

# MONTE'S Bistro



Taking pride in sourcing only the freshest local produce from across the Richmond Valley and Northern Rivers

## SALADS

**Chicken Caesar Salad** **GFavail.** 28

*Cos lettuce, bacon, boiled egg, croutons, grilled chicken tenderloins, parmesan & caesar dressing*

**Warm Cous Cous Salad** **V** 28

*Roasted zucchini, pumpkin, beetroot, capsicum & fetta w/ balsamic dressing*

## FOR THE KIDS

**Spaghetti Bolognese** 15

**Chicken Nuggets** 15

**Ham & Pineapple Pizza** 15

**Battered Fish** 15

**Bangers & Mash w/ gravy** **GFavail.** 15

## EXTRAS & SIDES

**Sauces** 3

*Choose from gravy, mushroom, peppercorn, dienne, garlic cream or bearnaise*

**Salt & Pepper Squid Topper (5pc)** 8

**Crumbed Prawn Cutlet Topper (3pc)** 8

**Dinner Rolls (2pc)** 3

**Mash Upgrade** 3

## SENIORS MEALS

*Excluding Public Holidays*

**Creamy Garlic Prawns** **GFavail.** 18

*/w steamed rice*

**Prawn Cutlets** 18

*/w chips, salad, lemon & tartare sauce*

**200gm Sirloin** **GFavail.** 18

*Cooked to your liking and served /w your choice of two sides; chips, salad, roast potatoes or seasonal vegetables & sauce*

**Beef Bangers & Mash** **GFavail.** 18

*w/ vegetables, caramelised onion & gravy*

**Beef Rissoles** **GFavail.** 18

*/w mash & steamed greens*

**Salt & Pepper Squid** 18

*/w chips, salad, lemon & tartare sauce*

**Sweet Potato Chip Upgrade** 2

**Seasonal Vegetables** 12

**Garden Salad** 10

**Bowl of Mash** 8

**Side Salad** 6

**GFavail.** - Gluten Free available    **V** - Vegetarian

A SURCHARGE OF 10% APPLIES TO ALL BILLS ON PUBLIC HOLIDAYS

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## STARTERS

<b>Garlic Bread V</b>	10
<i>Add cheese + 2 Add cheese &amp; bacon + 3</i>	
<b>Crumbed Camembert</b> /w tomato relish	16
<b>Duck Spring Rolls</b> /w plum sauce	16
<b>Trio of Dips &amp; Toasted Flatbread</b> GFavail.	13
<i>Hummus, baba ganoush &amp; whipped fetta</i>	
<b>Salt &amp; Pepper Squid (10)</b>	15
<i>/w lemon &amp; tartare</i>	
<b>Loaded Fries</b>	15
<i>Topped /w cheese, bacon &amp; sweet chilli sauce</i>	
<b>Potato &amp; Leek Soup</b>	14
<i>/w crispy bacon topping &amp; dinner roll</i>	
<b>Grilled Cajun &amp; Garlic King Prawn</b>	17
<i>/w grilled sourdough</i>	

## MAINS

<b>Chicken Schnitzel</b> (Small/Large)	24 / 28
<i>w/ your choice of sides and sauce</i>	
<b>Chicken Parmigiana</b> (Small/Large)	28 / 32
<i>Schnitzel topped w/ napoli sauce, leg ham &amp; cheese</i>	
<b>Roast of the Day</b> GFavail. (Small/Large)	25 / 29
<i>w/ roast potatoes, vegetables &amp; gravy</i>	
<b>Pan Seared Barramundi</b> GFavail.	28
<i>w/ lemon &amp; herb butter</i>	
<b>Beef Bangers &amp; Mash</b> GFavail.	26
<i>w/ vegetables, caramelised onion &amp; gravy</i>	
<b>Crumbed Lamb Cutlets</b>	30
<i>w/ your choice of sides and sauce</i>	

## FROM THE GRILL GFavail.

All served with your choice of two sides; chips, salad, roast potatoes or seasonal vegetables and sauce - gravy, mushroom, peppercorn, dianne, garlic cream or bearnaise

<b>300gm Sirloin</b>	32
<b>500gm T-Bone</b>	39
<b>300gm Rib Fillet</b>	40
<b>300gm Garlic &amp; Rosemary Lamb Rump</b>	33
<b>Texan BBQ Spiced Pork Shoulder Chop</b>	29
<b>Pasta</b>	28
<i>Creamy chicken, bacon, mushroom &amp; truffle spaghetti topped w/ parmesan</i>	
<b>Vegetable Massaman Curry</b>	30
<i>w/ rice, steamed greens &amp; naan bread</i>	
<b>Bacon Wrapped Chicken Breast</b> GFavail.	32
<i>w/ your choice of sides and bearnaise sauce</i>	
<b>Slow Cooked Beef Brisket</b>	30
<i>w/ house BBQ sauce, mash &amp; vegetables</i>	
<b>BBQ Pork Ribs</b> GFavail. (1/2 & Full Rack)	26 / 30
<i>w/ your choice of sides</i>	
<b>Grilled Lamb Skewers</b> GFavail.	28
<i>w/ Mediterranean dips, naan bread &amp; salad</i>	