



BISTRO MENU

*Our menu is a nod to tradition with a modern flair,
featuring locally-sourced ingredients in every dish.
From hearty classics to fresh new favourites,
there's a plate for every palate.*

*Tuck in, relax, and savour the taste of
a Country Pub in the heart of Port Fairy.*



Bistro Open Times

11:30am - 2:30pm | 5:30pm - 8:30pm

STARTERS



Garlic Bread 11.0

Loaf style baked garlic bread - *V*
Add Cheese +2.0

Soup of the day 14.0

House made with market fresh ingredients
served with crusty bread - *GFO*

House made dips & bread 16.0

Dips, crusty bread, lightly pickled veg
- *GFO, V, VG*

Lamb Koftas 18.0

Served with Tzatziki, honey roasted
cumin carrots, pickled red cabbage
& dill - *GF, DFO*

Salt & Pepper Calamari 18.0

Lightly fried and crusted calamari
with aioli & fresh lemon - *DF*

Chicken Nibbles Small - 15.0

Tossed with salt, pepper, & chili
flakes served with sriracha mayo,
& fresh lemon - *DF, GFO* Large - 28.0

SEAFOOD



Seafood Pasta 38.0

Spaghetti pasta with mussels, prawns
and squid cooked in marinara sauce
and lemon - *GFO*

Fish of the Day POA

Chefs selection of the day - *DFO, GFO*

Fish & Chips 30.0

Beer battered Portland Gummy
with coleslaw, beer battered chips,
tartare sauce & fresh lemon - *DF, GFO*

Salt & Pepper Calamari 30.0

Lightly fried crusted calamari with coleslaw,
beer battered chips, aioli & fresh lemon - *DF*

Salmon 38.0

Pan seared fresh Tasmanian salmon
with lemon gremolata, herb mashed
potato, and fetta salad - *GF*



STUMP CLASSIC

Chicken Schnitzel 26.0

Crumbed chicken breast served with coleslaw, beer battered chips, & fresh lemon

Chicken Kiev 32.0

Chicken breast stuffed with garlic butter, topped with creamy garlic sauce, served with mashed potato & seasonal vegetables

Pie of the Day POA

Our signature pie filling served with mashed potato and seasonal vegetables

Roast of the Day POA

Roast dinner served with potatoes in duck fat with seasonal vegetables and pan roast gravy – *GF, DF*

Classic Chicken Parma 29.0

Crumbed chicken breast topped with Napoli sauce, ham & mozzarella, served with coleslaw, & beer battered chips

Surf & Turf Parma 37.0

Crumbed chicken breast topped with Napoli sauce, ham, mozzarella, prawns & creamy garlic white wine sauce, served with coleslaw & beer battered chips

Eggplant Parma 28.0

Crumbed eggplant topped with Napoli & fresh mozzarella, served with coleslaw, & beer battered chips – *V*

Curry of the Day POA

House made with market fresh ingredients, served with basmati rice – *GFO, DFO*

CHARGRILL

Porterhouse 45.0

300g Hopkins River beef porterhouse – *DFO, GFO*

Scotch Fillet 55.0

300g Hopkins River mb2 scotch fillet – *DFO, GFO*

Stump Rump 60.0

900g of our signature rump steak – *DFO, GFO*

All Steaks are served with fetta salad, beer battered chips with your choice of sauce or compound butter.

Choice of Sauces: all GF

Gravy / Bourbon Pepper Sauce / Garlic Butter
Black Truffle Butter / Mushroom

Add Creamy Garlic Prawns – *GF +8.0*

SIDES

Beer Battered Chips 6.0

Mashed Potato 6.0

Seasonal Vegetables 6.0

Fetta Salad 6.0

Sides only to be ordered with another course.

Public Holiday Surcharge of 15%

MAINS



Mushroom Risotto 30.0

Creamy risotto sauteed with a variety of fresh grilled mushrooms, topped with & Grana Padano parmesan – *GF, V, DFO, VGO*

Miso Roasted Eggplant 28.0

Roasted eggplant with hummus, honey cumin carrots & lightly pickled cucumber – *GF, DF, VG*

Chicken Burger 28.0

Grilled chicken thigh with bacon, American cheese, coleslaw & sriracha aioli on a brioche bun served with beer battered chips – *DFO, GFO*

Steak Sanga 32.0

180g mb2 scotch fillet, American cheese rocket, onion jam & dijoinnaise, all on a Turkish roll, served with beer battered chips – *GFO, DFO*

Chicken Breast 35.0

Pan roasted chicken breast, served with herb mash & seasonal vegetables, pine nuts and gremolata – *GF, DFO*

Dietary & Allergy Requirements

GF - Gluten Free

DF - Dairy Free

V - Vegetarian

VGO - Vegetarian

GFO - Gluten Free Option

DFO - Dairy Free Option

VG - Vegan

SENIORS



Available Monday – Friday

Chicken Schnitzel 22.0

Crumbed chicken breast served with coleslaw & beer battered chips

Bangers & Mash 22.0

Served with caramelised onion, gravy & mashed potato – *GF*

Fish & Chips 22.0

Beer battered flake with coleslaw, beer battered chips, tartare sauce & fresh lemon – *DF, GFO*

Roast of the Day 22.0

Roast dinner served with potatoes in duck fat with seasonal vegetables and pan roast gravy – *GF, DF*

DESSERTS



Warm Apple Crumble 14.0

Sweet & spiced apples with a house made crumble served with cream, vanilla ice cream or both +2.0 – *GFO, DFO*

Classic Bread Pudding 14.0

Freshly baked classic bread pudding with walnuts and raisins served with cream or vanilla ice cream, or both +2.0

Chocolate Mousse 14.0

Rich house made chocolate mousse with brandied fig – *GF*