

The Maid's Bistro Menu

Breads	
Ciabatta with olive oil and sticky balsamic	4.0
Garlic, Cheese and Chive Bread	5.5
Bruschetta with tomato, bocconcini, basil and olive salad	8.9
Bruschetta of the day (please refer to the specials)	9.9
Tasting Plates	
Trio of Dips - Chef's choice of house made dips served with char grilled flatbread	13.5
Duck Liver Parfait – Served with roquette, croutons, flatbread and tomato relish	12.9
Maid's Plate - Duck liver parfait, croutons, semi dried tomatoes, pesto, marinated olives, sliced ham, salami, pickled vegetables, mushroom arancini balls, fried haloumi, salt and pepper squid, toasted ciabatta, balsamic and olive oil	29.5
Mixed Asian Platter – Cocktail samosas, spring rolls and dim sims served with soy sauce	25.0
Entrée/Salads	
Crispy Prosciutto Salad with roasted pumpkin, cherry tomatoes, bocconcini, pine nuts, baby spinach and roquette tossed in a honey mustard balsamic dressing	17.5
Traditional Caesar Salad with cos lettuce, maple flavoured bacon, shaved parmesan, anchovies, croutons, poached egg and creamy caesar dressing	14.9
- Cajun spiced chicken	2.5
- Smoked Salmon	3.5
Moroccan Style Prawn Salad served with orange segments, cous cous, mixed salad and a spicy mayonnaise dressing	19.5
Marinated Lamb Salad with pumpkin, roast capsicum, zucchini, squash and eggplant all tossed through cous cous with a tzatziki dressing	18.5
Smoked Salmon Salad Stack with pappadams, capers, onion, tomato, lettuce and finished with a honey mustard dressing	19.5
Goats Cheese and Roast Butternut Tart with roquette, toasted pine nuts and capsicum coulis	16.9
River Murray Salt and Peppered Tasmanian Squid in a pappadam basket served with salad and our house made sweet lemon, chilli and coriander dipping sauce	12.9/16.9
Blue Swimmer Crab Linguini tossed through ginger, garlic, shallots and asparagus in a light rosé sauce	16.9/27.9
Fresh Local Oysters	
Natural	2.0each
Kilpatrick , Worcestershire and bbq sauce with smoky bacon	2.5each
Oyster of the day (please refer to the specials)	2.5each
Baguettes/Wraps and Brekkie (available until 5pm)	
No.1 sliced ham, baby spinach, brie and cranberry	9.9
No.2 grilled chicken, roast capsicum, cos lettuce, tomato and pesto	
No.3 bacon, tomato and iceberg lettuce	
No.4 char grilled eggplant, capsicum, zucchini, caramelised onion and hummus	
No.5 sloppy Joe's – bolognaise, mushrooms and melted cheese	
Eggs Benedict poached egg atop English muffin with leg ham and hollandaise	9.9
Omelette Florentine with spinach and fetta served with chips and salad	13.90
- with chorizo	2.0

Pizzas

Mexican ground beef, tomato, Monterey Jack cheese, house pickled Jalapeno chillies, corn chips and sour cream	15.9
Meat Lovers bacon, salami, ham, chicken, chorizo, tomato and anchovies	17.0
Margarita sliced tomato, basil, bocconcini, olive oil and sea salt	14.9
Seafood prawns, calamari, chilli, red onion and tomato	16.0
BBQ Chicken tomato, bacon and roast capsicum	15.9

Mains

Creamy Forest Mushroom Risotto with Kangaroo Island haloumi, tomato, lime confit and a drizzle of olive tapenade	19.9
- with chicken	2.5
Vegetarian Lasagne of roast vegetables, cheese and Napolitano sauce served with a fresh mixed leaf salad	19.9
Pasta of the Day (please refer to the specials)	POA
Blue Swimmer Crab Linguini tossed through ginger, garlic, shallots and asparagus in a light rosé sauce	16.9/27.9
Moroccan Spiced Chicken served with a chickpea garden salad, warm pitta and lemon yoghurt	15.9
Curry of the Day (please refer to the specials)	POA
Red Roasted Chinese Style Lamb Rump served on a crispy daikon cake with steamed bok choy and bbq sauce	23.5
River Murray Salt and Peppered Tasmanian Squid in a pappadam basket served with salad and our house made sweet lemon, chilli and coriander dipping sauce	12.9/16.9
Baked Barramundi Fillet served with mushroom, asparagus, spring onion and cheese risotto	23.9
Fish of the day (please refer to the specials)	Market Price
Traditional Spanish Paella with chorizo, mussels, squid, prawns, baby spinach tomato and garlic	22.9

From The Grill

350g Rib-Eye – MSA	33.0
300g Wagyu Rump	28.0
300g Sirloin – MSA	29.0
350g Scotch – Aged	32.5
Choice of plain, pepper, mushroom gravy or trio of mustards	
All steaks served with chips and salad or a jacket potato and coleslaw	

Traditionally Maid Pub Grub

Cajun Chicken Burger with bacon, cheese, lettuce, tomato, sweet chilli mayonnaise and chips	16.9
Steak and Onion Sandwich with bacon, egg, cheese, caramelised onions, tomato, and horseradish cream on warm Turkish bread served with chips	18.9
Beef or Chicken Schnitzel served with chips, salad and your choice of plain, pepper or mushroom gravy	16.9
Parmigiana topping extra	2.5
Squid Schnitzel lightly breaded squid steak topped with prawns and béarnaise sauce served with wedges	16.5
Fish and Chips Coopers battered or grilled fish fillets with chips, garden salad, fresh lemon and tartare sauce	16.9
add a side crispy fried white bait	3.0

Sides

Chips with mayonnaise	6.5
Wedges with sweet chilli and sour cream	7.5
Seasonal green vegetables tossed through garlic butter	6.5
Mixed salad leaves dressed with balsamic dressing	5.5
Rosemary and garlic roast potatoes with aioli	6.5
Tomato, basil & bocconcini salad	6.5