

— THE —
EPPING
— BISTRO —

SHARE PLATES

Garlic and Herb Bread <i>(4 pieces) (v, vegan available)</i>	10
Bruschetta roma tomato, onion, basil, aged balsamic reduction <i>(v) (df)</i>	15
Beer Battered Fries large bowl chips with side aioli <i>(v)</i>	13
Buffalo Wings with coleslaw <i>(half kilo)</i>	25
Vegetarian Spring Rolls with sweet chilli sauce <i>(v)</i>	15
Salt & Pepper Calamari with side aioli	24
Grazing Board for 2 imported cured meats, olives, pickles, artichoke hearts, feta stuffed baby peppers, aged cheddar, char-grilled sourdough	35

BURGERS

Smashed Double Wagyu Beef Burger fried onion, special sauce, melted cheddar, lettuce, tomato pickle, soft bun, fries	25.9
Southern Fried Chicken Burger crisp crumbed breast marinated in buttermilk, herbs and spices, coleslaw, toasted brioche, chips	25.9
Pork Belly Burger confit pork belly, pickled cabbage, jack daniels sauce, aioli, brioche, beer chips	23.9
Steak Sandwich 150g Rump, turkish, caramelised onion, salad, melted cheddar, beer chips	25.9
Haloumi Burger grilled haloumi, sweet chilli & lime mayo, tomato, avocado onion toasted brioche <i>(v)</i>	22.9

LIGHT BITES

Chicken Caesar Salad baby cos, crispy bacon, croutons, slow poached eggs, anchovy sauce & parmesan cheese	38
Chilli Garlic Prawns large tiger prawns, extra virgin olive oil, garlic, chilli, napoletana sauce, sourdough	30
Salmon Poke Bowl roast salmon, avocado, cucumber, lettuce, lemon juice & zest, green onion, sushi rice, sesame seeds	36
Chicken Poke Bowl katsu chicken, avocado, cucumber, lettuce, lemon juice & zest, green onion, sushi rice, sesame seeds	34
Spinach, Roast Pumpkin & Feta Salad with beetroot, pine nuts, vinaigrette dressing <i>(v)</i>	22
Teriyaki Salmon whole salmon fillet, rice noodles, coriander, mint, teriyaki sauce	38

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

Grilled Saltwater Barramundi roast baby potatoes, steamed greens, lemon butter <i>(gf)</i>	40
Crispy Pork Belly herbed potato mash, pear poached in red wine, pan jus <i>(gf)</i>	38
Lamb Shanks creamy mash, pan seared seasonal veg, rosemary jus <i>(gf)</i>	39.5
Slow Roasted Lamb for 2 (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>	69
Slow Cooked Beef Cheeks in red wine & porcini stock, sauteed mushrooms, pumpkin & parmesan puree <i>(gf)</i>	39

STEAK

<i>MSA grade prime cut Aussie beef</i> Hunter Valley • minimum 100 Day grain fed <i>(gf without chips)</i>	
Rump 300g <i>(gf)</i>	36
New York Sirloin 300g <i>(gf)</i>	39.9
Eye Fillet 200g <i>(gf)</i>	44
Prime Angus Ribeye 350g <i>(gf)</i>	45
make it a Surf and Turf with prawns, scallops, Bearnaise sauce	+12
<i>Served with your choice of:</i> – chips or mash – salad or steamed veg	
Sauce mushroom, pepper, gravy, aioli, red wine jus, bernaïse	+2

PIZZA (WITH FIOR DI LATTE CHEESE)

<i>Cooked in our Stone Ovens</i> <i>(gluten free bases available add \$6 each)</i>	
Cheese & Garlic Crust <i>(8 pieces) (v)</i>	16
Margherita tomato base, fresh basil leaf <i>(v)</i>	22.5
Meat Lovers ground beef, ham, pepperoni, bacon, onion	27
Pepperoni pepperoni, mushrooms, black olives, oregano on garlic butter and tomato base	27
Ham & Pineapple honey glazed ham and pineapple	22
Spanish marinated king prawns, chorizo, bacon, mushrooms, spanish onion and jalapeno	29
Supremo beef, bacon, pepperoni, olives, mushroom, capsicum, red onion, pineapple	29
Vegetarian mushrooms, capsicum, onion, eggplant, olives, oregano <i>(v)</i>	24
Tandoori Chicken fresh rocket, Siracha Mayo, mushroom, capsicum, onion	26
Zorba marinated slow cooked lamb shoulder, onion, tomato sauce, feta fresh rocket, roasted eggplant, rosemary, minted tzatziki	29

Menu

CLASSICS \$29

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

PASTA

Prawn Linguine tiger prawns tossed with cherry tomatoes, white wine, garlic, chilli, salsa	38
Spaghetti Marinara pasta tossed with large prawns, clams, tender calamari, Garlic, parsley, white wine, napoli sauce	39
Spaghetti Bolognese pasta in bolognese meat ragù	28
Penne Boscaiola penne pasta in cream sauce with bacon & mushrooms	28
Penne Napoletana penne pasta in slow cooked napoli sauce, Italian parmesan <i>(v)</i>	20
Pappardelle Lamb Ragu ribbon pasta in ragu of slow cooked lamb shoulder, Italian parmesan	32

SENIORS LUNCH \$22

<i>Monday to Thursday</i>	
Fish & Chips with salad	
Burger or Steak Sandwich with chips	
Salt & Pepper Calamari with chips and salad	
Penne Boscaiola	
Spaghetti Bolognese	
150g Rump Steak with chips and salad	

KIDS \$15 (YEAR 6 OR YOUNGER)

Fish & Chips	
Nuggets & Chips	
Cheese Pizza	
Calamari & Chips	
Penne in tomato sauce	
Cheeseburger & chips	

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.