

— THE —  
**EPPING**  
 — BISTRO —

**SHARE PLATES**

<b>Garlic and Herb Bread</b> <i>(4 pieces) (v, vegan available)</i>	<b>9.5</b>
<b>Bruschetta</b> roma tomato, onion, basil, aged balsamic reduction <i>(v) (df)</i>	<b>13</b>
<b>Beer Battered Fries</b> large bowl chips with side aioli <i>(v)</i>	<b>13</b>
<b>Loaded Fries</b> fries, bacon, blue cheese sauce, shallots	<b>16</b>
<b>Buffalo Wings</b> with coleslaw <i>(half kilo)</i>	<b>25</b>
<b>Crumbed Cauliflower Florets</b> with spicy buffalo sauce <i>(v)</i>	<b>12</b>
<b>Vegetarian Spring Rolls</b> with sweet chilli sauce <i>(v)</i>	<b>12</b>
<b>Salt &amp; Pepper Calamari</b> with side aioli	<b>18</b>
<b>Grazing Board for 2</b> imported cured meats, olives, pickles, artichoke hearts, feta stuffed baby peppers, aged cheddar, char-grilled sourdough	<b>29.5</b>

**BURGERS**

<b>Smashed Double Wagyu Beef Burger</b> fried onion, special sauce, melted cheddar, lettuce, tomato pickle, soft bun, fries	<b>24.9</b>
<b>Southern Fried Chicken Burger</b> crisp crumbed breast marinated in buttermilk, herbs and spices, coleslaw, toasted brioche, chips	<b>21.9</b>
<b>Pork Belly Burger</b> confit pork belly, pickled cabbage, jack daniels sauce, aioli, brioche, beer chips	<b>21.9</b>
<b>Steak Sandwich</b> 150g Rump, turkish, caramelised onion, salad, melted cheddar, beer chips	<b>24.9</b>
<b>Haloumi Burger</b> grilled haloumi, sweet chilli & lime mayo, tomato, avocado onion toasted brioche <i>(v)</i>	<b>21.9</b>

**LIGHT BITES**

<b>Chicken Caesar Salad</b> baby cos, crispy bacon, croutons, slow poached eggs, anchovy sauce & parmesan cheese	<b>25</b>
<b>Chilli Garlic Prawns</b> large tiger prawns, extra virgin olive oil, garlic, chilli, napoletana sauce, sourdough	<b>28</b>
<b>Salmon Poke Bowl</b> roast salmon, avocado, cucumber, lettuce, lemon juice & zest, green onion, sushi rice, sesame seeds	<b>33</b>
<b>Chicken Poke Bowl</b> katsu chicken, avocado, cucumber, lettuce, lemon juice & zest, green onion, sushi rice, sesame seeds	<b>30</b>
<b>Spinach, Roast Pumpkin &amp; Feta Salad</b> with beetroot, pine nuts, vinaigrette dressing <i>(v)</i>	<b>19</b>
<b>Teriyaki Salmon</b> whole salmon fillet, rice noodles, coriander, mint, teriyaki sauce	<b>33</b>

**Important Notes:**

We do not cater to severe allergies, please advise staff if you have any allergies at all.

We strive to cater to most needs, however we cannot guarantee that our food is completely free of gluten and/or nuts.

**10% Surcharge applies on all Public Holidays.**

**CHEF'S SPECIALS**

<b>Grilled Saltwater Barramundi</b> roast baby potatoes, steamed greens, lemon butter <i>(gf)</i>	<b>36</b>
<b>Crispy Pork Belly</b> herbed potato mash, pear poached in red wine, pan jus <i>(gf)</i>	<b>33</b>
<b>Slow Cooked Beef Cheeks</b> in red wine & porcini stock, sauteed mushrooms, pumpkin & parmesan puree <i>(gf)</i>	<b>38</b>
<b>Lamb Shanks</b> creamy mash, pan seared seasonal veg, rosemary jus <i>(gf)</i>	<b>38</b>
<b>Slow Roasted Lamb for 2</b> (800 gram) 8 hour slow braised lamb shoulder on the bone, extra virgin olive oil & Italian herb & spice rub, served in the pan with garden peas, roasted potato, onion, lamb jus reduction <i>(gf)</i>	<b>65</b>

**STEAK**

*MSA grade prime cut Aussie beef*  
Hunter Valley • minimum 100 Day grain fed *(gf without chips)*

<b>Rump</b> 300g <i>(gf)</i>	<b>32</b>
<b>New York Sirloin</b> 300g <i>(gf)</i>	<b>38</b>
<b>Eye Fillet</b> 200g <i>(gf)</i>	<b>39</b>
<b>Prime Angus Ribeye</b> 350g <i>(gf)</i>	<b>42.5</b>
<b>make it a Surf and Turf</b> with prawns, scallops, Bearnaise sauce	<b>+10</b>

*Served with your choice of:*  
 - chips or mash  
 - salad or steamed veg

<b>Sauce</b> mushroom, pepper, gravy, aioli, red wine jus, bernaise	<b>+2</b>
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**PIZZA (WITH FIOR DI LATTE CHEESE)**

*Cooked in our Stone Ovens*  
*(gluten free bases available add \$6 each)*

<b>Cheese &amp; Garlic Crust</b> <i>(8 pieces) (v)</i>	<b>15</b>
<b>Margherita</b> tomato base, fresh basil leaf <i>(v)</i>	<b>21</b>
<b>Meat Lovers</b> ground beef, ham, pepperoni, bacon, onion	<b>25</b>
<b>Pepperoni</b> pepperoni, mushrooms, black olives, oregano on garlic butter and tomato base	<b>25</b>
<b>Ham &amp; Pineapple</b> honey glazed ham and pineapple	<b>22</b>
<b>Spanish</b> marinated king prawns, chorizo, bacon, mushrooms, spanish onion and jalapeno	<b>28</b>
<b>Supremo</b> beef, bacon, pepperoni, olives, mushroom, capsicum, red onion, pineapple	<b>27</b>
<b>Vegetarian</b> mushrooms, capsicum, onion, eggplant, olives, oregano <i>(v)</i>	<b>22</b>
<b>Tandori Chicken</b> fresh rocket, Siracha Mayo, mushroom, capsicum, onion	<b>24</b>
<b>Zorba</b> marinated slow cooked lamb shoulder, onion, tomato sauce, feta, fresh rocket, roasted eggplant, rosemary, minted tzatziki	<b>27</b>

*Menu*

**CLASSICS \$28**

<b>Mexican Beef &amp; Bean Nachos</b> with house made guacamole, sour cream, tomato and sweet capsicum salsa <i>(gf)</i>
<b>Chicken Schnitzel</b> marinated 24 hours in buttermilk, herb & parmesan crumb, chips and salad <b>make it parmi add \$5</b>
<b>Beer Battered Fish &amp; Chips</b> wild caught fillets in herbed beer batter served with chips & salad
<b>Beef &amp; Guinness Pie</b> large house made whole pie with potato mash, veg, mushroom sauce
<b>Salt &amp; Pepper Calamari</b> tender fried squid lightly dusted, beer battered chips, salad, aioli

**PASTA**

<b>Prawn Linguine</b> tiger prawns tossed with cherry tomatoes, white wine, garlic, chilli, salsa	<b>36</b>
<b>Spaghetti Marinara</b> pasta tossed with large prawns, clams, tender calamari, Garlic, parsley, white wine, napoli sauce	<b>36</b>
<b>Spaghetti Bolognese</b> pasta in bolognese meat ragu	<b>27</b>
<b>Penne Boscaiola</b> penne pasta in cream sauce with bacon & mushrooms	<b>27</b>
<b>Penne Napoletana</b> penne pasta in slow cooked napoli sauce, Italian parmesan <i>(v)</i>	<b>16</b>
<b>Pappardelle Lamb Ragu</b> ribbon pasta in ragu of slow cooked lamb shoulder, Italian parmesan	<b>29</b>

**SENIORS LUNCH \$21**

*Monday to Thursday*

<b>Fish &amp; Chips</b> with salad
<b>Burger or Steak Sandwich</b> with chips
<b>Salt &amp; Pepper Calamari</b> with chips and salad
<b>Penne Boscaiola</b>
<b>Spaghetti Bolognese</b>
<b>150g Rump Steak</b> with chips and salad

**KIDS \$14 (YEAR 6 OR YOUNGER)**

<b>Fish &amp; Chips</b>
<b>Nuggets &amp; Chips</b>
<b>Cheese Pizza</b>
<b>Calamari &amp; Chips</b>
<b>Penne in tomato sauce</b>
<b>Cheeseburger &amp; chips</b>

**Kids Eat Free**

Lunch only during School and Public Holidays  
 (1 free meal from kids' menu only, with each adult meal)  
 Other conditions may apply.

