

# anglers kitchen

## LUNCH & DINNER BISTRO MENU

### GRAZE

<b>NATURAL OYSTERS</b>	
Individual	6
Half dozen	32
Full dozen	58
<b>CHARRED CORN RIBS</b>	16
Chilli, peppers, lime, sea-salt (VG,GFO)	
<b>VEGETARIAN SPRING ROLLS</b>	17
Iceberg, chilli & lime (V)	
<b>PORK DUMPLINGS</b>	23
Light soy and ginger sauce, seaweed salad	
<b>FRIED BARRAMUNDI WINGS</b>	28
Toasted nori & sesame seeds, lemon (DF,GFO)	
<b>GRAZING BOARD</b>	32
Cured meats, Italian cheeses, pickled vegetables, olives, grilled focaccia (GFO)	

### SALADS

<b>CAESAR</b>	21
Baby cos, croutons, bacon, egg, parmesan, anchovies, dressing (GFO)	
<b>ROASTED PUMPKIN</b>	25
Ancient grains, beetroot, dried cranberries, toasted seeds, lemon yoghurt and maple-lemon dressing (V,GF)	
<b>SUPERFOOD SALAD</b>	25
Honey glazed carrots, chickpeas, roasted broccoli, quinoa, kale, seeds, tahini dressing (VG,GF)	
<b>CRISPY CALAMARI</b>	27
Rocket, pickled onion, balsamic, lemon mayo, Nduja crumb (GFO)	
<b>ADD-ONS</b>	
King prawn (ea)	6
Grilled chicken	6
Crispy calamari	10
Grilled fish of the day	14

### LUNCH

THURSDAY & FRIDAY  
12:00PM - 2:30PM

SATURDAY & SUNDAY  
12:00PM - 3:30PM

### DINNER

THURSDAY - SATURDAY  
5:30PM - 8:30PM

**All meals are cooked to order. During busy periods, wait times may be slightly longer, and we kindly ask for your patience while our kitchen team prepares your meal with care.**

**Please advise our staff of any dietary requirements before ordering. Some dishes may contain traces of nuts and other allergens. We will do our best to provide a safe dining experience for every guest.**

BYO cakes for events & birthdays \$3.5 pp

V = VEGETARIAN    VG = VEGAN.    GF = GLUTEN-FREE  
DF = DAIRY FREE.    GFO = GLUTEN-FREE OPTION

### CLASSIC

<b>DOUBLE CHEESEBURGER</b>	28
Wagyu beef patties, cheese, pickles, onion, burger sauce, milk bun, chips	
<b>CHICKEN SCHNITZEL</b>	30
Cabbage slaw, grated parmesan, grilled lemon, smoky paprika aioli	
<b>CHICKEN PARMIGIANA</b>	32
Tomato, fresh buffalo mozzarella, basil, chips, garden salad	
<b>BATTERED FISH &amp; CHIPS</b>	32
House-made beer battered fish, garden salad, tartare, lemon	
<b>BANGERS AND MASH</b>	38
Grilled beef sausages, mashed potato, smashed peas, red wine gravy, crispy fried onion (GF)	

## OFF THE GRILL

### CHARGRILLED LAMB SKEWERS 37

Whipped feta, hummus, pickled turnip, sumac onions, herbs, grilled flatbread

ALL STEAKS ARE SERVED WITH  
CRUNCHY CHIPS AND GARDEN  
SALAD

250g Grass-fed striploin MB3+ 48

300g Wagyu rump MB6-7 52

Steaks are sourced through local  
Victorian supplier Flinders + Co

### SAUCES 4

Peppercorn / Creamy Mushroom  
Red Wine Gravy / Garlic Butter

ALL SAUCES ARE GLUTEN-FREE

## CHEF'S CHOICE

### LINGUINE MARINARA 36

Mussels, clams, prawns, fish,  
garlic, chilli, white wine (DF)

### SLOW BRAISED BEEF CHEEK 38

Potato puree, charred broccolini,  
red wine jus, crispy onion (GF)

### MARKET GRILLED FISH 38

Cabbage & apple slaw, smashed  
peas, fresh herbs, grilled lemon (GF)

## FROM THE PAN

### NAPOLI GNOCCHI 26

Fresh ricotta & basil (V)

### CHICKEN RIGATONI 30

Grilled chicken, roasted mushroom &  
garlic cream, spinach, herb  
pangrattato, parmesan

### BRAISED BEEF PAPPARDELLE 35

Slow-braised beef ragu, red wine,  
tomato, herbs, gremolata, parmesan

## PARMA NIGHT \$24

Choose from our delicious range of  
chicken parmigiana's

### WEDNESDAY NIGHTS

(Except the first wednesday of every  
month due to the club's general  
meeting)

## SIDES

CRISPY CHIPS 14  
Tomato sauce (GFO)

GARDEN SALAD 8  
Tomato, cucumber, onion, dressing (GF)

COLESLAW 8  
Crunchy cabbage & apple slaw (DF,GF)

POTATO PURÉE 8  
Garlic butter (GF)

CHARRED BROCCOLINI 10  
Whipped ricotta, dukkah, maple-lemon  
dressing (GF)

## DESSERT

STICKY DATE PUDDING 15  
White miso caramel, ice cream

DARK CHOCOLATE MOUSSE 15  
Lemon myrtle cream, honeycomb

LEMON MERINGUE TART 15  
Ice cream, crumb

ASSORTED CANNOLI (2) 15  
Ricotta, pistachio & chocolate

ICE CREAM SUNDAE 10  
Chocolate sauce, sprinkles