

WINES

RED

150ml Glass | Bottle

Millbrook Winery Grenache Shiraz Mourvedre (Jarrahdale)	\$12 \$40
Farmhand Organic and Vegan Merlot	\$11 \$37
Silverlakes Shiraz (Jarrahdale)	\$11 \$38
Silverlakes Cabernet Sauvignon (Jarrahdale)	\$11 \$38

WHITE

150ml Glass | Bottle

Risky Business King Valley - Prosecco	\$10 \$39
Drakesbrook Fine Wines White Tail SSB (Waroona)	\$13 \$39
Risky Business - Pinot Grigio (Mt Barker)	\$11 \$39
Banrock Station - Pink Moscato	\$10 \$35
Millbrook Winery - Sauvignon Blanc	\$12 \$40
Risky Business Pinot Noir Rose (Mt Barker)	\$11 \$39
Drakesbrook Fine Wines Chardonnay (Waroona)	\$12 \$39

IN THE FRIDGE

Pure Blonde Organic Apple Cider	\$9.00
James Squire Orchard Crush Apple cider	\$11.00
Rekordlig Strawberry and Lime cider	\$12.00
James Squire Ginger Beer	\$11.00
Hahn Ultra Gluten Free Lager	\$9.00
James Squire Zero Alcohol Beer	\$8.00
Corona	\$10.00
Vodka Cruiser	\$10.00

ON TAP

Guinness Draught - 4.2%
James Squire 150 Lashes Pale Ale - 4.2%
Swan Draught Lager - 4.4%
Hahn Super Dry Lager - 3.5%

COCKTAILS

Espressotini Vodka, kahlua, fresh espresso & sugar syrup	\$17.00
Midori Splice Midori, Malibu, Pineapple Juice and cream	\$16.00
Bloody Mary Vodka, tomato juice, tabasco, worcesteshire sauce, cracked pepper, lemon & celery	\$16.00
Lemon Drop Martini Limoncello, Vodka, Lemon juice & Simple syrup	\$16.00
Pina Colada Malibu, bacardi & pineapple juice	\$16.00
Sex on the Beach Vodka, Peach Schnapps, pineapple juice & cranberry juice	\$16.00
Fruit Tingle Vodka, blue curacao, lemonade & grenadine	\$15.00
Tequila Sunrise Tequila, orange juice & grenadine	\$16.00

BARISTA

Flat White Cappuccino Latte	\$5.00
Double Espresso Long black Short mac	\$4.50
Single Espresso	\$4.00
Hot Choc Vanilla Chai Tumeric Chai	\$5.00
Mocha Long Mac	\$5.50
Babyccino with Marshmallow	\$3.00
Add Caramel Vanilla Hazelnut syrup Honey	+\$0.80
Lactose free Soy Almond Oat milk	+\$1.00
<i>*Decaf Available + \$1.00*</i>	
<u>UPGRADE TO MUG</u>	+\$1.00
<u>TAKEAWAY COFFEE</u>	
• <i>Small (8oz)</i>	+\$0.50
• <i>Large (12oz)</i>	+\$1.00

TEA

Pot for One	\$4.50
Pot for Two	\$6.50
English breakfast Earl Grey Green Lemon & Ginger Peppermint Chamomile	

ICED DRINKS

Iced Coffee Latte Iced Long black	\$6.50
Iced Vanilla Chai Iced Tumeric Latte	\$7.00
Iced Choc* Iced Mocha* Iced Coffee*	\$8.50
• <i>Comes with ice-cream & cream</i>	

SMOOTHIES

Pash 'n Shoot Smoothie Mango, pineapple, passionfruit and apple juice	\$8.20
Berry Go Round Smoothie Raspberries, Blackberries, Strawberries and apple juice	\$8.20
Detox Smoothie Banana, zucchini, carrot, ginger, blueberries and apple juice	\$8.20
<i>*Make smoothies healthier and swap apple juice with coconut water</i>	

MILKSHAKES

Sml | Lge

Chocolate Strawberry Spearmint Caramel Banana Vanilla	\$8.20 \$9.90
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JUICE

Sml | Lge

Apple Orange Tomato Pineapple Cranberry	\$4 \$8
Pop-Top Juice box	\$3.00

SODA DRINKS

Sml | Lge

Lemon Lime & Bitters	\$5 \$9
Fire Engine	\$4 \$8
Coke Diet Coke Coke Zero Sunkist Lemonade Solo	\$5.00
Bundaberg Ginger Beer	\$5.50
San Pelligrino Sparkling Water Schweppes Dry Ginger Ale Tonic Water	\$5.50
Bottled Water	\$3.50
Lipton Iced Tea	\$5.00



MENU

Available for events, functions and group
bookings. Send us an enquiry via our website
bistrobythedam.com.au

Thanks for visiting, we hope
to see you again soon!

The Bistro team

BREAKFAST UNTIL 11AM

Big Breakfast \$26.50
Two eggs cooked your way, grilled tomato, garlic mushrooms, chipolata sausages, bacon, hash browns served with thick cut white toast (GFO)

Wildbird Waffle *available all day* \$26.90
Crispy Housemade buttermilk fried chicken atop a golden waffle, layered with smashed avo, charred corn kernels and a sweet sriracha maple dressing. Finished with a perfectly fried egg for the ultimate indulgence! (NF)

Eggs Benedict \$19.90
Toasted artisan toast topped with two poached eggs, baby spinach and hollandaise (V, GFO, NF)

Mushroom Bruschetta \$18.90
Lightly toasted ciabatta topped with creamy garlic mushrooms and fetta with baby spinach topped with a poached egg (V, GFO, NF)

Pancakes \$18.90
Three pancake stack served with maple syrup, whipped cream and mixed berry (V, NF)

Smashed Avo \$18.90
Two slices of artisan toast smothered with smashed avocado, fetta and garnished with housemade dukkah and balsamic glaze (GFO, V, NFO)

B.L.T *available all day* \$21.90
Bacon, lettuce, tomato and aioli in a toasted turkish loaf with a side of chips (GFO)

Eggs on Toast \$13.00
Two (2) Eggs cooked your way with thick cut white toast and butter (V, GFO, NF)

Croissant *available all day* \$10.00
Ham, Tomato and Cheese in a toasted croissant,
OR
toasted croissant with strawberry jam and butter

Kids Bacon & Eggs \$12.90
Scrambled eggs, bacon and toast (GFO, NF)

Kids Pancakes \$12.90
Two pancakes served with maple syrup and whipped cream (V, NF)

BREAKFAST ADD ON'S

Bacon OR chipolata sausage \$6.00
Hash browns OR 1/2 avocado \$4.50
2 Eggs your way \$5.50
Mushrooms OR Hollandaise \$3.00
Baby Spinach OR Grilled Tomato \$2.50
Icecream scoop \$2.50
Fresh cream \$1.00
Berry coulis / compote \$2.50
Gluten Free bread/toast/ bun \$3.00
Butter/Jam/Vegemite/Peanut Butter/Honey \$0.50
Maple Syrup \$2.00

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Don't forget to check out our Specials
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LIGHT/SHARE FROM 11AM

Loaded Fries \$19.90
Hot chips topped with bacon, BBQ and cheesy sauce (GFO, NF)

Calamari \$17.90
House dusted tender calamari served with housemade tartare sauce (GFO, NF)
GF: Grilled calamari

Make it a main with chips and salad for \$23.90

Arancini \$19.90
Four (4) Housemade arancini - *check our special board for flavours*

Make it a main with chips and salad for \$25.90

Jalapeno Poppers \$18.90
A housemade favourite! Six (6) balls of a creamy blend of cheddar and cream cheese, bacon, onion and jalapenos, crumbed in-house served with a beetroot sauce.

Make it a main with chips and salad for \$24.90

Fish Tacos \$19.90
Two (2) tacos filled with our in-house signature beer battered Hake fish fillets topped with crisp slaw in a warm mini tortilla wrap

Make it a main with chips and salad for \$25.90

Bruschetta \$18.90
Lightly toasted artisan bread topped with a combination of diced tomato, red onion, fresh herb, crumbled fetta and balsamic reduction (GFO, NF, DFO, V, VGO)

SIDES

Garlic Bread \$12.00
Seasonal Veges \$12.00
Hot Chips with tomato sauce \$12.00 (GFO, V, VG)
WHY NOT ADD Aioli \$2, Gravy / Creamy garlic / Mushroom sauce \$3.50

DIETARY

VG = Vegan
GF = Gluten Free
GFO = Gluten Free Option avail.
V = Vegetarian

MAINS FROM 11AM

Grilled Fish of the Day \$M.P
See our Specials Board for our Fish of the Day

Vegetable Frittata \$24.90
A wholesome oven-baked frittata packed with fresh seasonal vegetables, herbs and cheese, served warm with a house salad and chips (GFO)

Chicken Schnitzel \$28.90
Tender chicken breast, hand-crumbed and golden-fried to crispy perfection, served with your choice of gravy, mushroom or creamy garlic sauce and house salad and chips
GFO: Grilled Chicken Breast

Why not add a Creamy Garlic Prawn upgrade for \$8

Chicken Parmy \$29.90
Golden hand-crumbed chicken schnitzel topped with a rich housemade Napoli sauce, melted mozzarella cheese, served with our house salad and chips
GFO: Grilled chicken breast topped

Why not add a Creamy Garlic Prawn upgrade for \$8

Pan fried Prawns \$36.50
Twelve (12) juicy prawns lightly pan fried and smothered in your choice of:

- a rich and velvety housemade garlic cream sauce; or a
- zesty Napoli sauce with a hint of chilli served with rice (GF, NF, DFO)

Gnocchi \$24.90
Soft, pillowy gnocchi tossed in your choice of:

- a rich slow-cooked housemade Napoli sauce with parmesan; or
- smothered in a rich, velvety mushroom cream sauce, with a hint of white wine and finished with parmesan

Its the best with juicy panfried prawns or succulent chicken for \$8

Beer Battered Hake & Chips \$28.90
Flakey Hake fillets dipped in our signature beer batter and fried to crispy perfection, served with our housemade tartare sauce, fresh lemon wedge, house salad and chips

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SALADS FROM 11AM

Pumpkin and Beet Quinoa Salad \$19.90
House roasted pumpkin and beetroot tossed in green leaf, quinoa, spanish onion, fetta, candied walnuts dressed in a creamy sesame dressing (V, VGO, GF, NFO, DFO)

Mango and Avocado Green Salad \$19.90
A refreshing mix of crisp greens, cucumber, fresh mint, ripe mango, creamy avocado and red onion tossed in a zesty lime and coriander dressing (V, VGO, GF, NF, DF)

Warm Chicken and Thai Slaw Salad \$26.90
Succulent grilled seasoned chicken served on a bed of vibrant Thai-style slaw, tossed in a tangy, spicy dressing, finished with fried shallots (GFO, DF, NF)

Roasted Cauli and Cranberry Salad \$19.90
House roasted cauliflower and almonds, tossed with celery, cranberries, red onion and a sweet sherry and maple dressing (GFO, DF, V, VGO)

Why not make your SALAD a more substantial meal and add grilled chicken or juicy pan fried prawns for \$8

KIDS MENU 11AM - 3PM

STRICTLY 12 YEARS AND UNDER
ALL KIDS MEALS \$12.90

Hotdog & Chips
Red hotdog frankfurt in a hotdog roll with tomato sauce and side of chips

Mac & Cheese
Housemade favourite traditional macaroni and cheese

Chicken & chips
Golden hand-crumbed chicken tenderloin with tomato sauce and a side of chips (GFO - grilled chicken)

Picker Basket
Ham and cheese OR vegemite and cheese OR jam sandwich with seasonal cut fruit pieces (GFO, V)

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BURGER BAR FROM 11AM

The Dam Steak Sandwich \$27.90
Grilled Kilcoy MSA striploin steak with lettuce, tomato, chutney relish, caramelized onion, cheddar cheese and garlic aioli served in a turkish loaf with a side of chips (GFO)

The Classic Beef Burger \$24.00
Our juicy, hand-formed beef patty grilled to perfection and topped with pickles, lettuce, tomato, caramelised onion, cheddar cheese and special burger sauce served in a soft bun with a side of chips (GFO)

Crispy Buffalo Chicken Burger \$24.00
Fresh chicken thigh marinated in house for 24 hours in blend of buttermilk and spices, then shallow fried to golden, crispy perfection topped with lettuce, tomato, cheddar cheese and a housemade spicy buffalo sauce served in a soft bun with a side of chips

The Veggie Stack Burger \$23.00
A deliciously stacked burger featuring a flavourful blend of grilled eggplant, zucchini and roasted capsicum with lettuce, tomato and garlic aioli served in a toasted turkish loaf with a side of chips. A perfect plant-based delight! (V, GFO, VGO, DF)

Why not make your BURGER a MONSTER and add grilled bacon for \$4.50 and/or a free range fried egg for \$2.50

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*10% Senior Discount on MAIN, SALAD and BURGER sections only - upon presentation of Seniors Card, prior to payment being made

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