



BISTRO MENU

OPEN DAILY
FOR LUNCH & DINNER

ENTRÉE

Soup of the day <i>gfo</i>	10
Freshly baked roll butter	
Garlic bread <i>v</i>	11
Cheesy garlic bread <i>v</i>	13
Bacon cheesy garlic bread	14
Prawn cones <i>gf</i>	18
Fresh lemon garlic aioli	
Arancini <i>v</i>	16
Garlic aioli shaved parmesan	
Honey-soy chicken wings <i>gf</i>	17
Fried shallots sriracha mayo	
Falafel <i>vg</i>	18
Romesco minted cashewnut cream	

SALADS

Caesar salad <i>gfo</i>	22
Cos crispy bacon poached egg anchovies parmesan shavings croutons	
Mediterranean salad bowl <i>vgo</i>	23
Cous-cous cherry tomatoes cucumber feta olives falafel pickled red onion mint buttermilk dressing	

ADDITIONS

Josper grilled chicken	<i>g/f</i>	9
Chilli oil prawns	<i>g/f</i>	12
Lemon pepper fried calamari	<i>g/f</i>	9

BURGERS

Brioche bun and chips – available as a <i>gfo</i>	
Josper BBQ beef, cheese & bacon	28
Chipotle mayo tomato lettuce dill pickles	
Josper BBQ beef & potato hash brown	28
Grilled cheese peppercorn cream lettuce dill pickles	
Chicken schnitzel	27
Grilled cheese herb and cabbage slaw crispy bacon	
Crispy fish	26
Guacamole lettuce herb and cabbage slaw spicy tartare	
Vegan <i>vg</i>	27
Crisp onions guacamole lettuce tomato pickles vegan bun	

MAINS

With chips and salad or veg of the day	
Vegan tart <i>vg</i>	27
Roast pumpkin tofu cashew cream	
Crumbed chicken schnitzel <i>gfo/vgo</i>	27
Chicken parmigiana <i>gfo/vgo</i>	30
Salt and lemon pepper crumbed calamari <i>gf</i>	30
Tartare sauce lemon	
Beer battered fish	31
Tartare sauce lemon	
Pie of the day	28
Gravy	

Slow braised lamb shank <i>gf</i>	32
Tomato and onion jus roast veg steamed potatoes	
Barramundi <i>gf</i>	37
Lemon butter broth charred beetroot and greens crushed potatoes	
Roast of the day <i>gf</i>	30
Curry of the day <i>gfo</i>	30
Fragrant rice naan bread raita	

SIDES

With main meals only – all are <i>vg</i>	
Veg of the day <i>gf</i>	8
Chips <i>gfo</i>	8
House salad <i>gf</i>	8

PASTA

All are available as <i>gf</i>	
Spaghetti bolognaise	28
Shaved parmesan rosemary pangrattato	
Grilled veg penne <i>vg</i>	28
Olives tomato-pine nut pesto	
Prawn spaghetti	33
Nduja tomato-cream parsley	
Grilled chicken penne	30
Bacon pesto cream parmesan shavings	

gf = gluten friendly *gfo* = gluten friendly option
v = vegetarian *vg* = vegan *vgo* = vegan option

FROM THE Josper® GRILL

With chips and salad or veg of the day	
Porterhouse 300g <i>gf</i>	44
Eye fillet medallion 250g <i>gf</i>	51
Rump 300g <i>gf</i>	39
T-Bone steak 500g <i>gf</i>	50

SAUCES & TOPPERS

All sauces & toppings are *gf*

Creamy garlic prawns	12
Green peppercorn cream	Gravy
Mushroom & garlic cream	Red wine jus

KIDS

12yrs and under All kid's meals include a Free kids ice-cream	
Chicken tenders <i>gfo</i>	13
Fried or grilled chips or veg sticks sauce	
Fried fish	13
Chips or veg sticks sauce	
Salt and lemon pepper crumbed calamari <i>gf</i>	13
Tartare sauce lemon	
Spaghetti bolognaise <i>gfo</i>	13
Parmesan shavings	
Spaghetti Napoli <i>v/gfo</i>	13
Cheese	
Burger: Beef or Chicken <i>gfo</i>	14
Cheese sauce chips	

DESSERTS

Rich chocolate brownie	14
Warm chocolate ganache vanilla ice-cream	
Vanilla pavlova <i>gf</i>	14
Cheesecake cream winter fruit chocolate crumble	
Ice-cream <i>gf</i>	7
Chocolate sauce	
Sundae	12
Soft serve chocolate sauce biscuit wafer chocolate brownie crumble	
Dessert of the day <i>gf/vg</i>	
See display cabinet for more desserts	

SENIORS

Seniors Card to be presented to be eligible for any of our Senior Meals

ENTRÉE

Soup of the day <i>gfo</i>	6
Freshly baked roll butter	
Garlic bread ½ <i>v</i>	5.5
Cheesy garlic bread ½ <i>v</i>	6.5

MAIN

Creamy garlic prawns <i>gf</i>	20
Fragrant rice lemon persillade	
Grilled veg penne <i>gfo/vg</i>	18
Olives tomato-pine nut pesto	
Grilled chicken penne <i>gfo</i>	19
Bacon pesto cream parmesan shavings	
Spaghetti bolognaise <i>gfo</i>	19
Shaved parmesan rosemary pangrattato	
Roast of the day <i>gfo</i>	19
Curry of the day <i>gfo</i>	18
Fragrant rice naan bread raita	

CLASSICS

With chips and salad or veg of the day	
Crumbed chicken schnitzel <i>gfo/vgo</i>	19
Chicken parmigiana	19
Salt and lemon pepper crumbed calamari <i>gf</i>	19
Tartare sauce lemon	
Beer battered fish	19
Tartare sauce lemon	
Seafood basket	24
Tartare sauce lemon	
Pie of the day	20
Gravy	
Steak with sauce	28
See sauce selection - all sauces are <i>gf & v</i>	

DESSERTS

See Bistro desserts for more options

Ice Cream	5
Topping of choice	
Cake of the day	6
Cream	

Please note: our kitchen makes use of a wide variety of ingredients, including wheat flour, egg, soybean, peanuts & bee pollen, as such, not all ingredients are listed.
10% Surcharge applies to all items on PUBLIC HOLIDAYS

PIRSL.COM.AU

/PHILLIPISLANDRSL