HARRUPPARK

THE BISTRO

DINING HOURS

LUNCH & DINNER - 7 DAYS

Monday 12:00PM - 2:00PM//5:00PM - 8:30PM

Tuesday 12:00PM - 2:00PM//5:00PM - 8:30PM

Wednesday 12:00PM - 2:00PM//5:00PM - 8:30PM

Thursday 12:00PM - 2:00PM//5:00PM - 8:30PM

Friday 12:00PM - 2:00PM//5:00PM - 8:30PM

Saturday 12:00PM - 2:00PM//5:00PM - 8:30PM

Sunday 12:00PM - 2:00PM//5:00PM - 8:30PM

FOOD ALLERGIES & DIETARY REQUESTS

Please be aware that all care is taken when catering for special dietary requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, and dairy products. Customer requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

STARTERS				М	NM	GRILI			w/chips and garden salad or garlic potatoes getables and your choice of sauce	М	NM	1
GARLIC BREAD				5.5	7		NGUS	RUMI	P STEAK @	20.0	70	0
Add cheese & bacon Add cheese (v)				2	4.5 2.5	200g400g				29.9 40.9	32. 43.	
A ROWL OF SWEET BOTATO WEDGES				2	2.5	300G GR	RAIN F	ED RIE	B FILLET @	46.9	49.	.9
A BOWL OF SWEET POTATO WEDGES A BOWL OF CHIPS © @ 09	(V) (GI	5)		13 8	14 9.5		NGUS	EYE F	FILLET MEDALLIONS @F	7/0	70	•
About of Gim 5 ()					7.3	200g400g				36.9 49.9	39. 53.	
ENTRÉES					NIM .	REEF & A						
ENTRÉES				М	NM ————	w/garlic pro 200g ru	ump	ver & cris	py squid	39.9	43.	
KOREAN FRIED CHICKEN (GF) (DF) coated in sticky chilli w/tomato salad			17	7.9	19.9	• 400g r				49.9	53.	9
COCONUT CHICKEN SATAY SKEWERS	S GE (DE)	14	5.9	18.9	rump & half			COMBO @F			
w/jasmine rice & peanut sauce				.,	10.7	200g400g				42.9 54.9	46. 58.	
DUCK SPRING ROLLS ①			18	8.9	20.9	ANGUS S	STEAK	& HAL	F LOBSTER @			
w/sweet chilli dipping sauce BBQ PORK BELLY			19	9.9	21.9	w/roast pot • 200g	tatoes & c	corn on t	the cob	59.9	63.	
w/black garlic slaw, fried shallots, & hickory smoked	d BBQ	sauce			2117	• 400g				69.9	73.	
CAESAR SALAD				7.9	19.9 8.9				STRALIAN ROCK LOBSTER @	59.9	63.	.9
w/crispy squid w/poached chicken			6	0.9	7.9 10.9	MIXED G						
w/tempura prawns						your choice	of sauce		k, grilled lamb cutlets, a bratwurst sausage &	45.0	10	•
CRISPY SQUID SALAD OF w/green papaya salad & Nam Jim dressing			15	9.9	21.9		ump mix ump mix			45.9 56.9	49. 60.	
GARLIC PRAWN RISOTTO @F			19	9.9	21.9	SMOKEY	BBQ I	PORK	RIBS @F			
w/local prawns in a roast garlic & cream risotto						w/roast pot • 325g he	tatoes & c alf rack	corn on t	the cob	30.9	34.	
							hole rac			42.9	46.	
VEGETARIAN			l	М	NM				B CUTLETS @F arlic potatoes & buttered vegetables & your	43.9	47.	9
ASIAN STIR-FRY W OF			17	7.9	20.9	choice of so	uce					
w/hokkien noodles, stir fry vegetables, sweet soy sa						MAIN	IS			М	NM	1
THAI GREEN PUMPKIN & BEAN CURD w/steamed vegetables, crisp rice paper & rice	CU	RRY @F (of (v) 19	9.9	22.9				an cuppy of o	27.0	24	0
VEGETABLE FRIED RICE @F (PF V)			17	7.9	20.9				N CURRY @ P rice paper & rice	23.9	26.	9
w/stir fried Asian vegetables, egg & honey soy sauce	•								ED RICE @ of	24.9	27.	9
						w/stir fried			nion	26.9	29.	9
SEAFOOD			1	М	NM	w/tomato, l	ham, me	Ited chee	ese & choice of sides			
GRILLED ATLANTIC SALMON			34	4.9	37.9				SCHNITZEL ise sauce & choice of sides	28.9	31.	9
w/prawn & bacon stir fry & Japanese sauce						HONEY				26.9	29.	9
GRILLED SALTWATER BARRAMUNDI F w/wilted greens, jasmine rice & ginger & chilli sauce		T GF DF	29	9.9	32.9	w/garlic her	rb & vege	table fri	ed rice			
GRILLED CORAL TROUT ©F ©F				5.9	39.9	PIZZAS					N	IM
w/roast corn, cherry tomato salad & macadamia mojo SEAFOOD BASKET				3.9	36.9					24.5	0.4	
w/beer-battered coral trout, chips, tempura prawns & crispy squid						CHICKEN, BACON RANCH w/tomato & herb base & ranch sauce				21.5	24.	.5
WOK TOSSED PRAWN STIR-FRY w/snow peas & sweet garlic & soy sauce			27	7.9	30.9	CLASSIC				16.9	19.	.9
						w/3 cheese				21.5	24.	_
VALUE						MEDITER w/marinate			rtichoke, capsicum, cherry tomatoes & onion	21.5	24.	.5
VALUE				М	NM ———							
FISH & CHIPS - BATTERED BARRAMUI	NDI		19	0.9	22.9	KIDS served with ice			M NM		M N	NM
w/salad or vegetables						POPCORN CH			11.5 12.5 GRILLED BARRAMUNDI @F		11.5 1	
CRUMBED STEAK (DF) w/chips, salad or vegetables			19	9.9	22.9	100G ANGUS			11.5 12.5 LAMB CUTLET @F	1	11.5 1	12.5
CHICKEN SCHNITZEL @			19	.9	22.9	CRUMBED STI			11.5 12.5 HAM AND PINEAPPLE PIZZA 11.5 12.5 CHICKEN RISOTTO		11.5 1 11.5 1	
w/chips, salad or vegetables WOK TOSSED CHICKEN STIR-FRY (DF)												
w/egg noodles, sweet soy & shallots			19	9.9	22.9							
Sauces	М	NM	Toppers	wit	h main meals only		М	NM	Sides	М	N	NM
DIANE SAUCE @F	2.5	3	ONION RING	GS			7.9	8.9	MIXED LEAF GARDEN SALAD @F DF V	5.	5	6
GARLIC AIOLI GF	2.5	3	SMOKEY BAG				6.9	7.9	GARLIC POTATOES (GF) (DF) (V)	5		6
GARLIC CREAMY SAUCE GF	2.5	3			SKEWERS X 2 GF RAWN SKEWER 8	CRISPY	11.9	12.9	SCENTED JASMINE RICE	4 7.!		5 8
GRAVY (GF) (DF) HOLLANDAISE (GF)	2.5	3	SQUID	_, C F	SILLANEIN C	CONST	11.7	/	SWEET POTATO WEDGES (V) (GF) CHIPS (V) (GF) (DF)	6		7
(2) No. 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1		Secretary of the Control of the Cont							CHIPS (V) (GL) (PL)	Marie Con	11/1/11	
MUSHROOM SAUCE (GF) (DF)	2.5	3							STEAMED SEASONAL VEGETABLES (V) GE DE	6.	5 7	7.5
MUSHROOM SAUCE GF DF PEPPER SAUCE GF		3 3							STEAMED SEASONAL VEGETABLES (V) (GF) (DF)	6.	5 7	/.5

