

# Keefe's Bistro

## SHARE ITEMS

<b>Crusty garlic bread</b>	(4pce) toasted seed loaf with garlic butter	(v)	<b>\$ 8</b>
<b>Chilli Cheese bread</b>	(4pce) grilled with spiced chilli & cheese	(v)	<b>\$ 8</b>
<b>Seasoned fries</b>	a bowl of hot chips with garlic salt & aioli	(v)	<b>\$ 9</b>
<b>Golden potato cakes</b>	(5pce) harissa mayo & tomato ketchup	(v)	<b>\$ 9</b>

## CLUB CLASSICS

<b>Caesar salad</b>			<b>\$19</b>
<i>Cos lettuce tossed with creamy Caesar dressing, crisp crouton &amp; bacon bits</i>			
	<i>*Add grilled chicken to your salad</i>		<b>\$ 8</b>
<b>Open garden burger</b>		(gf) (v)	<b>\$22</b>
<i>Served on a medley of root vegetables with pumpkin puree &amp; dressed rocket</i>			
<b>BMYS fish &amp; chips</b>			<b>\$22</b>
<i>New Zealand battered whiting fillets with mixed leaves, tartare sauce &amp; chips</i>			
<b>Salt &amp; pepper calamari</b>			<b>\$23</b>
<i>Tender calamari lightly seasoned served garlic aioli, green salad &amp; chips</i>			
<b>Crumbed chicken schnitzel</b>			<b>\$23</b>
<i>with a salad of rocket, parmesan &amp; balsamic, mushroom gravy pot &amp; chips</i>			
<b>Naked beef burger</b>		(gf)	<b>\$24</b>
<i>prime beef, cheese, bacon, tomato &amp; lettuce with a fried egg &amp; a basket of chips</i>			
<i>*ask for a bun if you prefer the burger not to be served naked</i>			
<b>Greek inspired chicken Parmigiana</b>			<b>\$26</b>
<i>topped with Virginian ham, Napoli, feta, olives &amp; capsicum, served with chips</i>			
<b>Roast pork</b>			<b>\$26</b>
<i>served with root vegetables, apple sauce, crackle crisps &amp; home-style gravy</i>			
<b>Chicken curry</b>			<b>\$26</b>
<i>A mild Indian spice curry with Basmati rice &amp; grilled naan</i>			
<i>*ask for a vegetarian curry if you would like</i>			
<b>Pie of the day</b>			<b>\$26</b>
<i>Braised lamb with rosemary &amp; shiraz in a flaky pastry pie, served with chips</i>			

## MAIN COURSES

<b>Thai calamari salad</b>			<b>\$24</b>
<i>A summer salad with calamari, Kafir lime &amp; Thai flavours</i>			
<b>Flame-grilled chicken breast</b>		(gf)	<b>\$26</b>
<i>Chermoula spiced chicken served with vegetables &amp; natural yoghurt dressing</i>			
<b>Slow-roasted duck</b>			<b>\$34</b>
<i>marinated duck Maryland served with a mushroom pie &amp; braised red cabbage</i>			
<b>Atlantic salmon</b>		(gf)	<b>\$36</b>
<i>Oven baked &amp; served on a root vegetable stack dressed with orange glaze</i>			
<b>Seafood linguini</b>			<b>\$36</b>
<i>Tiger prawns, calamari &amp; half shell scallops tossed with sautéed onion &amp; olive oil</i>			
<b>Slow roasted lamb rump</b>		(gf)	<b>\$36</b>
<i>Lamb rump on a vegetable medley with cauliflower puree &amp; red wine jus</i>			
<b>250gm Eye fillet steak</b>			<b>\$49</b>
<i>tender centre-cut fillet served with a petite mushroom pie &amp; cabernet jus</i>			

## DESSERT OF THE DAY

<b>Individual pavlova</b>		(gf)	<b>\$ 12</b>
<i>with diced fruit salad, passionfruit drizzle &amp; double cream</i>			
<b>Sticky date pudding</b>			<b>\$ 12</b>
<i>Steamed pudding with butterscotch sauce &amp; vanilla ice cream</i>			

## CHILDRENS MEALS

<b>Fish &amp; Chips</b>	<i>with tartare sauce (or ask for tomato sauce)</i>		<b>\$ 12</b>
<b>Cheeseburger</b>	<i>grilled beef with tasty cheese &amp; a side of chips</i>		<b>\$ 12</b>
<b>Crumbed chicken</b>	<i>with salad leaves, chips &amp; tomato sauce</i>		<b>\$ 12</b>
<b>Kids roast of the day</b>	<i>roast pork with vegetables &amp; gravy</i>	(gf)	<b>\$ 12</b>