

BREAD	M NM	CHICKEN	M NM
GARLIC	4 4.4	SEAFOOD CHICKEN	27.5 30.25
HERB	4 4.4	Prawns, mushrooms & shallots with a white wine sauce	2451272
CHEESE & GARLIC	5.2 5.8	CHICKEN AVOCADO Avocado, bacon & mozzarella	24.5 27.2
SWEET CHILLI, CHEESE & GARLIC	5.2 5.8	CHICKEN SCALLOPINI	29.5 32.8
HOT CHILLI, CHEESE & GARLIC	5.2 5.8	SATAY CHICKEN & BASMATI RICE	21.5 23.9
ENTREE M NM	M NM	BAA	M NM
NATURAL OYSTERS ½ DOZ 15.5 17 DOZ		CRUMBED LAMB CUTLETS With your choice of sauce	27 29.7
MORNAY OYSTERS ½ DOZ 16.5 18.2 D		CRUMBED LAMB CUTLETS & BBQ PRAWN With your choice of sauce	32 35.2
POTATO WEDGES	9.9 10.9	ROASTED LAMB RUMP	32.5 35.75
CHEESY WEDGES	12.9 14.2	With garlic mash, sautéed spinach & rosemary jus	
GARLIC PRAWNS	14.5 16	MOO	
CHILLI PRAWNS	14.5 16.1	1V1OO	M NM
PANKO CALAMARI Served with mango chutney & aioli	10.9 12	VEAL SCHNITZEL	28 31.1
SALT & PEPPER SQUID	12.5 13.8	VEAL SCALLOPINI	32 35.5
Served with hollandaise		VEAL PARMIGIANA	29.5 32.8
SCHNIZELS		SCOTCH FILLET 330g grain fed fillet served with your choice of sauce	36 39.6
	M NM	SCOTCH KILPATRICK Scotch with bacon, worstershire & garlic	39.5 43.5
CHICKEN SCHNITZEL Served with your choice of sauce	19.5 21.7	RUMP STEAK	26.5 29.2
MEXICAN SCHNITZEL	26 28.6	Served with your choice of sauce	20.5127.2
Bean salsa, jalapenos, sour cream & guacamole	20 20.0	GOOD OLD AUSSIE RUMP 350g rump served with bacon, grilled tomato & egg	31.5 34.5
PARMIGIANA	21.5 23.9	VIKING PIE	17.5 19.4
HAWAIIAN SCHNITZEL	23.5 26.1	Beef and vegetables in rich port gravy with pastry	17.5117.4
ITALIAN SCHNITZEL	23.5 26.1		
CHEESY GARLIC SCHNITZEL	23.5 26.1	PASTA	M NM
CHICKEN SCHNITZEL WITH GARLIC PRAWNS	28.5 31.4	LAMB DACOUT DADDADELLE	20.51.21
CHICKEN SCHNITZEL WITH SALT & PEPPER SQUID	29.5 32.5	LAMB RAGOUT PAPPADELLE SPAGHETTI BOLOGNAISE	28.5 31 19.5 21.7
Served with your choice of sauce		WILD MUSHROOM AND SAGE RISOTTO	22.5 25
		SEAFOOD LINGUINE	28 31
			20101

CEAEOOD	
SEAFOOD	M NM
GRILLED FISH OF THE DAY	25.5 28
GARLIC PRAWNS	26.5 29.2
CHILLI PRAWNS	28.5 31.4
FISHWIVES BASKET Calamari, prawn cutlet, fish cocktail & seafood stick	24 26.6
SALT & PEPPER SQUID Tender & served with chilli caramel	26 28.6
PANKO CALAMARI Served with your choice of sauce	26 28.9
SEAFOOD PLATTER FOR TWO Prawn cutlets, calamari, oysters, bbq prawns, fish cocktails, 1/2 lobster mornay, smoked salmon & prawns	84.5 93.8
BEER BATTERED FISH	22.5 24.7
½ LOBSTER MORNAY	M/P

CATAI	725	TC
DYTTYT	ノŒ V	/ EU

WHOLE LOBSTER MORNAY

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CHICKEN CAESAR SALAD	14.5   16
CAESAR SALAD	11.5   12.7
GARDEN SALAD	8.9   9.8
STEAMED VEGETABLES	9.9   10.9
VEGETARIAN MEAL OF THE DAY	18   19.8

# FOR THE NOT SO HUNGRY

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SMALL CHICKEN PARMIGIANA	16.5 18.3
SMALL HAWAIIAN SCHNITZEL	16.5 18.3
SMALL CHICKEN SATAY	15.5 17.2
SMALL BEER BATTERED FISH	15.5 17.2
SMALL LAMB CUTLETS 2 lamp cutlets with your choice of sauce	18.8 20.9

EXTRA

M NM

CHIPS 6.5 | 7.2

SAUCE BOATS

M/P

M NM

M NM

Mushroom, Pepper, Diane or Gravy 3 | 3.5 Hollandaise, Aoili 3.5 | 4

*Have one of the following sauces with your meal for free: Mushroom, Pepper, Diane or Gravy. To have a boat of sauce the above charges will occur.

SIDES

ALL MAINS ARE SERVED WITH YOUR CHOICE OF 2 SIDES

CHIPS, SALAD, VEGETABLES, POTATO BAKE

PLEASE SPECIFY WHEN YOU ORDER.

GLUTEN FREE

ALL MEALS ARE MADE ON PREMISE AND MOST DISHES CAN BE MADE GLUTEN FREE.

PLEASE TELL CASHIER IF YOU NEED A MEAL TO BE GLUTEN FREE.

READY TO ORDER?

PLEASE ORDER AT THE COUNTER. HAVE YOUR MEMBERSHIP CARD, TABLE NUMBER AND ORDER READY!

BAAMOO

BISTRO & GRILL

FIRST PRICE LISTED IS THE MEMBER PRICE. TO RECEIVE MEMBER PRICE PLEASE SHOW YOUR MEMBERSHIP CARD TO THE CASHIER.

M | MEMBER PRICE

NM | NON MEMBER PRICE

SPARKLING

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	M NM GLASS	M NM BOTTLE
TALTERNI 'T' SERIES BRUT South Eastern Australia	7   7.7	25   27.2
JACOBS CREEK CHARDONNAY PINOT NOIR SPARKLING Barossa, SA	6.5   7.1	22   23.9
JACOBS CREEK CHARDONNAY PINOT NOIR SPARKLING 200ML Barossa, SA		7.8   8.5

### **RF:D**

	M NM GLASS	M NM BOTTLE
HOUSE RED South Eastern Australia	4.5   4.9	18   19.6
MCGUIGAN 'THE SHORTLIST' SHIRAZ Barossa, SA	8.5   9.2	27   29.3
MONTROSE SHIRAZ Mudgee, NSW	7   7.6	25   27.2
JACOBS CREEK SHIRAZ CABERNET Barossa, SA	6.5   7.1	20   21.7
PENFOLDS KOONUNGA HILL SHIRAZ CABERNET South Australia	7.5   8.2	28   30.4
GRANT BURGE BENCHMARK CABERNET SAUVIGNON Barossa, SA	7   7.6	25   27.2
POCKETWATCH CABERNET SAUVIGNON Central Ranges, NSW	6.5   7.1	23   25
CHAIN OF FIRE MERLOT Barossa, SA	6.5 7.1	20   21.7
JACOBS CREEK MERLOT Barossa, SA	6.5 7.1	20   21.7
LERIDEA ESTATE PINOT NOIR Canberra Region		30   32.6

### WHITE

	M NM	M NM BOTTLE
HOUSE WHITE South Eastern Australia	4.5   4.9	18   19.6
CHAIN OF FIRE SEMILLON SAUVIGNON BLANC Western Australia	6.5   7.1	20   21.7
JACOBS CREEK SAUVIGNON BLANC Barossa, SA	6.5   7.1	20   21.7
LITTLE PEBBLE SAUVIGNON BLANC Marlborough, NZ	8   8.7	27   29.3
STONELEIGH SAUVIGNON BLANC Marlborough, NZ	8.8   9.6	30   32
JACOBS CREEK CHARDONNAY Barossa, SA	6.5   7.1	20   21.7
MONTROSE CHARDONNAY Mudgee, NSW	7   7.6	23   25
MOUNT MAJURA REISLING Canberra Region	8   8.7	30   32.6
POCKETWATCH PINOT GRIS Central Ranges, NSW	6.5   7.1	23   25
BROWN BROTHER MOSCATO King Valley, VIC	7.3   7.9	24   26.1

### **SPECIALS**

CHECK THE BLACKBOARD FOR ANY CURRENT WINE SPECIALS INCLUDING ADDITIONAL LOCAL WINE SELECTIONS.



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M | MEMBER PRICE

NM | NON MEMBER PRICE