

Bispa

Entrée

Warm Garlic Loaf (VG)

Add Cheese

\$11
\$3

Garlic Pizza (VG)

Cheese blend, mixed herbs

\$16

Bruschetta (VG, GFO)

Sourdough, heirloom tomato salsa, basil,
balsamic glaze, parmesan

\$16

Salt & Pepper Calamari (GF)

Rocket, lemon, aioli

\$17

Portarlington Mussels (GFO)

Tomato sugo, chorizo, white wine, chilli,
coriander, toasted ciabatta

E **\$23** M **\$36**

Garlic Prawns (LG)

Steamed basmati rice, fried shallots, parsley

E **\$24** M **\$35**

Pulled Pork Bao Buns (2)

Pickled carrot, spring onion, sriracha sauce,
coriander, sesame seeds

\$17

House Made Arancini (3)(VGO)

Arrabiata sauce, rocket, parmesan

\$16

Prawn Gyoza (6)

Asian dipping sauce, lemon, coriander

\$17

Mains

Fresh Market Fish (GFO) (choice of battered or grilled) Chips, salad, lemon, tartare sauce	\$29
Salt & Pepper Calamari (GF) Chips, salad, aioli	\$27
Chicken Schnitzel Chips, salad, lemon (Plant based option available)	\$27
Chicken Parmigiana Tomato sugo, smoked ham, mozzarella cheese, chips, salad	\$29
Braised Lamb Shoulder (GF) Roast garlic chat potato, broccolini, citrus yoghurt	\$35
Atlantic Salmon (GF) Cauliflower puree, dutch carrots, beetroot, corn & chorizo salsa	\$35
Skinny Parma (GF) Grilled chicken breast, fresh tomato, bocconcini, salsa verde, roasted chats, salad	\$28
Herb & Parmesan Crusted Pork Cutlet Creamy mash potato, pickled cabbage, broccolini, red wine jus	\$35
Veal Scallopini (GFO) Creamy mash potato, seasonal vegetable, mushroom sauce	\$33
Smoked BBQ Beef Brisket (GF) Chips, salad, house made barbecue sauce	\$34
Nasi Goreng (GF, VGO) Chicken tenderloin, bacon, shrimp, chilli, Asian nasi sauce, spring onion, green peas, lemon, garlic, egg, crispy shallots, coriander	\$28
Nourish bowl (GFO, VE, VGO) Brown rice, avocado, roast vegetables, pickled cabbage, asparagus, cream fraiche Add chicken	\$27 \$7

Grill

Char grilled to your liking, served with chips, salad & your choice of sauce

300g Porterhouse (GF) \$47

220g Eye Fillet (GF) \$51

400g Rib Eye (GF) \$55

Sauces (GF) \$2.5

Creamy Mushroom

Gravy

Garlic Butter

Pepper

Red Wine Jus

Surf & Turf - creamy garlic, grilled tiger prawns **\$11**

Add vegetables **\$3**

Burgers

Served with chips

Angus Beef \$25

Bacon, lettuce, tomato, cheese, special burger sauce, pickled spanish onion, tomato relish

BBQ Pulled Pork \$24

Apple slaw, onion rings, citrus aioli

Veggie (VE, VGO) \$22

Vegetable pattie, cos lettuce, tomato, pickle, spinach, onion, aioli

Pasta and Risotto

Chicken Risotto (GF) \$27

Bacon, mushroom, sun-dried tomatoes, garlic, onion, spinach, parmesan

Prawn & Calamari Risotto (GF) \$33

Chorizo, green peas, sun-dried tomatoes, garlic, chilli, spinach, spring onion, parmesan

Fettuccine Carbonara (GFO) \$26

Bacon, mushroom, spring onion, garlic, egg-yolk, parmesan

Pumpkin & Spinach Gnocchi (VE, VGO) \$27

Pumpkin, spinach, sage, pumpkin seed & cream base, parmesan

Seafood Linguini (GFO) \$36

(Choice of Olive Oil Base or Tomato Sugo)

Prawns, calamari, scallops, mussels, fresh fish, capers, dill, chilli, garlic, spring onion, parmesan

Pumpkin & Beetroot Risotto (VEO, VG) \$27

Cherry tomato, asparagus, spinach, garlic, spring onion, parmesan

Gluten free pasta available

\$2

Salad

Thai Calamari Salad (GF)

Wombok, cucumber, carrot, coriander, mint, red & green capsicum, lime, ginger, sweet chilli dressing

\$28

Caesar Salad (GFO,VGO)

Cos lettuce, bacon, croutons, parmesan, anchovies, Caesar dressing, poached egg

\$24

Roasted Butternut Squash & Quinoa Salad (GF, VG)

Pumpkin, quinoa, rocket, lentil, fetta, chimichurri sauce, almond flakes

\$26

Salad Toppers

Add Calamari

Add Chicken

Add Prawns

\$8

\$7

\$10

Sides

Sweet Potato Fries (VG,GF)

Garlic aioli

\$15

Chips (GF)

Garlic aioli, tomato sauce

\$12

Mashed Potato (GF, VG)

\$9

Roasted Chats (GF, VG)

Parsley & butter

\$9

St Lords House Salad (VG,GF)

Mix leaf, tomato, cucumber, onion, balsamic dressing

\$9

Greek Salad (VGO, GF)

Mix leaf, cherry tomato, cucumber, onion, kalamata olives, fetta, balsamic dressing

\$15

Seasonal Vegetables (LG, VG)

\$9

Kids

Served with chips & tomato sauce

Fish & Chips (GFO)	\$14
Chicken Parma	\$15
Grilled Chicken strips (GF)	\$14
Napoli Pasta (VG,GF)	\$13
Chicken Nuggets	\$14
Beef Burger	\$16

Allergy Precaution

If you or any of your guests have a food allergy or dietary restrictions, please inform your server prior to ordering your meal. In addition, our products may contain wheat, egg, dairy, soy, or fish allergens & may be processed in facilities that process tree nuts and peanuts.

VG - Vegetarian VE - Vegan VEO - Vegan Option
GF - Gluten Friendly GFO - Gluten Friendly Option LG - Low Gluten

*Terms & Conditions Apply
15% Surcharge Applies On Public Holidays*

— Seniorz —

\$20
1 course

\$24
2 courses

\$27
3 courses

ENTREE

House Made Arancini (VG)
Arrabiata sauce, rocket, parmesan

Garlic Pizza
Cheese blend, mixed herbs

Bruschetta (VG, GFO)
Sourdough, heirloom tomato salsa, basil, balsamic glaze, parmesan

MAIN

Fresh Market Fish (GFO)
(choice of battered or grilled)
Chips, salad, lemon, tartare sauce

Salt & Pepper Calamari (GF)
Chips, salad, aioli

Chicken Schnitzel
Chips, salad, lemon

Chicken Parmigiana
Tomato sugo, smoked ham, mozzarella cheese, chips, salad

Fettuccine Carbonara (GFO)
Bacon, mushroom, spring onion, garlic, egg-yolk, parmesan

Pumpkin & Spinach Gnocchi (VGO)
Pumpkin, spinach, sage, parmesan

DESSERT

Trio of ice cream

Chef's house made dessert of the day