

anglers kitchen

LUNCH & DINNER BISTRO MENU

Light bites

Olives (V, VG, GF, DF)	8
Marinated mixed olives	
Natural Oysters (GF, DF)	
Individual	6
Half dozen	32
Full dozen	58
Vegetarian Spring Rolls (V, VG, DF)	17
Chilli & lime dipping sauce	
Pumpkin & Mozzarella Arancini (V)	18
Aioli, mini herb salad	
Tomato Bruschetta (V)	20
Fresh tomatoes on toast with whipped stracciatella cheese, sea salt and basil oil	
Pork & Chive Dumplings	
Light soy lime and ginger sauce served with seaweed salad	23
Cured Kingfish Ceviche (DF, GF)	
Coconut, chilli, daikon radish, lime	28

Salads

Classic Caesar	21
Baby cos lettuce, garlic croutons, bacon, boiled egg, parmesan, white anchovies, caesar dressing	
Summer Rice Bowl (V, VG, GF, DF)	25
White rice, charred corn, greens, avocado, edamame, pickled zucchini & lemon tahini	
Roasted Pumpkin (V)	26
Caramelised yoghurt, ancient grain salad, pomegranate seeds, brown butter & hazelnut	
Crispy Calamari (DF)	27
Rocket, pickled onion, balsamic, citrus mayo, Nduja crumb	

SALAD EXTRAS

King prawn \$4ea
Grilled chicken \$6
Crispy calamari \$10
Grilled fish \$12

Sides

Crispy Chips (V, VG, GF, DF)	14
Tomato sauce	
Garden Salad (V, VG, GF, DF)	8
Tomato, cucumber, onion, carrot, house dressing	
Coleslaw (V, GF)	10
Cabbage, creamy apple dressing	
Char-Grilled Zucchini (V, GF)	14
Stracciatella, brown butter & toasted hazelnut	
Linguine Napoli (V)	\$15
Parmesan cheese	
Gluten free penne extra \$3	
Chicken Tenders (DF)	\$18
Chips and salad	
Fish & Chips (DF)	\$18
Salad & lemon	
Kids Mini Cheeseburger	\$18
Chips & tomato sauce	

Classic

Double CheeseBurger	28
Wagyu beef, cheese, pickles, onion, burger sauce, chips	
Chicken Schnitzel	30
Coleslaw, grilled lemon, romesco sauce, grated ricotta salata	
Battered Fish (DF)	32
Garden salad, chips, tartare, lemon	
Chicken Parmigiana	32
Crumbed chicken, tomato, fresh buffalo mozzarella, basil, chips	
Local Mussels (DF)	34
Garlic, chilli, white wine, Sugo, parsley, crusty bread	
Linguine Marinara (DF)	36
Mussels, clams, prawns, fish, garlic, chilli, white wine	

Signature

Potato Gnocchi (V)	30
Soft hand rolled potato gnocchi, tossed with Char-grilled zucchini ribbons, lemon, extra virgin olive oil and grated ricotta salata	
Grilled King Prawns (GF, DF)	38
Served with pineapple pico de gallo, honey habanero sauce, prawn oil and lemon	
Grilled Fish Of The Day (GF)	38
Served with a creamy apple and cabbage slaw, smashed peas, herbs and charred lemon	
250g Scotch Steak	48
Flinders + co grass fed Bass Strait beef served with fat chips	
Red wine Jus extra	4

Sweets

Assorted Cannoli (V)	12
Citrus mascarpone filled cannoli with pistachio and chocolate, chocolate soil & icing sugar	
Black Forest Gateau (V)	13
Cherry compote and dark chocolate shards	
Lemon Meringue Tart (V)	14
Served with almond & lemon thyme crumble and yuzu white choc gelato	
Kids Ice Cream (V, GF)	10
Choc syrup and sprinkles	

**BYO cakes for
events and
birthdays \$3.5pp**

V = VEGETARIAN VG = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

Some dishes may contain traces of nuts. If you have any serious allergies, please let us know and we will do our best to accommodate

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ASCOT | CATERING
SOLUTIONS