

# MC'CLUSKEY'S BISTRO MENU

## ENTRÉE'S / STARTERS / SHARE PLATES

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Ciabatta Garlic Bread	\$8
Soup of the Day - with crispy croutons	\$8
Italian Herb & Mozzarella Pizza	\$12
Trio of Dips - olives, balsamic, olive oil, dukkah & charred bread	\$18
Salt & Pepper Calamari (gf) - flash fried squid strips with sweet soy sauce dipping sauce & side salad	\$15
Seared Scallops & Prawns - with potato, bacon & cabbage hash & a yuzu citrus dressing	\$21
Crispy Pork Belly - with Korean bbq sauce, pineapple fritter & coleslaw	\$18
Haloumi Chips - with pomegranate aioli & rocket salad	\$14
Duck Spring Rolls - with Asian slaw & sweet soy dipping sauce	\$12

## FROM THE CHAR GRILL

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Kangaroo Loin (gf) - with sweet potato mash, wilted spinach, & a peppercorn & red wine jus	\$28
250g Rump Steak	\$26
200g Petite Fillet Mignon - bacon wrapped eye fillet	\$33
300g Porterhouse	\$35

### Steak Sauces

Creamy Pepper / Mushroom / Smoked Garlic Butter /  
Gravy / Chilli Butter / Bearnaise  
Extra Sauce \$2

### Steak Add On \$4

Onion Rings / Prawn Twisters / Crumbed Calamari

All steaks cooked to your liking with the choice of sauce & served with chips & salad or vegetables

## SALADS

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<b>Steakhouse Salad</b> - Cajun spiced 200g porterhouse, cos lettuce, olives, boiled egg, avocado, heirloom tomatoes & ranch dressing	\$22
<b>Traditional Caesar Salad</b> - anchovies optional	\$19
Add Chicken	\$6
Add Salt & Pepper Calamari	\$6
Add Crumbed Haloumi Chips	\$6
<b>Atlantic Salmon Nicoise Salad</b> - pan-fried salmon, potatoes, beans, boiled egg, olives & a citrus dressing	\$26

## PIZZAS

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<b>Meatlovers</b> - Napoli, ham, chicken, salami, bacon, cheese & bbq sauce	\$20
<b>Capricciosa</b> - Napoli, ham, mushrooms, olives, anchovies & cheese	\$20
<b>Vegetarian</b> - Napoli, chargrilled vegetables, spinach & cheese	\$20
<b>Vesuvius</b> - Napoli, hot salami, jalapenos, chilli flakes, stuffed peppers & cheese	\$20
<b>Margherita</b> - Napoli, oregano & tasty cheese	\$16

Extras \$2

olives / anchovies / mushroom / chilli / pineapple / egg /  
salami / tomato / onion / bacon / cheese

Gluten free base available - no charge  
No half/half available

## BURGERS

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All burgers served with chips

<b>Angus Beef Burger</b> - lettuce, tomato, bacon, cheese & bbq sauce on a charcoal bun	\$24
<b>Crispy Chicken Burger</b> - with coleslaw & jalapenos on a sriracha bun	\$25
<b>Plant Based Burger</b> - with sliced tomato, lettuce & tomato relish on a potato bun	\$19

## FAVOURITES

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Roast of The Day - see today's special	\$25
Fish & Chips - tempura battered or grilled hake fillets with tartare sauce, lemon, chips & salad	\$26
Salt & Pepper Calamari (gf) - flash fried strips with sweet soy dipping sauce, chips & salad	\$24
Chicken Schnitzel - panko crumbed 300g schnitzel with side dishes & your choice of sauce	\$24
Chicken Parmigiana - panko crumbed 300g schnitzel topped with a herbed Napoli sauce & mozzarella, & your choice of side dishes	\$27
Beef & Mushroom Pie - tender beef & mushrooms in a red wine sauce, oven-baked with puff pastry top served with mash & peas	\$24.5
Beef Lasagne - layers of beef bolognaise, pasta & cheese mornay sauce, served with a green salad	\$24

## POTS / PANS

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Chicken Stir-Fry - tempura battered breast pieces, hokkien noodles, Asian style vegetables, a honey soy sauce & sesame seeds	\$26
Pinenut, Spinach & Sun-Dried Tomato Risotto - topped with crumbled fetta cheese	\$24
Prawn & Calamari Fettuccini - tossed in olive oil, with cherry heirloom tomatoes & spring onions	\$28
Pumpkin Ravioli - pan fried with sage butter, roast chicken, roast pumpkin, topped with crispy prosciutto & herbed breadcrumbs	\$26

## MAINS

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\*menu items come as is, alterations/add-ons will incur a charge

<b>Honey Mustard Chicken</b> - chargrilled breast with two prawn skewers, mash, broccolini & honey mustard sauce	\$28
<b>Barramundi Fillet</b> - oven-baked with a macadamia & lemon myrtle crust served with Russian salad & smoked garlic butter	\$30
<b>Beef Ribs</b> - Cajun herb & mustard marinated short ribs, slow roasted, with jacket potato, coleslaw & charred corn salsa	\$29
<b>Chilli Con Carne</b> - spicy beef, savoury rice, corn chips, guacamole & a chive sour cream	\$24
<b>Crumbed Pork Cutlet</b> - parmesan crumbs, fennel, apple & rocket slaw, & a wild rice pilaf	\$28
<b>Grilled Lamb Cutlets</b> - on a salad of chickpeas, spinach, green lentils, fire roasted capsicum, chorizo sausage & cherry tomatoes, served with a paprika, olive oil & garlic vinaigrette	\$28
<b>Pork Belly</b> - chilli, garlic & soy marinated belly slices, grilled onto stir-fry veg with rice & sweet soy sauce	\$28
<b>Veal Scallopine</b> - pan-fried slices with mushroom, bacon, & white wine cream sauce with potato mash & buttered broccolini	\$30

## \$10 KIDS MEALS

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(12 years & under - includes activity pack)

Ham & Cheese Pizza

Fish & Chips (fried or grilled)

Roast & Vegetables

Lamb Rissoles with Chips & Gravy

Beef Sliders (2) & Chips

Crumbed Chicken Tenders (3) & Chips

**Dessert** - vanilla ice-cream with chocolate, strawberry or banana topping, sprinkles & wafer \$5

# SENIORS

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LUNCH - 7 DAYS A WEEK  
DINNER - MONDAY—THURSDAY NIGHTS ONLY  
SOUP AND DESSERT ONLY AVAILABLE WITH PURCHASE OF MAIN MEAL

Senior's Soup - see today's specials, with crispy croutons	\$4
Roast of The Day - see today's specials, with vegetables & gravy	\$17
Chicken Schnitzel - with chips & salad or vegetables	\$15
Chicken Parmigiana - with chips & salad or vegetables	\$16
Battered or Grilled Fish - with chips & salad or vegetables	\$15
Lamb Rissoles - with mash, peas & mint gravy	\$16
200g Porterhouse Steak - with chips & salad or vegetables & your choice of sauce	\$19
Vegetarian Burger - plant based patty	\$16
Salt & Pepper Calamari - with chips & salad or vegetables	\$16
Pinenut, Spinach & Tomato Risotto - with parmesan	\$16
Caesar salad - anchovies optional	\$15
Add Chicken	\$3
Add Salt & Pepper Squid	\$3
Senior's Dessert - see today's specials	\$4

## EXTRAS / SIDES

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Fat Chips with Truffle Mayo	\$12
Bowl of Chips	\$8
Bowl of Mash	\$4
Bowl of Vegetables	\$4
Bowl of Salad	\$4
Bowl of Shoestring Fries	\$8
Bowl of Sweet Potato Wedges	\$9

## GLUTEN FREE

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Salt & Pepper Calamari	
Entrée - salad only	\$15
Main - with shoestring fries & salad	\$24
Seared Scallops	\$21
Honey Mustard Chicken Breast	\$28
Barramundi	\$30
Grilled Lamb Cutlets	\$28
250g Rump Steak - shoestring fries	\$26
200g Petite Fillet Mignon - shoestring fries	\$33
300g Porterhouse - shoestring fries	\$39
Steakhouse Salad	\$22
Caesar Salad - no croutons	\$19
Add Chicken	\$6
Add Salt & Pepper Calamari	\$6
Atlantic Salmon Nicoise Salad	\$26
Plant Based Burger - gf bun & shoestring fries	\$19
Fetta & Pinenut Risotto	\$24

All pizzas available as gf with a gluten free base  
All steak sauces are gf

## VEGAN

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Plant Based Burger - lettuce, tomato, vegan mayo, vegan bun & shoestring fries	\$19
Caesar Salad - cos lettuce, vegan croutons, chickpeas, vegan mayo & vegan cheese	\$19
Trio of Dips - baba ganoush, beetroot drip, chickpea dip, vegan bread, olives & dukkah	\$18

## DESSERTS

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Coffee & Cake Deal - see cake display for options	\$12
Peanut Butter Brownie - with mixed berries & cream	\$9
Trio of Gelati - in brandy snap baskets	\$8
Apple & Raspberry Crumble - with custard	\$10

## TEA / COFFEE / LIQUEUR COFFEE

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Coffee - Cappuccino, Latte, Flat White, Mocha, Decaf, Chai Latte	\$4.2
Coffee - Espresso, Long black, Short Macchiato, Long Macchiato	\$4
Pot of Tea - English Breakfast, Peppermint, Spring Green, Earl Grey, Malabar Chai, Chamomile, Lemongrass Ginger, Honeydew Green	\$4
Hot Chocolate	\$4.5
Iced Coffee / Iced Chocolate	\$6

Mugs - extra \$1  
Soy / Almond - extra 0.50c

Liqueur Coffees - long black & shot of liqueur topped with whipped cream	\$10
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Irish - Jameson Whiskey  
Mexican - Kahlua  
Roman - Black Sambuca  
French - Cointreau  
Jamaican - Tia Maria  
Baileys

# WINE LIST

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## SPARKLING WINE

GLS / BTL

- Hardy's "Riddle" Sparkling 6.8/5.8 27/23
- Yarra Burn Piccoli 200ml N/A 9.5/8.5
- Da Luca Prosecco 8/7 32/38
- La Gioiosa Prosecco 10/9 40/36
- Piper NV Brut N/A 90/80

## WHITE WINE

- Hardy's "Riddle" Chardonnay 6.8/5.8 27/23
- Hardy's "Riddle" Sav Blanc 6.8/5.8 27/23
- Taku Marlborough NZ Sav Blanc 8.5/7.5 34/30
- Fiore White Moscato 8.5/7.5 34/30
- Beach Hut Pink Moscato 7.5/6.5 30/26
- Pikes Luccio Pinot Grigio 9/8 36/32
- Wild Flower Rose 8/7 32/38
- Robert Oatley Signature Sav Blanc 9.5/8.5 40/36
- Robert Oatley Signature Chardonnay 9.5/8.5 40/36

## RED WINE

- Hardy's "Riddle" Shiraz Cab 6.8/5.8 27/23
- Hardy's "Riddle" Cab Merlot 6.5/5.8 27/23
- Wild Flower Cab Sav 8/7 32/38
- Oakridge Cab Merlot 8.5/7.5 34/30
- St Hallett Barossa "Black Clay" Shiraz 10/9 46/42
- Pikes Dogwalk Cabernet 9/8 36/32
- Robert Oatley Signature Pinot Noir 9.5/8.5 40/36
- Robert Oatley Signature Yarra Valley Shiraz 9.5/8.5 40/36