






Bistro 41

	MEMBER	NON MEMBER
BREADS		
<u>GARLIC</u> STONE BAKED BAGUETTE TOPPED WITH CHEF'S WHIPPED GARLIC BUTTER AND LIGHTLY GRILLED	6	8
<u>GARLIC & CHEESE</u> GARLIC STONE BAKED BAGUETTE TOPPED WITH OUR 2 CHEESE BLEND LIGHTLY GRILLED	7	9
<u>BRUSCHETTA</u>  CHAR-GRILLED SOUR DOUGH TOPPED WITH TOMATO, RED ONION, FETA CHEESE AND BASIL PESTO DRIZZLED WITH BALSAMIC REDUCTION	8	10
ENTRÉE		
<u>SOUP OF THE DAY</u> PLEASE ASK OUR WAITER FOR TODAY'S SOUP SERVED WITH CHAR GRILLED SOUR DOUGH AND BUTTER	7	9
<u>CRISPY CHICKEN</u> (4) LIGHTLY FRIED CRISPY CHICKEN TENDERLOINS SERVED WITH HOMEMADE AIOLI MAYO	10	12
<u>SALT & PEPPER SQUID</u> FLASH FRIED SALT & PEPPER SQUID SERVED WITH HOMEMADE AIOLI MAYO	12	13
LIGHT MEALS		
<u>BEEF NACHOS</u>  CORN CHIPS TOPPED WITH TEXAN SPICED BOLOGNESE AND OUR 2 CHEESE BLEND TOASTED TILL GOLDEN BROWN, LASHED WITH SOUR CREAM & SWEET CHILLI SAUCE	13	15
<u>GARLIC PRAWNS</u> (6) OCEAN KING PRAWNS SAUTEED IN GARLIC CREAM SAUCE SERVED WITH JASMINE RICE	15	17
<u>SPAGHETTI BOLOGNESE</u> SPAGHETTI TOPPED WITH CHEFS BOLOGNESE AND OUR 2 CHEESE BLEND	12	14
GOURMET SALADS		
<u>FSMC CAESAR</u>  CRISPY COS LETTUCE TOSSED WITH BACON LARDONS, HOUSE CROUTONS, SHAVED PARMESAN, FREE RANGE EGG AND LASHED WITH HOMEMADE CAESAR DRESSING	15	17
<u>FARMERS</u> ROASTED KENT PUMPKIN, SEMI DRIED TOMATOES, FETA CHEESE, ROASTED PEANUTS SET ON MIXED SALAD LEAVES DRIZZLED WITH BALSAMIC VINAIGRETTE	18	20
<u>ADD MOROCCAN CHICKEN</u>	9	11
<u>ADD (6) KING TIGER PRAWNS</u>	10	12
<u>THAI BEEF</u> MARINATED THAI BEEF SEARED IN A SMOKING HOT PAN SET ON SEASONAL SALAD DRIZZLED WITH THAI VINAIGRETTE TOPPED WITH ROASTED PEANUTS, CRISPY NOODLES AND SESAME SEEDS	17	19
MAINS		
SEAFOOD		
<u>TASMANIAN ATLANTIC SALMON</u>  SEA SALT CRUSTED CRISPY SKINNED SALMON LASHED WITH HOLLANDAISE SAUCE	28	30
<u>SEAFOOD BASKET</u> CONSISTS OF 1 TEMPURA HOKI, 2 CRUMBED CALAMARI, 1 CRUMBED SCALLOP, 3 CRUMBED PRAWN CUTLET, 3 TEMPURA SEAFOOD BITES SERVED WITH HOMEMADE TARTAR SAUCE	23	25
<u>BATTERED BARRAMUNDI</u> PALE ALE BEER BATTERED BARRAMUNDI SERVED WITH HOMEMADE TARTAR SAUCE	28	30
<u>GRILLED BARRAMUNDI</u>  (No SEASONING) LIGHTLY SEASONED GRILLED BARRAMUNDI SERVED WITH HOMEMADE TARTAR SAUCE	26	28
<u>CRUMBED PRAWN CUTLETS</u> (6) LIGHTLY FRIED PANKO CRUMBED BLACK TIGER PRAWN CUTLETS SERVED WITH HOMEMADE TARTAR SAUCE	24	26
<u>ADD (1) PRAWN CUTLET</u>	2	2
ALL MAINS SERVED WITH YOUR CHOICE OF 2 SIDES		
• HOUSE SALAD OR SEASONAL VEGETABLES		
• CHUNKY CUT FRIES OR MASHED POTATO		



- VEGETARIAN



- GLUTEN FREE



- GLUTEN FREE OPTION

MEMBERS BONUS POINTS APPLY

MEMBERS MUST PRESENT YOUR MEMBERSHIP CARD AT THE TIME OF PURCHASES TO RECEIVE MEMBERS DISCOUNT AND TO EARN BONUS POINTS PLUS FREE ENTRY INTO PROMOTIONS.....

5 points per \$1 spend..... 1 point = 1 cent

Bistro 41

	Member	Non Member
<u>From the Char Grill</u>		
<u>300G T-BONE STEAK</u> SERVED WITH YOUR CHOICE OF 2 SIDES AND COMPLIMENTARY SAUCE	28	30
<u>300G RUMP STEAK</u> SERVED WITH YOUR CHOICE OF 2 SIDES AND COMPLIMENTARY SAUCE	26	28
<u>300G PORTERHOUSE STEAK</u> SERVED WITH YOUR CHOICE OF 2 SIDES AND COMPLIMENTARY SAUCE	30	32
<u>300G SCOTCH FILLET</u> SERVED WITH YOUR CHOICE OF 2 SIDES AND COMPLIMENTARY SAUCE <i>PLEASE ALLOW UP TO 30 MINUTES COOKING TIME FOR MEDIUM WELL AND WELL DONE</i>	36	38
ALL MAINS SERVED WITH YOUR CHOICE OF 2 SIDES		
<ul style="list-style-type: none"> • HOUSE SALAD OR SEASONAL VEGETABLES • CHUNKY CUT FRIES OR MASHED POTATO 		
<u>Free Range Chicken Breast</u>		
<u>SCHNITZEL</u> PANKO CRUMBED LIGHTLY FRIED	20	22
<u>PARMIGIANA</u> PANKO CRUMBED LIGHTLY FRIED TOPPED WITH HOMEMADE NAPOLI, SHAVED HAM AND 2 CHEESE BLEND THEN GRILLED	23	25
<u>SOUTHERN FRIED</u> CHEFS SECRET SOUTHERN SPICED CHICKEN BREAST LIGHTLY BATTERED AND COOKED UNTIL CRISPY	21	23
<u>MOROCCAN</u> GFO (NO SEASONING) CHAR GRILLED MOROCCAN CHICKEN SPICED WITH AIOLI MAYO	19	21
ALL MAINS SERVED WITH YOUR CHOICE OF 2 SIDES		
<ul style="list-style-type: none"> • HOUSE SALAD OR SEASONAL VEGETABLES • CHUNKY CUT FRIES OR MASHED POTATO 		
<u>Chefs Selection</u>		
<u>GOURMET BEEF PIE</u> SLOW BRAISED CHUNKY BEEF PIE TOPPED WITH MUSHIE PEAS AND GOLDEN BROWN PASTRY LID	19	21
<u>ENGLISH BEEF & ROSEMARY SNAGS</u> GRILLED BEEF AND ROSEMARY SNAGS TOPPED WITH CARAMELISED ONIONS AND HOMEMADE GRAVY	18	20
<u>LAMB SHANK</u> GF 12 HOUR BRAISED LAMB SHANK WITH RED WINE JUICES	25	27
ALL MAINS SERVED WITH YOUR CHOICE OF 2 SIDES		
<ul style="list-style-type: none"> • HOUSE SALAD OR SEASONAL VEGETABLES • CHUNKY CUT FRIES OR MASHED POTATO 		
<u>MALAY LAKSA</u> V ASIAN VEGETABLES & HOKKIEN NOODLES TOSSED THROUGH MALAY CURRY SAUCE TOPPED WITH ROASTED PEANUTS	21	23
<u>ADD MOROCCAN CHICKEN</u>	9	11
<u>ADD (6) KING TIGER PRAWNS</u>	10	12
<u>Sauces</u> MUSHROOM, DIANNE, GREEN PEPPERCORN, CREAMY GARLIC, GLUTEN FREE GRAVY	2	3
<u>Sides</u>		
<u>HOUSE SALAD</u>	4	5
<u>SEASONAL VEGETABLES</u>	4	5
<u>MASH POTATO</u>	3	4
<u>CHUNKY CUT FRIES</u> WITH HOMEMADE GRAVY	5	6
<u>POTATO WEDGES</u> SERVED WITH SOUR CREAM & SWEET CHILLI	6	7
<u>Kids Meals</u>		
<u>(2) CHICKEN TENDERLOINS</u>	11	13
<u>(3) TEMPURA FISH</u>		
<u>(1) BEEF & ROSEMARY SNAGS</u> GF		

ALL KIDS MEALS SERVED WITH CHUNKY CUT FRIES

KIDS MEALS AVAILABLE FOR 12 YEARS AND UNDER INCLUDE FREE ICE CREAM CUP AND TOPPING, ACTIVITY BAG AND POPPER

V - VEGETARIAN **GF** - GLUTEN FREE **GFO** - GLUTEN FREE OPTION

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Lunch - Monday to Sunday

10 @ \$10

SEAFOOD

FISH & CHIPS

(3) BATTERED FLATHEAD FILLETS WITH CHUNKY CUT FRIES AND HOMEMADE TARTAR SAUCE

SALT & PEPPER SQUID

FLASH FRIED DUSTED SALT & PEPPER SQUID SERVED WITH CHUNKY CUT FRIES AND HOMEMADE TARTAR SAUCE

GOURMET SALADS

FARMERS SALAD

ROASTED KENT PUMPKIN, SEMI-DRIED TOMATOES, FETA CHEESE & ROASTED PEANUTS SET ON MIXED SALAD LEAVES DRIZZLED WITH BALSAMIC VINAIGRETTE

THAI BEEF SALAD

MARINATED THAI BEEF SEARED IN A SMOKING HOT PAN SET ON SEASONAL SALAD DRIZZLED WITH THAI VINAIGRETTE TOPPED WITH ROASTED PEANUTS, CRISPY NOODLES AND SESAME SEEDS

FSMC CAESAR SALAD

TENDER CRISPY COS LETTUCE TOSSED WITH BACON LARDONS, HOUSE CROUTONS, SHAVED PARMESAN & FREE RANGED EGG LASHED WITH CAESAR DRESSING

CHEFS SIGNATURE DISHES

BANGERS & MASH

(2) BEEF & ROSEMARY SNAGS SET ON WHIPPED POTATO MASH TOPPED WITH CARAMELIZED ONIONS & HOUSE GRAVY

CHEFS PIE & PEAS

SLOW BRAISED CHUNKY BEEF PIE TOPPED WITH MUSHIE PEAS AND GOLDEN BROWN PASTRY LID SERVED WITH MASH POTATO

GOURMET BURGER & SANDWICH

CLUB STEAK SANDWICH

CHAR GRILLED TENDER RUMP SET ON COS LETTUCE, TOMATO, BEETROOT, CARAMELIZED ONIONS AND BBQ SAUCE NESTLED BETWEEN A TURKISH BUN SERVED WITH CHUNKY CUT FRIES

FSMC BLT

(2) CHAR GRILLED RASHERS OF SMOKED BACON SET ON COS LETTUCE AND TOMATO LASHED WITH AIOLI MAYO NESTLED BETWEEN A TURKISH BUN SERVED WITH CHUNKY CUT FRIES

MOROCCAN CHICKEN BURGER

CHAR GRILLED MOROCCAN CHICKEN SET ON COS LETTUCE, TOMATO AND RED ONION LASHED WITH AIOLI MAYO NESTLED BETWEEN A TURKISH BUN SERVED WITH CHUNKY CUT FRIES

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