



McCuskey's Bistro

ENTREE

GARLIC BREAD **\$8**

4 PIECES

GARLIC BREAD WITH CHEESE **\$10**

HERB & PARMESAN PIZZA **\$12**

8-INCH PIZZA BASE

CHEESE & BACON ARANCINI **\$14**

6 PIECES

WITH GARLIC AIOLI & SALAD GARNISH

SOUP OF THE DAY **\$8.50**

PLEASE SEE SPECIALS BOARD

BEETROOT & FETTA **\$15**

PIZZA PADDLE (V)

BEETROOT INFUSED BASE TOPPED WITH
CRUMBLER FETTA, OLIVE OIL & HERBS

TAQUITOS (V)(GF) **\$16**

4 PIECES

MEXICAN SPRING ROLLS FILLED WITH RED
BEANS, JALAPENOS, CAPSICUM & TOMATO
WITH SPICY SALSA & SOUR CREAM

DIP PLATTER (GFO)(V) **\$20**

3 DIPS, OLIVES, DUKKAH, OLIVE OIL,
BALSAMIC GLAZE & CHARRED PITA BREAD

PLEASE ADVISE STAFF OF
ANY SPECIFIC DIETARY
REQUIREMENTS WHEN
ORDERING

TASMANIAN OYSTERS

NATURAL 1/2 Doz **\$18**

COCKTAIL SAUCE & LEMON Doz **\$32**

KILPATRICK 1/2 Doz **\$20**

BACON & WORCESTERSHIRE Doz **\$36**

PARMIGIANA 1/2 Doz **\$20**

NAPOLI, MOZZARELLA & BREADCRUMBS Doz **\$36**

SALADS

THAI BEEF SALAD (GF) **\$26**

EYE FILLET STRIPS, SPINACH,
ROCKET, RADISH, CUCUMBER,
CASHEWS, CHILLI FLAKES, NAHM JIM
DRESSING & CRISPY SHALLOTS

CAESAR SALAD (GFO) **\$18**

TRADITIONAL CAESAR - ANCHOVIES
OPTIONAL

ROAST VEGETABLE SALAD (VGO) **\$22**

PUMPKIN, BEETROOT, CARROT &
ZUCCHINI WITH PINENUTS, QUINOA,
ROCKET & CRUMBLER FETTA WITH
LEMON & HERB DRESSING

SALAD ADD ONS

ADD GRILLED CHICKEN **\$6**
ADD PANKO CRUMBED PRAWNS **\$8**
ADD HALLOUMI CHIPS **\$6**

GF - GLUTEN FREE, GFO - GLUTEN FREE OPTION, VG - VEGAN, VGO - VEGAN OPTION
V - VEGETARIAN, VO - VEGETARIAN OPTION



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PIZZAS

MEATLOVERS **\$25**

NAPOLI, HAM, CHICKEN, SALAMI,
BACON, CHEESE & BBQ SAUCE

CAPRICCIOSA **\$23**

NAPOLI, HAM, MUSHROOMS,
OLIVES, ANCHOVIES & CHEESE

VEGETARIAN **\$22**

NAPOLI, CHARGRILLED VEG & CHEESE

VOLCANO **\$23**

NAPOLI, HOT SALAMI, JALAPENOS,
CHILLI FLAKES & CHEESE

TRUFFLED **\$26**

TRUFFLE PÂTÉ, MUSHROOMS,
PARMESAN & TRUFFLE OIL

MARGHERITA **\$18**

NAPOLI, OREGANO & CHEESE

***GLUTEN FREE BASES AVAILABLE**

SIDES

BOWL OF CHIPS **\$8**

BOWL OF SALAD **\$6**

BOWL OF VEG **\$6**

BOWL OF FRIES **\$8**

BURGERS

CLASSIC BEEF **\$25**

BEEF PATTY, MIXED LETTUCE,
TOMATO, BACON, CHEESE & BBQ
SAUCE ON A TOASTED BRIOCHE BUN

TEX MEX **\$25**

BEEF PATTY, COLESLAW, TOMATO
SALSA & SPICY JALAPENOS ON A
CHARCOAL BUN

AMERICAN STYLE **\$25**

BEEF PATTY, COLESLAW, CHEESE,
PICKLES, RED ONION, AMERICAN
MUSTARD ON A TOASTED BRIOCHE
BUN

TROPICAL **\$26**

GRILLED CHICKEN BREAST, COS
LETTUCE, TOMATO, BEETROOT,
PINEAPPLE & BACON ON A ROUND
TURKISH ROLL

VEGETABLE (V)(VGO) **\$24**

PUMPKIN & SPINACH PATTY,
PICKLED RED ONION, CHERRY
TOMATOES, FETTA & CHILLI JAM ON
A TOASTED BRIOCHE BUN

VEGAN & GLUTEN FREE
BUNS AVAILABLE

BURGER ADD ONS

BEEF PATTY **\$8**

CHICKEN BREAST **\$6**

VEGETABLE PATTY **\$4**

FRIED EGG **\$2.50**

CHEESE OR BACON **\$3**



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FAVOURITES

ROAST OF THE DAY (GF) **\$27**

SEE SPECIALS BOARD

COOKED FRESH DAILY UNTIL SOLD OUT

FISH & CHIPS **\$26**

GRILLED - BARRAMUNDI FILLET (GFO)

FRIED - SNAPPER FILLETS

WITH CHIPS, SALAD, LEMON WEDGE

& TARTARE SAUCE

CHICKEN SCHNITZEL **\$25**

300G BREAST SCHNITZEL SERVED WITH

CHIPS & SALAD OR VEGETABLES

CHICKEN PARMIGIANA **\$28**

300G BREAST SCHNITZEL WITH

NAPOLI SAUCE, HAM & CHEESE

MELT SERVED WITH CHIPS &

SALAD OR VEGETABLES

LAMB SHANK (GF) 1 SHANK **\$25**

2 SHANKS **\$33**

SLOW COOKED IN A ROOT VEGETABLE &

TOMATO SAUCE WITH POTATO GRATIN

OPTION - ADD AN EXTRA SHANK

BEEF, BACON & BEER PIE **\$26**

GOLDEN BROWN PASTRY WITH POTATO

GRATIN & GREEN PEAS

PANKO PRAWNS **\$25**

FRIED & CRUMBED PRAWNS WITH

CHIPS, SALAD, LEMON WEDGE &

TARTARE SAUCE

CHAR-GRILLED STEAKS

200G EYE FILLET MIGNON **\$42**

WRAPPED IN BACON

300G PORTERHOUSE **\$40**

250G SCOTCH FILLET **\$36**

SAUCES (GF)

RED WINE GRAVY

BROWN ONION GRAVY

MUSHROOM GRAVY

CREAMY PEPPERCORN

EXTRA SAUCE **\$2**

STEAK TOPPERS

PANKO CRUMBED PRAWNS **\$6**

BEER BATTERED ONION RINGS **\$5**

CRISPY KOREAN CHICKEN WINGS **\$8**

ALL STEAKS ARE
COOKED TO YOUR
LIKING & SERVED WITH
YOUR CHOICE OF
CHIPS & SALAD OR
VEGETABLES (GFO)



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MAINS

SALMON FILLET (GF) **\$32**

OVEN BAKED WITH A LEMON, TOMATO, CAPERS & PARSLEY GREMOLATA WITH SWEET POTATO WEDGES & SALAD

RIBS & WINGS (GF) **\$30**

1/2 RACK PORK RIBS & 4 SPICY BUFFALO WINGS IN A COLA RIB SAUCE WITH CHIPS & SALAD

CHICKEN SALTIMBOCCA (GF) **\$28**

GRILLED BREAST FILLET TOPPED WITH SAGE & PROSCIUTTO ON CHAT POTATOES & BROCCOLINI WITH A LEMON & WHITE WINE CREAM SAUCE

LAMBS FRY & BACON **\$25**

WITH CHIPS & SALAD OR VEGETABLES

BEEF CHEEKS **\$30**

SLOWED COOKED IN A RICH BOURBON BBQ SAUCE WITH POTATO GRATIN, GREEN VEG & ROAST CHERRY TOMATOES

BBQ HALF CHICKEN (GF) **\$32**

WITH CORN COBS, COLESLAW, BACON FILLED POTATO SKINS & A SPICY AVOCADO FETTA SMASH

PUMPKIN & MUSHROOM TART **\$24**

WITH KIPFLER POTATOES, GREEN SALAD & NAPOLI SAUCE

VEGETABLE CAPONATA (GF) **\$25**

CHAR-GRILLED VEG IN A HERBED NAPOLI TOPPED WITH A BAKED EGG & PARMESAN SERVED WITH TOASTED TURKISH BREAD

PAN DISHES

FETTUCCHINE MATRICIANA **\$28**

SALAMI, ONION, BACON, GARLIC & TOMATO TOPPED WITH SHAVED PECORINO CHEESE

GNOCCHI BAKE (V) **\$25**

OVEN BAKED POTATO GNOCCHI WITH MUSHROOM, BASIL & SPINACH IN A TOMATO SAUCE WITH CRISPY 3 CHEESE CRUST & GREEN SALAD

SPAGHETTI MARINARA **\$34**

PRAWNS, CALAMARI, SALMON, SHRIMP & MUSSELS TOSSED IN OLIVE OIL WITH CHILLI, GARLIC & PARSLEY

SWEET & SOUR PRAWNS **\$32**

PRAWN TAILS IN A SWEET & SOUR SAUCE WITH ONION, PINEAPPLE & CAPSICUM WITH STEAMED RICE & CORIANDER

VEG RISOTTO (GF)(V)(VGO) **\$25**

CHAR-GRILLED VEG IN A HERBED NAPOLI SAUCE TOPPED WITH SHAVED PARMESAN CHEESE

DUCK RISOTTO **\$30**

SHREDDED DUCK BREAST, SHIITAKE MUSHROOMS, SNOWPEAS, SWEET SOY SAUCE & CRISPY SHALLOTS

THAI CHICKEN CURRY (GFO) **\$27**

WITH STEAMED MINT RICE, GREEN CURRY COCONUT VEGETABLE SAUCE, CHARRED ROTI BREAD & CORIANDER



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SENIORS MEALS

SOUP OF THE DAY \$6

ROAST OF THE DAY (GF) \$18

WITH POTATO, VEG & GRAVY

PANKO CRUMBED PRAWNS \$17

WITH CHIPS, SALAD, TARTARE

SAUCE & LEMON

LAMBS FRY & BACON (GFO) \$18

SERVED WITH VEGETABLES & ONION GRAVY

FETTUCCHINE MATRICIANA \$18

SALAMI, ONION, GARLIC, BACON

& PECORINO CHEESE

200G PORTERHOUSE (GFO) \$22

COOKED TO YOUR LIKING & SERVED

WITH CHIPS & SALAD OR VEGETABLES

CORNED BEEF \$20

WITH CABBAGE, POTATO & BACON

COLCANNON & MUSTARD SAUCE

CHICKEN SCHNITZEL \$17

WITH CHIPS & SALAD OR VEGETABLES

CHICKEN PARMIGIANA \$18

WITH CHIPS & SALAD OR VEGETABLES

FISH & CHIPS \$18

FRIED - SNAPPER FILLET

GRILLED - BARRAMUNDI (GFO)

WITH CHIPS, SALAD, TARTARE

SAUCE & LEMON WEDGE

VEG RISOTTO (GF)(V)(VGO) \$17

CHARGRILLED VEG IN A NAPOLI SAUCE

DESSERT OF THE DAY \$5

SENIORS MEALS

NOT AVAILABLE

FRIDAY, SATURDAY

& SUNDAY NIGHTS

KIDS MEALS \$12

ROAST OF THE DAY (GF)

SEE SPECIALS BOARD

FISH & CHIPS

FRIED OR GRILLED (GFO)

MARGHERITA PIZZA

FETTUCCHINE

WITH NAPOLI SAUCE & PARMESAN

CHEESE

SWEET CHILLI CHICKEN STRIPS

CRUMBED TENDERS SERVED WITH CHIPS

INCLUDES ACTIVITY PACK,

SOFT DRINK OR JUICE

ONLY AVAILABLE FOR KIDS

12 YEARS & UNDER

KIDS DESSERTS

SPIDER \$6

YOUR CHOICE OF SOFT DRINK WITH

A SCOOP OF VANILLA ICE CREAM

ICE CREAM SUNDAE \$5

VANILLA ICE CREAM WITH CHOCOLATE,

STRAWBERRY OR BANANA TOPPING,

SPRINKLES & A CHOCOLATE WAFER



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DESSERTS

INDIVIDUAL CAKES **\$9**

SEE CAKE DISPLAY FRIDGE

COFFEE & CAKE **\$12**

SEE CAKE DISPLAY FRIDGE

MINI PAVLOVA (GF) **\$10**

WITH MIXED BERRIES

& DOUBLE CREAM

FERRERO BOMBE ALASKA (GF) **\$12**

CREME BRULEE & FERRERO GELATO

ON A BISCUIT BASE FINISHED WITH

TORCHED MERINGUE

BANOFFEE BROWNIE **\$12**

WARM BROWNIE WITH BANANA SAUCE,

CHOCOLATE DUST & ICE CREAM SCOOP

LIQUEUR COFFEES \$12

BAILEYS

FRENCH - COINTREAU

JAMAICAN - TIA MARIA

IRISH - JAMESON WHISKEY

MEXICAN - KAHLUA

ROMAN - BLACK SAMBUCA

LONG BLACK COFFEE &
LIQUEUR TOPPED WITH
WHIPPED CREAM

TEA & COFFEE

COFFEE **\$4.50**

CAPPUCCINO, LATTE, FLAT WHITE,

MOCHA, DECAF

COFFEE **\$4.20**

ESPRESSO, LONG BLACK,

MACCHIATO

TEA POTS **\$4.50**

ENGLISH BREAKFAST,

PEPPERMINT, SPRING GREEN,

EARLY GREY, MALABAR CHAI,

CHAMOMILE, LEMONGRASS

GINGER, HONEYDEW GREEN

CHAI LATTE **\$4.50**

HOT CHOCOLATE **\$4.50**

ICED COFFEE **\$6**

ICED CHOCOLATE **\$6**

EXTRAS

SOY / ALMOND MILK **\$0.50C**

MUGS **\$1.00**