BISTRO 1834

STARTERS / SHARE

Crispy Sourdough Garlic Bread - $13
Make it cheesy - $2
Potato Scallops - $15
w/- vinegar salt & tomato ketchep
Calamari Fritti - $20
Salt & pepper seasoning, roast garlic aioli, rocket & lemon
Chicken Bites - $18
w/- black garlic mayo
Cauliflower Popcorn - $16
w/- cauliflower puree, black bean, rocket & fried shallots ***(VE)***
Surveyor Ploughmans - $26
Ham hock terrine, aged cheddar, stout butter, pickled egg, piccalilli & toasted sourdough
Korean Chicken wings - $20
Spicy pepper paste, sesame seeds & fried shallots
BBQ Chicken wings - $20
Apple & rum infused BBQ sauce & crispy spring onions ***(GF)***
Spicy Chicken Wings - $20
Hot sauce w/- celery & blue cheese dipping mayo ***(GF)***
Hand-rolled Porcini mushroom Arancini - $20
Romesco, sour cream, bacon bits, rocket & parmesan ***(VEO)***

KIDS MEALS

Chicken schnitzel & chips - $15
Fish & chips - $15
Beef sausage & mash - $15

SAUCES

Creamy Pepper - $3
Creamy Mushroom - $3
Gravy - $3
Dianne - $3
Red wine Jus - $4 (GF)

DESSERTS

Warm Chocolate Brownie $16
w/ fresh berries, anglaise & honeycomb
Coffee Creme Brulee $16
w/ short bread ***(GFO)***
Ice cream cup $5
w/ choice of sauce, sprinkles & flake

SIDES

Charred Broccolini $10
Mash $10
Bowl of chips $12
Potato Wedges $12
w/ - sweet Chili & sour cream
House pickles $8
Side salad $10

VE-VEGETARIAN VEO-VEGETARIAN OPTION VG-VEGAN GF-GLUTEN FREE GFO-GLUTEN FREE OPTION I-INTERNATIONAL

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MAINS

The Colonel - $25
Crumbed chicken fillet w/ lettuce, tomato, sliced swiss, aioli & bacon jam & chips

Fun Guy Burger - $23
Grilled Portobello mushroom, brie, balsamic onions, spinach, basil mayo & chips ***(VE) (VGO)***

Surveyor Burger - $27
Wagyu beef pattie, bacon, lettuce, tomato, balsamic onion mayo, cheese, pickles & ketchup & chips ***(GFO)***

Steak Sandwich - $28
Wagyu Rump Steak, BBQ Onions, seeded mustard aioli, beetroot tapenade, Swiss cheese & rocket on sourdough & chips ***(GFO)***

Garden Salad - $15
mixed leaves, cucumber, roast corn, tomato, spanish onion & house dressing

Poached Salmon noodle bowl (Chilled) - $30
Green tea noodles, wombok, cucumber, beansprouts, wakame, capsicum, soybeans, black sesame dressing

Lamb Souvlaki Bowl $36
w/ Grilled lamb backstrap, tomato, cucumber, red onion, olives, feta, oregano, pita bread & tzatziki ***(GFO)***

Poke Bowl
Pickled ginger, edamane, iceberg, cucumber, radish, carrot, seaweed, slaw, keupie mayo & sesame dressing

w/ Katsu chicken $29

w/ Salmon $33

Roast Beetroot salad $22
w/ Goats curd, candied walnuts, cous cous, mixed green leaves, raisins, honey dutch carrots, citrus dressing

Chargrilled 300g Rivererine Wagyu Rump MBS +5 $45
w/ chips & salad or mash & charred broccolini, choice of sauce ***(GFO)***

Chargrilled 300g Scotch Fillet MBS +2 $49
w/ Potato Gratin, cauliflower puree, broccolini, Paris butter, Jus

200g Riverine Sirlion MBS +2 $36
w/ chips & salad or mash & charred broccolini, choice of sauce ***(GFO)***

Fish & Chips $29
Beer battered Market Fish w/ house pickle, tartare sauce, lemon, chips & salad ***(I)***

Chicken Schnitzel $28
250g panko crumbed chicken breast w/ chips, salad & choice of sauce

Chicken Parmi $31
250g panko crumber chicken breast w/ napolitana sauce, leg ham, three cheese gratin, chips & salad

Chargrilled Tasmanian Salmon Fillet $37
w/ Cauliflower cous cous, pine nuts, coriander, charred broccolini, beetroot yogurt, crispy kale

Pork Cumberland Sausages $28
w/ mash potato, mushy peas, onion jam & gravy

Chargrilled 250g Murray Valley Pork cutlet $35
w/ braised red cabbage, creamy mash, apple & date relish, red wine jus

Pan fried 250g Veal schnitzel $32
w/ mash potato, burnt lemon, corn pico salad, shiraz jus

Hand rolled potato gnocchi $28
w/ ratatouille of veg, gratinated cheese, pesto & pine nuts ***(VE)***

**Mash / Charred broccolini or Chips / Salad menu change $2*

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