

*Bispa*

# Entrée

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## Warm Garlic Loaf

Add Cheese

**\$10**

**\$4**

## Large Garlic Pizza

Cheese blend, mixed herbs

**\$19**

## Bruschetta (LGO)

Sourdough, tomato salsa, basil, balsamic glaze,  
parmesan

**\$16**

## Lemon Pepper Calamari (LGO)

Mixed leaf, lemon, aioli

**\$15**

## House Made Arancini (3)

Please see specials board

Arrabiata sauce, mixed leaf, parmesan

**\$17**

## Pork Belly Sliders (2)

Sticky pork belly, coleslaw, citrus aioli

**\$19**

## Korean Style Fried Chicken

Korean sauce, pickles, sesame seeds

**\$17**

# Mains

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<b>Fish &amp; Chips</b>	<b>\$29</b>
Rockling, chips, salad, lemon, tartare sauce	
<b>Lemon Pepper Calamari</b> (LGO)	<b>\$28</b>
Chips, salad, lemon, aioli	
<b>Chicken Parmigiana</b>	<b>\$29</b>
Tomato sugo, smoked ham, mixed cheese, chips, salad	
<b>Chicken Schnitzel</b>	<b>\$27</b>
Chips, salad, lemon	
<b>Skinny Parma</b> (LGO)	<b>\$28</b>
Butterfly chicken breast, fresh tomato, bocconcini, roast chats, salad	
<b>Lamb Shoulder</b> (LGO)	<b>\$35</b>
Roast chat potato, broccolini, citrus yoghurt	
<b>Fresh Fish of the Day</b> (LG)	<b>\$37</b>
Roast cauliflower, beetroot, roast potato, green beans, garlic & dill butter	
<b>Veal Scallopini</b> (LGO)	<b>\$35</b>
Mash potato, seasonal vegetables, mushroom sauce	
<b>BBQ Beef Brisket</b> (LGO)	<b>\$33</b>
Chips, salad, bbq sauce	
<b>Nasi Goreng</b> (LGO, VGO)	<b>\$28</b>
Basmati rice, chicken, bacon, prawn, green peas, spring onion, fresh chilli, asian nasi sauce, coriander, lemon, egg	
<b>Garlic Prawns</b> (LGO)	<b>\$35</b>
Steamed basmati rice, fried shallots, parsley, salad	
<b>Buddha Bowl</b> (LGO, VE)	<b>\$26</b>
Pumpkin, beetroot, roast cauliflower, broccolini, pickle onion, roasted chickpea, harissa dressing, cranberry	
Add Halloumi	<b>\$7</b>
Add Chicken	<b>\$7</b>

# Grill

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*Southern Range Beef*

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

**300g Scotch Fillet, Great Southern, Grass Fed (LGO) \$45**

**400g Rib Eye, Great Southern, Grass Fed (LGO) \$55**

**300g Porterhouse, Pinnacle, Grass Fed (LGO) \$49**

**Sauces (LGO) \$3**

Creamy Mushroom

Pepper

Hot English Mustard

Gravy

Red Wine Jus

Dijon Mustard

Garlic Butter

BBQ

Surf & Turf - creamy garlic, grilled tiger prawns **\$13**

Seasonal Greens **\$3**

Seasonal Vegetables **\$3**

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# Burgers

*Served with chips*

**Angus Beef \$26**

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

**Veggie (VGO) \$21**

Veggie patty, lettuce, tomato, pickle, spanish onion, tomato relish, burger sauce

# Pasta and Risotto

## **Chicken & Mushroom Risotto** (LGO) **\$29**

Bacon, sun-dried tomatoes, spinach, spring onion, garlic, chilli, parmesan

## **Prawn Risotto** (LGO) **\$32**

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

## **Pumpkin & Spinach Gnocchi** (VGO) **\$28**

Sage, pumpkin seed, cream, parmesan

## **Seafood Linguini** (LGO) **\$36**

Choice of olive oil or tomato sugo base

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

## **Carbonara Linguini** (LGO) **\$27**

Bacon, mushroom, spring onion, cream, parmesan

Gluten free pasta available **\$3**

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# Salad

## Thai Beef Salad (LGO)

Marinade flank steak, mixed lettuce, cherry tomato, cucumber, spanish onion, fresh mixed herbs, house made thai dressing

**\$30**

## Roasted Beetroot, Pumkin & Halloumi Salad (LGO)

Quinoa, mixed leaf, house dressing, cranberries

**\$28**

## Salad Toppers

Add Calamari

**\$8**

Add Chicken

**\$7**

# Sides

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## Sweet Potato Fries

Garlic aioli

**\$16**

## Chips (LGO)

Aioli

**\$12**

## Mashed Potato (LGO)

**\$9**

## Roasted Chats (LGO)

Parsley & butter

**\$9**

## St Lords House Salad (LGO)

Mixed leaf, tomato, cucumber, onion, lime & ginger dressing

**\$12**

## Seasonal Vegetables (LGO)

**\$9**

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# Dessert

## Ice-Cream, 3 scoops

Rock salt caramel, strawberry, chocolate, vanilla ice-cream, fruits of the forest sobert

**\$8**

## Assorted Cakes

Add a coffee

**\$13**

**\$2**

# Kids

*Served with chips, tomato sauce & soft drink / juice of choice*

<b>Fish &amp; Chips</b> (LGO)	<b>\$14</b>
<b>Chicken Parma</b>	<b>\$14</b>
<b>Grilled Chicken Strips</b> (LG)	<b>\$14</b>
<b>Napoli Pasta</b> (LGO)	<b>\$14</b>
<b>Chicken Nuggets</b>	<b>\$14</b>
<b>Beef Burger</b>	<b>\$14</b>
<b>Cheeseburger</b>	<b>\$16</b>
<b>Ice-cream</b>	<b>\$5</b>

### 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  
LGO - Low Gluten 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

Arrabiata sauce, rocket, parmesan

### Garlic Pizza

Cheese blend, mixed herbs

### Bruschetta (LGO)

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

## MAIN

### Fish & Chips (LGO)

Chips, salad, lemon, tartare sauce  
Grilled fish +\$3

### Lemon Pepper Calamari (LGO)

Chips, salad, aioli

### Chicken Schnitzel

Chips, salad, lemon

### Chicken Parmigiana

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

### Linguine Carbonara (LGO)

Bacon, mushroom, spring onion, garlic, parmesan

### Pumpkin & Spinach Gnocchi

Sage, pumpkin seed, parmesan

## DESSERT

### Trio of ice cream

Chef's house made dessert of the day