



Bistro & Bar Menu

BREADS

Garlic Bread V	4 pcs	\$9
Cheesy Garlic Bread V		\$11
Tomato Bruschetta V		\$16
with basil, fetta, aged balsamic		

BITES

Four Cheese Arancini V	4 pcs	\$14
Fries V,DF		\$11
Wedges V		\$11

THE GARDEN

The Botanist		\$23
mixed Leaves, Walnuts, Beetroot, Broccoli, Pumpkin, Caperberries VE, GF, DF		
Thai Beef Salad		\$25
medium-rare Sirloin Strips, mixed Salad, House Sauce GF, DF		
Cypress Salad		\$20
Spinach Leaves, Quinoa, Tomato, Sweet potato, Carrot, Feta, Kalamata Olives, White Balsamic , Honey GF, V		

Hail Caesar		\$22
baby Cos, Bacon, Croutons, Parmesan, boiled Egg, Anchovies		
	Add Chicken - \$4	

PASTA

Linguini Bosciola		\$26
with Bacon, Swiss Brown's, Garlic Cream		
Pappardelle Primavera		\$24
with roast Vegetables, Napolitana Sauce VE, DF		
Prawn Linguini		\$30
with Chilli, Prawns, Onion, Garlic Chorizo D.F		

THE SEA

Fish & Chips	\$26
with mixed Salad, Tartare Sauce	
Grilled Barramundi	\$36
with Rice, house Red Curry, Bok Choy GF,DF	

SCHNITZELS

Chicken Schnitzel	\$26
El Chapo	\$30
with Jalapenos, Napolitana , Corn, Sour Cream	
Surf & Turf	\$32
with Garlic Prawns, Spanish Onions, Hollandaise	
Spaniard	\$30
with Chorizo, toasted Capsicum, Spanish Onion	
Parmigiana	\$29
with smoked Ham, Napolitana Sauce, Mozzarella	
all served with Chips, Salad, and Aioli	

THE PADDOCK

Grilled Scotch 300g	\$42
Grilled Rump 300g	\$36
Grilled Chicken	\$32
Grilled Pork Chop 300g	\$32
all served with a choice of 2 sides and 1 sauce	

DF- DAIRY FREE V- VEGETARIAN
VE- VEGAN
GF- GLUTEN FREE

OPEN 7 DAYS A WEEK 12 noon-9pm
MENUS ITEMS SUBJECT TO CHANGE

~ CHEF'S SPECIALS ~

Cheese Burger	\$25
Beef Patty, Tomato Relish, Swiss Cheese, Spanish Onion	
Pork Belly	\$32
with Colcannon Potato, Coleslaw, Jus GF, DF	
Lamb Cutlets (3)	\$42
with mashed Potato, Broccolini, Rosemary Jus	

KIDS MEALS \$15

Beef Cheese Burger	
Chicken Nuggets	
Fish & Chips	
Napolitana Pasta V	
Grilled Chicken GF, DF	
under 12yrs all served with chips & tomato sauce [except for pasta]	

DESSERT

Chocolate Pudding	\$15
with Vanilla Bean Ice-Cream	
Crème Brûlée	\$14
with Vanilla Bean, Toasted Macadamia Ice-Cream	

SIDES

Mashed Potato & Vegetables GF	\$9
Chips & Salad	\$8

SAUCES \$4

- Gravy
- Pepper Gravy
- Diane
- Creamy Mushroom





BEVERAGE LIST

BUBBLES

Bimbadgen Scarlet Moscato	8	40
Draytons Chard/Sem Sparkling	10	58
Bimbadgen Sparkling Rose	8	40
Moët & Chandon Brut NV Champagne		130
Taittinger Brut NV Champagne		150
Veuve Clicquot NV Champagne		150

ROSÉ

Tamburlaine Rose	8	40
F.C.R Hunter Valley Rose	11	55

CABERNET SAUVIGNON & MERLOT

Leogate Merlot	8	50
Brokenwood Cricket Pitch	10	50
Margan Cabernet Sauvignon	12	60

LIGHT & MEDITERRANEAN

First Creek Botanica Pinot Noir	8	40
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AROMATIC

Leogate Lion's Pride Pinot Gris	8	40
Tamburlaine Organic Riesling	8	40

CHARDONNAY

Bimbadgen Chardonnay	8	40
Wombat Crossing Chardonnay	10	50
First Creek Chardonnay	10	50

SEMILLION & SAUVIGNON BLANC

Leogate Creek Bed Semillon	10	40
Brokenwood Cricket Pitch SSB	10	50
Tamburlaine Organic Sauvignon Blanc	11	50

SHIRAZ

Tamburlaine Wine Lovers Shiraz	8	40
First Creek Shiraz	10	50
Wombat Crossing Shiraz	13	65
Margan Mourvèdre Shiraz		65
Leogate Black Cluster Shiraz		70
Leogate Aged Shiraz		95
Brokenwood Shiraz		95

COCKTAILS – \$18

Cypress Green Lagoon

Vodka, Midori, and Pine Juice

Burning Sun

Bacardi, Strawberry Liqueur, and Pine Juice

Espresso Martini

Vodka, Kahlua, and Espresso

Electra Blue

Gin, Alize, Lemonade, and Fresh Lime

Banana Rama

Lena, Malibu, and Pine Juice

