

THE  
EPPING  
BISTRO

SHARE PLATES

<b>Garlic and Herb Bread</b> <i>(4 pieces) (v, vegan available)</i>	8.5
<b>Bruschetta</b> roma tomato, onion, basil, aged balsamic reduction <i>(v+)</i> <i>(df)</i>	13
<b>Beer Battered Chips</b> large bowl beer chips with side aioli	13
<b>Buffalo Wings</b> <i>(half kilo)</i>	22
<b>Vegetarian Spring Rolls</b> <i>(v)</i>	12
<b>Salt &amp; Pepper Squid</b>	18
<b>Frenzy Fries</b> fries with basil, parsley, chilli, garlic, wasabi mayo	16

BURGERS

<b>Chargrilled Beef Burger</b> special house sauce, aged cheddar, lettuce, tomato pickle, soft bun, chips	24.9
<b>Southern Fried Chicken Burger</b> breast marinated in buttermilk, herbs and spices with coleslaw, brioche, chips	24.9
<b>Pork Belly Burger</b> confit pork belly, pickled red cabbage, jack daniels sauce, aioli, brioche, beer chips	24.9
<b>Steak Sandwich</b> 150g Rump, turkish, caramelised onion, salad, melted cheddar, beer chips	24.9
<b>Vegie Burger</b> with fresh grilled veg, hommus, pesto <i>(v)</i>	24.9

CHEF'S SPECIALS

<b>Grilled Saltwater Barramundi</b> roast baby potatoes, steamed greens, lemon butter <i>(gf)</i>	38
<b>Crispy Pork Belly</b> herbed sweet potato mash, pear poached in red wine, pan jus <i>(gf)</i>	36
<b>Twice Cooked Lamb Rump</b> creamy mash, pan seared broccolini, rosemary jus, gremolata <i>(gf)</i>	38
<b>Lamb Shanks</b> slow braised with creamy mash, green veg, gravy <i>(gf)</i>	36
<b>Chicken Involtni</b> chicken breast stuffed with ricotta, thyme and sage, wrapped in prosciutto, roasted pumpkin, broccolini, tarragon cream sauce <i>(gf)</i>	38
<b>Cashew Crusted Chicken</b> with prawns & garlic sauce, garlic mash, seasonal veg	35

LIGHT BITES

<b>Chicken Caesar Salad</b> baby cos, crispy bacon, croutons, slow poached eggs, anchovy sauce & parmesan cheese	28
<b>Chilli Garlic Prawns</b> large tiger prawns, extra virgin olive oil, garlic, chilli, napoletana sauce, sourdough	28
<b>Salmon Poke Bowl</b> roast salmon, avocado, cucumber, lettuce, lemon juice & zest, green onion, sushi rice, sesame seeds	33
<b>Spinach, Roast Pumpkin &amp; Feta Salad</b> with beetroot, pine nuts, vinaigrette dressing	22
<b>Teriyaki Salmon</b> with rice noodles, coriander, mint, teriyaki sauce	33
<b>Mussels Marinara</b> X-Large Boston Bay mussels steamed in marinara sauce, chilli & garlic, served with warm sourdough	28

STEAK

<i>MSA grade prime cut Aussie beef</i> minimum 100 Day grain fed <i>(gf without chips)</i>	
<b>Kilcoy Rump</b> 200g <i>(gf)</i>	28
<b>Kilcoy Rump</b> 300g <i>(gf)</i>	33
<b>Kilcoy Tenderloin MSA</b> 250g <i>(gf)</i>	43.8
<b>make it a Surf and Turf</b> with prawns, scallops, Bearnaise sauce	+9
<i>Served with your choice of:</i> – chips or mash – salad or steamed veg	
<b>Sauce</b> – mushroom, pepper or gravy sauce	2

PIZZA

<i>Cooked in our Stone Ovens</i> <i>(gluten free bases available add \$5 each)</i>	
<b>Cheese &amp; Garlic Crust</b> garlic pizza crust topped with stretchy fior di latte mozzarella <i>(8 pieces) (v)</i>	16
<b>Margherita</b> fior di latte mozzarella, tomato base, fresh basil leaf <i>(v)</i>	22
<b>Meat Lovers</b> fior di latte mozzarella, tomato base, ground beef, apple cider ham, pepperoni, sopressa, bacon, onion	28
<b>Pepperoni</b> pepperoni, mushrooms, black olives, oregano on garlic butter and tomato base	25
<b>Ham &amp; Pineapple</b> honey glazed ham and pineapple with mozzarella cheese	23
<b>Zorba</b> marinated slow cooked lamb, feta, aged balsamic, onion, tomato, roasted eggplant, wild rocket and minted tzatziki	26
<b>Spanish</b> marinated king prawns, chorizo, bacon, mushrooms, spanish onion and jalapeno	28
<b>Supremo</b> with beef, bacon, pepperoni, olives, mushroom, capsicum, red onion, pineapple	27
<b>Vegetarian</b> mushrooms, capsicum, onion, eggplant, olives, oregano <i>(v)</i>	25
<b>Tandori Chicken</b> with fresh rocket Siracha Mayo	26

CLASSICS

<b>Mexican Beef &amp; Bean Nachos</b> with house made guacamole, sour cream, tomato and sweet capsicum salsa <i>(gf)</i>	26
<b>Chicken Schnitzel</b> marinated 24 hours in buttermilk, herb & parmesan crumb, chips and salad <i>make it parmi add \$4</i>	27
<b>Beer Battered Fish &amp; Chips</b> wild caught fillets in herbed beer batter served with chips & salad	28
<b>Beef &amp; Guinness Pie</b> large house made whole pie with potato mash, veg, mushrooms	27.5
<b>Salt &amp; Pepper Calamari</b> tender fried squid lightly dusted, beer chips, salad, aioli	28

PASTA

<b>Prawn Linguine</b> tiger prawns tossed with cherry tomatoes, white wine, garlic, chilli, salsa	36
<b>Penne e Pollo</b> penne pasta with chicken & wild mushrooms in porcini cream	27
<b>Lamb Ragu Pappardelle</b> ribbon pasta in slow cooked lamb shoulder ragu	29
<b>Penne Pesto</b> pasta with house made pesto, pine nuts, parmesan <i>(v)</i>	28

SENIORS LUNCH

<i>Monday to Thursday</i>	
<b>Fish &amp; Chips</b>	21
<b>Beef Burger</b> with chips	18
<b>Salt &amp; Pepper Calamari</b> with chips	21
<b>Penne e Pollo</b>	21
<b>200g Rump Steak</b> with chips and salad	23

KIDS

<b>Fish &amp; Chips</b>	14
<b>Nuggets &amp; Chips</b>	14
<b>Cheese Pizza</b>	14
<b>Calamari &amp; Chips</b>	14