BISGRO MARU

ASSORTED BREADS

Garlic Bread (v) \$7.9 Garlic & Cheese Bread (v) \$9.9 Garlic, Cheese & Bacon Bread \$11.9 Four pieces of toasted Turkish bread with garlic butter

Bruschetta (v) \$18.9

Four pieces of toasted sour dough bread topped with fresh cherry tomatoes, onion, basil & Danish feta, drizzled with a balsamic glaze & olive oil

STARTERS & SHARE PLATES

Soup of the Day \$12.9 Ask your server for today's soup selection, served with crusty bread

Arancini (v) \$17.9

Three Italian rice balls filled with pumpkin & feta, lightly panko crumbed & served with garlic aioli

Salt & Pepper Calamari (df) \$18.9

Salt n' pepper squid deep fried & accompanied with sweet chilli sauce & a lemon wedge

Saganaki (v) (gf upon request) \$19.9

Wedge of grilled kefalograviera cheese, served with caramelised onion & lemon

Spicy Buffalo Wings

6 piece \$19.9 12 piece \$29.9

Chicken wings in a spicy Buffalo sauce, served with celery sticks & a side of blue cheese dipping sauce

Italian Meatballs (gf - without bread) \$18.9

Three meatballs with a house-made tomato sugo topped with parmesan cheese & served with crusty bread

Sharing Starter Board \$49.9

Three meatballs, six buffalo wings & three arancini, accompanied with crusty bread & dipping sauce

Seasoned Steak Fries (v)(gf) \$9 Onion Rings \$11 Sweet Potato Fries \$12 Chilli Fries \$12.5

Slaw (v)(gf)(df) \$8 Mash (v)(gf)\$9 Fresh Garden Salad (v)(gf)(df) \$9 Roasted Vegetables (v)(gf) \$13

SAUCES

Creamy Pan Gravy (gf) \$4.5 Creamy Pepper Gravy (gf) \$5 Creamy Mushroom Gravy (gf)\$5

Garlic Butter \$6 Red Wine Jus (df) \$5 Seafood Surf & Turf Sauce (gf) \$12

gf - Gluten Friendly || v - Vegetarian || vg - Vegan || df - Dairy Free

No Alterations To The Menu || Surcharge Applies On Public Holidays || No Split Bills || Some Menu Items May Contain Nuts and/or Dairy || If You Have An Allergy To Anything Please Inform A Staff Member

Bistro Cakeage Fee Applies \$10 per cake



SCAN THE QR CODE BELOW

STEAKS

Highest quality angus beef, 150 days grain fed from the southern regions of Australia

Rump (300gm) (gf)(df upon request) \$45.9 Porterhouse (350gm) (gf)(df upon request) \$51.9 Scotch Fillet (300gm) (gf)(df upon request) \$59.9 Rib-eye (450gm) (gf)(df upon request)\$69.9

All steaks are cooked to your liking & served with a choice of gravy: CREAMY MUSHROOM SAUCE, CREAMY PAN GRAVY OR CREAMY PEPPER SAUCE & choice of two sides: STEAK FRIES, FRESH GARDEN SALAD, MASH AND/OR ROASTED VEGETABLES

MAINS, BURGERS & RISOTTOS

Keilor Hotel's Beef Burger \$28.9

House-made beef burger patty topped with grilled bacon, served in a toasted bun with cheese, tomato relish, garlic aioli, lettuce, sliced tomato & Spanish onion, accompanied with chips

Brisket Burger \$31.9

Slow cooked beef brisket with a spicy BBQ sauce & slaw accompanied with chips & pickles on the side

Graziers Steak Sandwich \$33.9

Porterhouse steak served in toasted Turkish bread with cos lettuce, garlic aioli, sliced tomato, bacon, red onion & cheese accompanied with chips

Beef Brisket (gf)(df) \$39.9

12 hours slow cooked beef brisket served with slaw, sweet potato fries, pickles & a smoky, spicy BBQ sauce

Lamb Shanks (gf upon request) 1 shank \$37.9 2 shanks \$47.9

Slow cooked in red wine & a home-made vegetable sauce, served on mashed potato accompanied with wilted spinach & onion rings

House Made Curry of the Day (gf upon request) \$32.9

Ask your server for today's curry selection, served with rice & roti bread

Chicken & Bacon Risotto (gf) \$29.9

Chicken, bacon, onion & garlic, cooked in vegetable stock finished with spinach, parmesan & parsley

Lamb Ragu with Gnocchi \$31.9

Slow cooked lamb ragu with potato gnocchi & topped with goats cheese

House-Made Pot Pie of the Day \$33.9

Ask your server for today's pie selection, served with chips & salad (roasted vegetables \$4 or mash \$2.5 supplement charge)

Chicken Saltimbocca (gf) \$39.9

Oven cooked chicken breast wrapped in prosciutto & sage, drizzled with a pan-fried white wine & creamy lemon butter sauce, served with sweet potato fries & roasted vegetables

Chicken Schnitzel \$28.9

Free range chicken breast, crumbed with panko breadcrumbs served with chips & slaw (roasted vegetables \$4 or mash \$2.5 supplement charge)

Chicken Parmigiana \$29.9

Free range chicken breast, crumbed with panko breadcrumbs, smothered with a house-made Napoli sauce, Virginian ham & melted house-blended cheeses, served with chips & salad (roasted vegetables \$4 or mash \$2.5 supplement charge)

SALADS, VEGAN & VEGETARIAN

Thai Salad (v)(gf)(df)(vegan upon request) \$24.9

add beef \$7 add chicken \$6 Mixed leaf leftuce, capsicum, red chilli, bean sprouts, coriander & a sweet chilli lime dressing topped with marinated beef & crispy rice noodles

Warm Moroccan Salad (v)(vegan upon request) \$24.9 add beef \$7 add chicken \$6

Couscous, chickpeas & sundried tomatoes, feta, pumpkin, spinach & red onion tossed in a tangy Moroccan dressing

Vegan Burger (vg)(df) \$29.9

Vegetable patty served with tomato relish, shredded iceberg lettuce, sliced tomato, Spanish onion & served in a beetroot vegan bun accompanied with potato fries

Mushroom & Pea Risotto (gf)(v)(vegan upon request) \$29.9

Button & porcini mushrooms cooked in vegetable stock with peas, onion & garlic, finished with parmesan & olive oil

Eggplant Parmigiana (v) (vegan upon request) \$27.9

Eggplant smothered with a house-made Napoli sauce & melted house blended cheeses & served with chips & salad (roasted vegetables \$4 or mash \$2.5 supplement charge)

FISH & SEAFOOD

Beer Battered Fish & Chips (df) \$29.9

Freshly beer battered hake, served with chips & salad, accompanied with a lemon wedge & tartare sauce

(roasted vegetables \$4 or mash \$2.5 supplement charge)

Salt & Pepper Calamari (df) \$31.9

Polenta dusted calamari deep fried, served with chips & salad, accompanied with a lemon (roasted vegetables \$4 or mash \$2.5 supplement charge)

Oven Baked Barramundi (gf) \$44.9

Oven baked farmed barramundi fillet served with mash & roasted vegetables, accompanied with a creamy lemon garlic butter sauce & a lemon wedge

Seafood Marinara \$39.9

Prawns, calamari, scallops, barramundi & fresh mussels tossed in a house-made tomato sugo with spaghetti, served with a lemon wedge

KIDS MENU - 12 YEARS AND UNDER

Kids Meal Deal \$25

Kids main, kids dessert, kids soft drink or juice & kids activity pack

Kids Mains \$14.9

Kids Desserts \$7

Cheeseburger & Chips Kids Beef Lasagna Nuggets & Chips (gf upon request) Chicken Tenders & Chips

Frog in a Pond Ice Cream Sundae

DESSERTS

Sticky Date \$12.9 Served with butterscotch sauce & salted caramel ice-cream

Apple & Rhubarb Crumble \$13.9

Served with vanilla ice-cream

Crème Brûlée \$13.9 Served with salted caramel ice-cream

Chocolate Brownie (contains nuts)(gf upon request) \$12.9 Served with salted caramel ice-cream

Churros \$12.9 Served with a chocolate dipping sauce

SENIORS MENU

AVAILABLE LUNCH AND DINNER MONDAY TO FRIDAY

Please Have Your Seniors Card Available When Ordering

1 Course \$20.9 Main Only 2 Course \$29.9 Soup & Main or Main & Dessert **3 Course \$34.9** Soup, Main & Dessert

SENIORS MAINS

Beef Lasagna

House-made beef lasagna served with either chips or salad

Beef Burger

House-made beef burger patty topped with grilled bacon, served in a toasted bun with cheese, tomato relish, garlic aioli, lettuce, sliced tomato & Spanish onion, accompanied with chips

Salt & Pepper Calamari (df)

Polenta dusted calamari deep fried, served with chips & salad, accompanied with a lemon wedge & siracha mayo

Chicken Schnitzel

Free range chicken breast, crumbed with panko breadcrumbs served with chips & salad (roasted vegetables \$4 or mash \$2.5 supplement charge)

Chicken Parmigiana

Free range chicken breast, crumbed with panko breadcrumbs, smothered with a housemade Napoli sauce, Virginian ham & melted house-blended cheeses, served with chips & salad

(roasted vegetables \$4 or mash \$2.5 supplement charge)

Beer Battered Fish and Chips (df)

Freshly beer battered hake, served with chips & salad, accompanied with a lemon wedge & tartare sauce (roasted vegetables \$4 or mash \$2.5 supplement charge)

Curry of the Day (gf upon request)

Ask your server for today's curry selection, served with rice & roti bread

Chicken & Bacon Risotto

Chicken & bacon with onion & garlic, cooked in vegetable stock finished with spinach, parmesan & parsley

Mushroom & Pea Risotto (v)(vegan upon request)

Button & porcini mushrooms cooked in vegetable stock with peas, onion & garlic, finished with parmesan & olive oil

SENIORS DESSERTS

AVAILABLE IN THE TWO OR THREE COURSE SPECIAL ONLY

Sticky Date Pudding served with butterscotch sauce & salted caramel ice-cream

Apple & Rhubarb Crumble

served with vanilla ice-cream