



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	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 *gfo*

Josper BBQ beef, cheese & bacon	29
Chipotle mayo tomato lettuce dill pickles	
Josper BBQ beef & potato hash brown	29
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	
Potted pie	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>	32
Fragrant rice naan bread raita	

SIDES

With main meals only – all are *vg*

Veg of the day <i>gf</i>	8
Chips <i>gfo</i>	8
House salad <i>gf</i>	8

PASTA

All are available as *gf*

Spaghetti bolognese	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>	45
Eye fillet medallion 250g <i>gf</i>	51
Scotch Fillet 250g <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 bolognese <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 bolognese <i>gfo</i>	19
Shaved parmesan rosemary pangrattato	
Roast of the day <i>gfo</i>	19
Curry of the day <i>gfo</i>	19
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	
Potted pie	20
Gravy	
Steak with sauce	28
See sauce selection - all sauces are <i>gf</i> & <i>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

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DRINKS MENU

SPARKLING

Morgan's Bay <i>South Eastern Australia</i>	8		35
Mio Capello Prosecco <i>King Valley Victoria</i>	9		45
T'Gallant Prosecco <i>Mornington Victoria</i>	10		48
Wick's Estate Chardonnay Pinot <i>Adelaide Hills South Australia</i>	10.5		52

WHITE WINE

SAUVIGNON BLANC

Beach Hut <i>South Eastern Australia</i>	8	12	32
821 South <i>Marlborough New Zealand</i>	9	14	42

PINOT GRIS & PINOT GRIGIO

Mt Langi Vine Road Pinot Gris <i>Grampians Victoria</i>	9	15	44
T'Gallant Cape Shanck Pinot Grigio <i>Mornington Victoria</i>	10	16	45

CHARDONNAY

Beach Hut <i>South Eastern Australia</i>	8	12	32
West Cape Howe <i>Mt Barker Western Australia</i>	9	14.5	43
Yering Station Elevations <i>Yarra Valley Victoria</i>	9.5	15.5	46

MOSCATO

Beach Hut Pink Moscato <i>South Eastern Australia</i>	8	12	32
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ROSÉ

Days of Rosé <i>South Australia</i>	8.3	14.5	43
Squealing Pig Rosé <i>Marlborough New Zealand</i>	11.5	16	48
La Vieille Ferme <i>Provence France</i>	10.5	17	51

RED WINE

PINOT NOIR

Yering Station Elevations <i>Yarra Valley Victoria</i>	9.5	15.5	46
Fickle Mistress <i>Marlborough New Zealand</i>	12	19	57

SHIRAZ

Beach Hut <i>South Eastern Australia</i>	8	12	32
Little Berry <i>McLaren Vale South Australia</i>	9	15	45
Heathcote Craven Place <i>Heathcote Victoria</i>	12	19	57
Yalumba Samuel Collection <i>Barossa South Australia</i>	12	19	57

MERLOT & BLENDS

Wild Oats Merlot <i>Central Ranges New South Wales</i>	9	14	42
Langmeil Rough Diamond Grenache <i>Barossa South Australia</i>	11	18	55

CABERNET SAUVIGNON

Hinton's Hundred <i>Coonawarra South Australia</i>	9	14	42
Cheeky Devil <i>Margaret River Western Australia</i>	9.5	15	45

COCKTAILS

Aperol Spritz Bitter Aperol, paired with T'Gallant prosecco, finished with soda and orange	19
Margarita Don Julio Blanco Tequila, Cointreau, and lime, shine together in this classic with a spicy chilli and lime salt rim	19
Amaretto Sour Disaronno Amaretto Liqueur and Lime, shaken together with Wonder Foam for a light fluffy libation	19
Whisky Sour Talisker 10y/o gives a smoky kick to this classic cocktail, soothed with fresh lemon and Wonder Foam	19
Espresso Martini Ketel One Vodka, Mr. Black coffee liqueur, and fresh Beraldo espresso. What's not to love?	19

NON-ALCOHOLIC

Deakin Estate Sauvignon Blanc <i>South East Australia</i>	8	12.5	36
Deakin Estate Shiraz <i>South East Australia</i>	8	12.5	36

ORGANIC WINES

Annais Sauvignon Blanc <i>New South Wales</i>	8.5	14	42
Annais Chardonnay <i>South Australia</i>	8.5	14	42

PORTS & SHERRYS

	60ml
Penfold's Club Port	6
Penfold's Grandfather Port	20
Valdespino Pedro Ximenez	10
Morris Liquor Muscat	10

FROM THE TAPS

FULL STRENGTH

Carlton Draught
Carlton Dry
Asahi Super Dry
Stone & Wood
Balter XPA
Guinness

MID STRENGTH

Great Northern Super Crisp
Hahn Super Dry 3.5

MIXED, CIDER AND GINGER

Hard Rated
Canadian Club and Dry
Brookvale Union Ginger Beer

SOFT DRINKS

Coke	Tonic Water
Diet Coke	Bundaberg
Coke Zero	Ginger Beer
Mt Franklin Sparkling	

FRUIT JUICE

Apple Cranberry Orange Pineapple

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DISCOVER OUR LIMITED SEASONAL VINTAGE COLLECTION!

Dive into our curated selection of local and premium wines, perfect for any special occasion. Scan the QR code to uncover exclusive finds and elevate your wine experience today!

