

BOARDWALK BISTRO



DAIRY FREE MENU

Available from 11.30am - 2pm
& 5pm - 9pm

STARTERS & LIGHT MEALS

	VISITOR	MEMBER
Pub Loaf (Serves 2-4) with olive oil	7	7
Crisp Fried Wings (4) with salad. Choice of BBQ sauce or Buffalo spicy glaze	16	14
Soup Of The Day v	14	12
Salt & Pepper Squid with salad & garlic aioli	16	14

BURGERS

All burgers served with chips, lettuce, tomato & red onion

Boardwalk Beef Burger with pickles, bacon & relish	20	18
Crispy Chicken Burger with lemon mayo & spicy fried onions	20	18
Vegetarian Burger v with tomato relish	20	18

THE BOARDWALK CARVERY ROASTED BEEF, PORK & LAMB

Small – choice of 1 meat	16	14
Regular – choice of 2 meats	21	19
Large – choice of 3 meats	25	23

Served with traditional accompaniments, roast potatoes, vegetable medley & gravy

MAINS

Cascade Beer Battered Fish & Chips with salad, tartare sauce & fresh lemon	25	23
Vegetable Fettuccini v with tomato sauce, roasted capsicum & olive	24	22
Chicken Schnitzel Reg/Large. Choice of sauce with chips & salad or vegetable medley & new potatoes	21 / 25	19 / 23
Chicken Parmagiana Reg/Large Topped with ham & Napoli sauce. Served with chips & salad or vegetable medley & new potatoes	21 / 25	19 / 23
Chicken Penang Curry with coconut rice	26	24

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FROM THE GRILL

Grilled Tasmanian Salmon with greens, new potatoes & lemon	30	28
Grilled Scotch Fillet (300gm). Choice of sauce with chips & salad or vegetable medley & new potatoes	38	36
Char-Grilled Pork Loin Steaks with gravy, new potatoes and greens	29	27

EXTRAS

Sauce Options: BBQ / Gravy	5	3
3 Panko Crumbed prawns	9	7

SIDES

Chips	9	7
Wedges with sweet chilli		
Garden Salad with vinaigrette dressing		
Steamed Vegetables		
New Potatoes		

DESSERT

Berry & Coconut Mousse with berry compote (vegan)	10	10
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150pt Member Vouchers can be redeemed for a small carvery, or used as \$10 off the member price of any item.

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff of any specific dietary requirements.