutons, egg, in a classic caesar dressing, topped with shaved parmesan.	\$13
CHICKEN CAESAR	\$16
CHICKEN COBB SALAD Buttermilk fried chicken fillet, bacon, avocado, cherry tomato, iceberg lettuce, corn, macadamia nut, with creamy blue cheese dressing.	\$18
TERIYAKI SALMON POKE Teriyaki salmon, edamame bean, avocado, cucumber, pickled onion, brown rice, dry slaw, baby spinach & sesame dressing.	\$16
EXTRAS	
HALOUMI (V, GF, 1420KJ) M \$3 G \$4	
CHICKEN (GF, PALEO, 632KJ) M \$3 G \$4	
BOILED EGGS (2) (GF, PALEO, 649KJ) M \$3 G \$4	
PASTA	
FETTUCCINE BOSCAIOLA Pan fried chicken, mushrooms, onion, bacon, shallots, finished in a cream sauce.	\$17
PRAWN LINGUINE Prawns, garlic, fresh chilli, Napolitana sauce, extra virgin olive oil, fresh basil & parmesan.	\$20
SPAGHETTI MARINARA Prawns, calamari, scallops, mussels, garlic, white wine, tossed in a rich Napolitana sauce.	\$23
CHICKEN & PESTO PENNE Chicken, mushroom, pesto, shallots, cream, parmesan, basil & pine nuts.	\$17
SPINACH & RICOTTA RAVIOLI With brown butter, sage, pine nuts, finished with shaved parmesan.	\$18
PIZZA	
MARGHERITA (V) Pomodoro sauce, mozzarella cheese, garnished with fresh basil.	\$16
SEAFOOD Octopus, calamari, mussels, prawns, anchovies, capers, Pomodoro sauce, mozzarella cheese.	\$23
TROPICAL Shaved leg ham, pineapple, Pomodoro sauce, mozzarella cheese.	\$17
THE WORKS Salami, pepperoni, shaved leg ham, mushrooms, olives, roasted capsicum, Spanish onion, Pomodoro sauce, mozzarella cheese.	\$19
SATAY CHICKEN PIZZA Marinated chicken, Spanish onion, coriander, peanuts, satay sauce, mozzarella cheese, finished with a mint yoghurt dressing.	\$17
VEGETARIAN (V) Semi dried tomato, eggplant, mushrooms, roast capsicum, olives, Spanish onion, Pomodoro sauce, mozzarella cheese.	\$19
FIVE CHEESE CALZONE (V) Mozzarella, cheddar, bocconcini & blue cheese calzone, finished with a parmesan crust.	\$17
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LLOYDS BISTRO

OPENING HOURS

LUNCH 12noon – 2.30pm

DINNER 5.00pm – 9.00pm (Fridays & Saturdays until 9.30pm)

DooleysClubs

0 DooleysClubs

Free Wifi Available

M – MEMBERS | G – GUESTS (V) VEGETARIAN | (GF) GLUTEN FREE

All chips are gluten free. Menu subject to availability and change. Please advise staff of any allergies at time of ordering. Food may contain traces of nuts/nut extracts.

Please refrain from modifications as we do not accept any responsibility for unfavourable outcomes.

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SEAFOOD		
BARRAMUNDI (GF) Grilled crispy skin, served with green beans, broccoli, snow peas, potato mash, with a lemon & lime butter sauce.	\$24	\$29
GRILLED ATLANTIC SALMON (GF) Grilled salmon, parmentier potato, green beans, shaved brussel sprouts, slivered almonds, finished with a balsamic glaze.	\$25	\$30
SNAPPER FILLET (GF) Pan fried fillet, finished in a Café de Paris butter, served with silverbeet & chips.	\$22	\$27
MIXED SEAFOOD GRILL (GF) 2 skewers of marinated prawns, scallops, calamari & octopus, a barramundi fillet, grilled, served with chips, salad & caper aioli.	\$27	\$32
GRAVLAX SALMON Fresh cured salmon, sliced thin, with cucumber, avocado, Spanish onion. Garnished with fresh dill & salmon roe. Served with toasted sour dough and crème fraiche.	\$20	\$24
BARBEQUE	Μ	G
PORCHETTA (GF) Hand rolled pork belly, seasoned & spiced, grilled fennel, broccoli, almond slivers, mashed potato & red wine jus.	\$22	\$27
DOOLEYS MIXED GRILL (GF) Minute steak, beef sausage, pork sausage, bacon, mushroom, fried egg, grilled tomato, chips, served with a smoky bbq sauce.	\$24	\$29
AJWANI FISH SKEWERS (GF) Fish fillets, marinated in a mixture of chilli, ginger, garlic & aromatic spice, served with tandoori spiced vegetables & a mint yoghurt raita.	\$20	\$24
MUGHLAI TIKKA (GF) Chicken fillet skewers, marinated in a mixture of chilli, ginger, garlic & aromatic spice, cooked in our tandoor oven, mint yoghurt raita & tandoori spiced vegetables.	\$20	\$24
BBQ PORK RIBS USA style ribs, glazed in our signature BBQ sauce, served with chips & slaw.	\$39	\$45
GRILL		
All our steaks come with the choice of two sides and one sauce. Choose from, chips, salad, mashed potato or seasonal vegetables.		
T-BONE (GF) 350g Riverina grass fed, served with sides & sauce of your choice.	\$27	\$33
SCOTCH FILLET (GF) 350g Riverina grass fed, served with sides & sauce of your choice.	\$30	\$36
LAMB SOUVLAKI	\$23	\$28

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SCOTCH FILLET (GF) 350g Riverina grass fed, served with sides & sauce of your choice.	\$30	\$36
LAMB SOUVLAKI Lamb skewers marinated in garlic & lemon, served with tzatziki, salad & pita bread.	\$23	\$28
PROSCIUTTO WRAPPED CHICKEN (GF) Cheese & mustard stuffed chicken breast, wrapped in prosciutto, served with chat potato, green beans, & creamy mustard seed sauce.	\$21	\$25
GRILLED PORK CUTLET (GF) 220g grilled pork cutlet, marinated in garlic & thyme, served with asparagus, mash potato & red wine jus.	\$22	\$26
SAUCES Dianne, red wine jus, mushroom, pepper, creamy mustard seed, gravy.	\$2	\$3

CLASSICS Μ CHICKEN SCHNITZEL \$17 House crumbed tenderised chicken breast, served with chips & salad. BEEF BURGER \$17 Wagyu beef patty, bacon, American cheese, tomato, lettuce, pickle, mustard aioli, BBQ sauce, on a toasted bun served with chips. BUTTERMILK FRIED CHICKEN BURGER \$16 Buttermilk fried chicken fillet, avocado, slaw, with jalapeno aioli, on a toasted bun served with chips. ROAST OF THE DAY \$16 Served with roast potato, roast pumpkin, seasonal vegetables, gravy & a bread roll. SMALL SERVE \$14 DOOLEYS FISH & CHIPS \$13 Battered hoki fillets with chips, salad & caper aioli. CALAMARI & CHIPS (GF) \$18 Salt & pepper calamari with chips, salad & caper aioli. **BEEF & GUINNESS PIE** \$21 Braised beef, onion, celery, Guinness, in a flaky pastry, served with mashed potato, peas & red wine jus. MASSAMAN BEEF CURRY \$17 Diced beef, potato, slow cooked in a mild curry, served with jasmin rice & naan bread. **BANGERS & MASH** \$16 2 beef & 1 pork sausage, mash potato & onion gravy. CHILDREN'S MEALS 12 YEARS & UNDER ONLY GRILLED CHICKEN (GF) \$8 Served with chips & salad. BATTERED FISH FILLET \$8 Served with chips & salad. CRUMBED CHICKEN STRIPS \$8 Served with chips & salad. PENNE NAPOLITANA \$8 **BANGERS & MASH** \$8 DESSERT BANOFFEE CUP (V) \$8 Custard, banana, caramel fudge, double whipped cream, meringue, garnished with banana chips. SUMMER BERRIES CUP (V) \$8 Berry compote, mascarpone cream, oat crumble, layered & garnished with fresh strawberry. STICKY DATE PUDDING (V) \$8 Warm sticky date pudding, vanilla ice cream, butterscotch sauce. TIRAMISU (V) \$8 Espresso & liqueur soaked sponge fingers, mascarpone cream, chocolate. CREME BRULEE (V) \$8

Baked vanilla Creme Brulee, with caramelised sugar & mixed berries.

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G \$22 \$21 \$20

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BISTRO

\$18 \$17

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