

# THE PRINCE BISTRO

## SHARE PLATES

	MEMBER/GUEST
Garlic & rosemary flat bread, sea salt <span>VE</span> <span>NF</span> <span>DF</span>	7 / 8
Garlic bread <span>V</span> <span>NF</span>	7 / 8
Baked pita bread, tomato bruschetta, goats cheese, basil <span>V</span> <span>NF</span> <span>DFR</span>	14 / 16
Fried haloumi chips, za'atar, sesame, chilli jam <span>V</span>	17 / 19
Lemon pepper squid, aioli, lime <span>NF</span> <span>DF</span>	17 / 19
Fried karaage chicken, kimchi mayo, shallots, sesame <span>NF</span> <span>DF</span>	18 / 20
Avocado salsa, house taro crisps, roasted sesame & chilli salt <span>VE</span> <span>GF</span>	15 / 16
Sticky pork belly taco, daikon slaw, sesame (3) <span>DF</span>	20 / 22
Fried fish tacos, slaw, avocado, charred corn mayo (3) <span>NF</span> <span>DF</span>	20 / 22
Fajita plate, flour tortillas, lettuce cups, pico de gallo, sour cream, guacamole, lime <span>V</span> <span>GFR</span> <span>DFR</span>	
Grilled chicken, capsicum & red onion <span>GFR</span> <span>NF</span> <span>DFR</span>	21 / 23
Mexican beans <span>V</span> <span>GFR</span> <span>NF</span> <span>DFR</span>	19 / 21

## SALADS

Clean living bowl, roast pumpkin, moroccan eggplant, avocado, pickled cabbage, ancient grains, cashew crème <span>VE</span> <span>GF</span> <span>DF</span>	21 / 23
Bang bang salad, poached chicken, cabbage, snow peas, carrot, shallots, satay sauce, peanuts <span>DF</span> <span>GF</span>	23 / 25
Greek salad, baby cos, tomato, cucumber, peppers, onion, olives, goats cheese, oregano <span>VER</span> <span>DFR</span> <span>NF</span> <span>GF</span>	20 / 22
Caesar salad, cos, bacon, egg, croutons <span>GFR</span> <span>VR</span> <span>NF</span>	19 / 21

### Salad add on

Add Pistachio falafel <span>VE</span> <span>GF</span> <span>DF</span>	4
Add Salmon <span>DF</span> <span>NF</span>	9
Add Grilled chicken <span>DF</span> <span>NF</span> <span>GF</span>	6
Add Crispy tofu <span>VE</span> <span>DF</span> <span>NF</span> <span>GF</span>	4

## POKÉ BOWLS

Brown rice, cabbage, edamame, beetroot, carrot, red onion, ponzu sauce <span>VER</span> <span>GFR</span>	25 / 27
Pick your protein (choice of one) Huon teriyaki salmon   Chicken katsu   Crispy tofu   Sticky pork belly	
Pick your sauce (choice of one) Sesame mayo   Kimchi aioli   Spicy plum sauce	
Pick your crunch (choice of two) Sesame seeds   Fried shallots   Peanuts	

## SET MENUS

Shared Set Menus from 45pp  
Your choice of shared 3 course set menu. See website for menu  
(Minimum 6pax. Requires pre-order 72hrs in advance))

## BURGERS & SANDWICHES

Gluten free buns available (no charge)  
All served with chips

BBQ cheeseburger, beef, onion, cheese, pickles, BBQ sauce, aioli <span>NF</span>	19 / 21
Steak sandwich, sourdough, onion rings, beetroot, lettuce, tomato relish, aioli, chips <span>DFR</span> <span>NF</span>	22 / 23
Prince burger, beef, cheddar, lettuce, tomato, pickles, burger sauce <span>NF</span>	20 / 22
Fried schnitzel burger, bacon, lettuce, tomato, garlic aioli <span>NF</span>	19 / 21
Pumpkin falafel burger, beetroot slaw, cumin labneh <span>V</span>	19 / 21

## PIZZA

Gluten free pizza bases available (no charge)

Margherita, tomato, mozzarella, basil <span>V</span> <span>NF</span> <span>VER</span>	16 / 18
Smoked leg ham, pineapple, mozzarella <span>NF</span>	17 / 19
Peri peri chicken, bacon, green capsicum, shallots, Spanish onion, peri peri mayo (mild) <span>NF</span>	20 / 22
Supreme, pepperoni, leg ham, mushroom, olives, green capsicum, onion, pineapple, mozzarella <span>NF</span>	20 / 22
Moroccan lamb, tomato base, spiced lamb, tomato, cumin, guacamole, yoghurt, coriander, lemon, mozzarella <span>NF</span>	21 / 23
Roast pumpkin, tomato base, mozzarella, red onion, spinach, za'atar, pesto, fetta <span>VER</span> <span>DFR</span> <span>NF</span>	20 / 22

## PASTA

Gluten free pasta available on request (no charge)

Prawn linguine, charred tomato tapenade, sugar snap peas, pangrattato, basil, chilli, garlic <span>NF</span> <span>DF</span>	28 / 30
Braised beef ragu rigatoni, parmesan, oregano <span>NF</span>	28 / 30
Pumpkin ravioli, sage, pecorino, lemon, burnt butter, pepitas <span>VER</span> <span>DFR</span>	26 / 28

## MAINS

Cone bay barramundi, roast pumpkin, pepitas, red elk, salsa verde <span>DF</span> <span>NF</span> <span>GF</span>	34 / 37
Crispy pork shoulder, cauliflower, purple cabbage, gremolata, jus <span>GF</span> <span>NF</span>	28 / 30
Lamb rump, herb crust, beans, hand cut chips, jus <span>NF</span> <span>DF</span>	32 / 35
Beer battered market fish, slaw, chips, tartare <span>NF</span>	27 / 29
Half Portuguese chicken, garlic sauce, fetta fries, creamy slaw <span>DFR</span> <span>NF</span>	28 / 30
350g Chicken schnitzel, chips, slaw, gravy <span>NF</span>	24 / 26
350g Chicken parmy, chips, slaw <span>NF</span>	26 / 28

**Pie of the day** - please see our specials board

MEMBER/GUEST

## BEECH GRILL

Steaks, ribs & salmon come with your choice of sauce and two sides

250g Rump, Jacks creek <span>GF</span> <span>NF</span> <span>DFR</span>	30 / 32
400g Rump, Jacks creek <span>GF</span> <span>NF</span> <span>DFR</span>	38 / 41
300g Scotch fillet, grass fed, Barkly downs <span>GF</span> <span>NF</span> <span>DFR</span>	42 / 45
350g Sirloin dry aged bone in mbs 2+, Gippsland <span>GF</span> <span>NF</span> <span>DFR</span>	56 / 60
400g Char sui pork spare ribs <span>NF</span> <span>DF</span>	34 / 36
200g Salmon fillet, Huon Valley, Tasmania <span>GFR</span> <span>NF</span> <span>DF</span> <span>GF</span>	35 / 38
250g Yakitori beef skewers, wombok slaw, kim chi, flatbread <span>GFR</span> <span>NF</span> <span>DFR</span>	32 / 35
300g Peri-peri chicken skewers, olive & fetta salad, garlic flatbread, chilli mayo <span>GFR</span> <span>DFR</span> <span>NF</span>	28 / 30

### House made sauces

All sauces are Gluten Free

Hot English Mustard, Gremolata, Gravy, Pepper, Mushroom, Diane, Jus	
Additional sauces	3

## SIDES

Cos, tomato, cucumber, onion, lemon dressing salad <span>VE</span> <span>GF</span> <span>NF</span> <span>DF</span>	7 / 8
Steamed greens, lemon, olive oil <span>VE</span> <span>GF</span> <span>NF</span> <span>DF</span>	7 / 8
Potato mash, chives <span>V</span> <span>GF</span> <span>NF</span>	7 / 8
Steak fries, sea salt <span>VE</span> <span>NF</span> <span>DF</span>	8 / 9
Green cabbage slaw, radish, mint, lemon <span>VE</span> <span>GF</span> <span>NF</span> <span>DF</span>	7 / 8

## DESSERT

Warm churros, dulce de leche <span>V</span>	10 / 11
Nutella pizza, strawberries, mascarpone, hazelnuts <span>V</span>	11 / 12
Sticky maple pudding, vanilla bean gelato, candied pecans <span>V</span> <span>NFR</span>	10 / 11
Chocolate brownie, yoghurt ice cream, chocolate ganache, raspberry <span>V</span> <span>GF</span> <span>NF</span>	10 / 11

## LITTLE NIPPERS

Chicken schnitzel bites, chips or vegetables <span>DF</span> <span>NF</span>	10 / 11
The Prince mini me cheeseburger, tomato sauce, chips	10 / 11
Battered fish, chips or vegetables <span>DF</span> <span>NF</span>	10 / 11
Linguini, tomato sauce, parmesan <span>VER</span> <span>NF</span>	10 / 11
Tomato and mozzarella pizza <span>NF</span> <span>VER</span>	10 / 11
Grilled chicken, chips or vegetables <span>GFR</span> <span>NF</span> <span>DF</span>	10 / 11
Kids poké bowl, brown rice, ponzu, aioli & choice of chicken, salmon or tofu <span>VER</span>	10 / 11

## KIDS VALUE MEAL

Kids meal, kids drink, ice cream cup	13.5/14.5
Activity pack	1.5



SCAN THE QR CODE  
TO SEE OUR SPECIALS

<span>GF</span> = gluten-free	<span>V</span> = vegetarian	<span>VR</span> = vegetarian on request
<span>GFR</span> = gluten-free on request	<span>VE</span> = vegan	<span>VER</span> = vegan on request
<span>NF</span> = nut free	<span>DF</span> = dairy free	<span>DFR</span> = dairy free on request

10% surcharge applies on public holidays | Chips are not gluten free

Please note we take every care when catering for allergens.  
Customers' requests are always catered for to the best of our ability.