

anglers kitchen

LUNCH & DINNER BISTRO MENU

Light bites

Olives (V, VG, GF, DF)

Marinated mixed olives

8

Natural Oysters (GF, DF)

Individual

6

Half dozen

32

Full dozen

58

Vegetarian Spring Rolls (V, VG, DF)

Chilli & lime dipping sauce

17

Pumpkin & Mozzarella Arancini (V)

Aioli, mini herb salad

18

Tomato Bruschetta (V)

Fresh tomatoes on toast with whipped stracciatella cheese, sea salt and basil oil

20

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

Baby cos lettuce, garlic croutons, bacon, boiled egg, parmesan, white anchovies, caesar dressing

21

Summer Rice Bowl (V, VG, GF, DF)

White rice, charred corn, greens, avocado, edamame, pickled zucchini & lemon tahini

25

Roasted Pumpkin (V)

Caramelised yoghurt, ancient grain salad, pomegranate seeds, brown butter & hazelnut

26

Crispy Calamari (DF)

Rocket, pickled onion, balsamic, citrus mayo, Nduja crumb

27

SALAD EXTRAS

King prawn \$4ea

Grilled chicken \$6

Crispy calamari \$10

Grilled fish \$12

Classic

Double CheeseBurger

Wagyu beef, cheese, pickles, onion, burger sauce, chips

28

Chicken Schnitzel

Coleslaw, grilled lemon, romesco sauce, grated ricotta salata

30

Battered Fish (DF)

Garden salad, chips, tartare, lemon

32

Chicken Parmigiana

Crumbed chicken, tomato, fresh buffalo mozzarella, basil, chips

32

Local Mussels (DF)

Garlic, chilli, white wine, Sugo, parsley, crusty bread

34

Linguine Marinara (DF)

Mussels, clams, prawns, fish, garlic, chilli, white wine

36

Signature

Potato Gnocchi (V)

Soft hand rolled potato gnocchi, tossed with Char-grilled zucchini ribbons, lemon, extra virgin olive oil and grated ricotta salata

30

Grilled King Prawns (GF, DF)

Served with pineapple pico de gallo, honey habanero sauce, prawn oil and lemon

38

Grilled Fish Of The Day (GF)

Served with a creamy apple and cabbage slaw, smashed peas, herbs and charred lemon

38

250g Scotch Steak

Flinders + co grass fed Bass Strait beef served with fat chips

48

Red wine Jus extra

4

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

Kids eats

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

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

anglers kitchen

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