

— THE —  
**EPPING**  
 — BISTRO —

**SHARE PLATES**

<b>Garlic and Herb Bread</b> <i>(4 pieces) (v, vegan available)</i>	<b>8.5</b>
<b>Bruschetta</b> roma tomato, onion, basil, aged balsamic reduction <i>(v) (df)</i>	<b>13</b>
<b>Beer Battered Chips</b> large bowl beer chips with side aioli	<b>13</b>
<b>Buffalo Wings</b> <i>(half kilo)</i>	<b>25</b>
<b>Vegetarian Spring Rolls</b> with sweet chilli sauce <i>(v)</i>	<b>12</b>
<b>Salt &amp; Pepper Squid</b> with side aioli	<b>18</b>

**BURGERS**

<b>Chargrilled Wagyu Beef Burger</b> special house sauce, aged cheddar, lettuce, tomato pickle, soft bun, chips	<b>24.9</b>
<b>Southern Fried Chicken Burger</b> breast marinated in buttermilk, herbs and spices with coleslaw, brioche, chips	<b>24.9</b>
<b>Pork Belly Burger</b> confit pork belly, pickled red cabbage, jack daniels sauce, aioli, brioche, beer chips	<b>24.9</b>
<b>Steak Sandwich</b> 150g Rump, turkish, caramelised onion, salad, melted cheddar, beer chips	<b>24.9</b>
<b>Haloumi Burger</b> grilled haloumi, grilled capsicum, zucchini, eggplant, onion, hommus, basil pesto <i>(v) (vegan available)</i>	<b>24.9</b>

**CHEF'S SPECIALS**

<b>Grilled Saltwater Barramundi</b> roast baby potatoes, steamed greens, lemon butter <i>(gf)</i>	<b>38</b>
<b>Crispy Pork Belly</b> herbed sweet potato mash, pear poached in red wine, pan jus <i>(gf)</i>	<b>36</b>
<b>Twice Cooked Lamb Rump</b> creamy mash, pan seared seasonal veg, rosemary jus, gremolata <i>(gf)</i>	<b>38</b>
<b>Lamb Shanks</b> slow braised with creamy mash, green veg, gravy <i>(gf)</i>	<b>36</b>
<b>Chicken Involtni</b> chicken breast stuffed with ricotta, thyme and sage, wrapped in prosciutto, roasted pumpkin, broccolini, tarragon cream sauce <i>(gf)</i>	<b>38</b>

**LIGHT BITES**

<b>Chicken Caesar Salad</b> baby cos, crispy bacon, croutons, slow poached eggs, anchovy sauce & parmesan cheese	<b>28.5</b>
<b>Chilli Garlic Prawns</b> large tiger prawns, extra virgin olive oil, garlic, chilli, napoletana sauce, sourdough	<b>28</b>
<b>Salmon Poke Bowl</b> roast salmon, avocado, cucumber, lettuce, lemon juice & zest, green onion, sushi rice, sesame seeds	<b>33</b>
<b>Chicken Poke Bowl</b> katsu chicken, avocado, cucumber, lettuce, lemon juice & zest, green onion, sushi rice, sesame seeds	<b>33</b>
<b>Spinach, Roast Pumpkin &amp; Feta Salad</b> with beetroot, pine nuts, vinaigrette dressing <i>(v)</i>	<b>22</b>
<b>Teriyaki Salmon</b> with rice noodles, coriander, mint, teriyaki sauce	<b>33</b>
<b>Mussels Marinara</b> X-Large Boston Bay mussels steamed in marinara sauce, chilli & garlic, served with warm sourdough	<b>28</b>

**STEAK**

<i>MSA grade prime cut Aussie beef</i> Hunter Valley • minimum 100 Day grain fed <i>(gf without chips)</i>	
<b>Rump 300g (gf)</b>	<b>35</b>
<b>New York Sirloin 300g (gf)</b>	<b>39</b>
<b>Eye Fillet 200g (gf)</b>	<b>42</b>
<b>make it a Surf and Turf</b> with prawns, scallops, Bearnaise sauce	<b>+10</b>
<i>Served with your choice of:</i> - chips or mash - salad or steamed veg	
<b>Sauce</b> mushroom, pepper or gravy sauce, aioli, red wine jus, bernaie	<b>2</b>

**PIZZA**

<i>Cooked in our Stone Ovens</i> <i>(gluten free bases available add \$6 each)</i>	
<b>Cheese &amp; Garlic Crust</b> garlic pizza crust topped with stretchy fior di latte mozzarella <i>(8 pieces) (v)</i>	<b>16</b>
<b>Margherita</b> fior di latte mozzarella, tomato base, fresh basil leaf <i>(v)</i>	<b>22</b>
<b>Meat Lovers</b> fior di latte mozzarella, tomato base, ground beef, apple cider ham, pepperoni, sopressa, bacon, onion	<b>28</b>
<b>Pepperoni</b> pepperoni, mushrooms, black olives, oregano on garlic butter and tomato base	<b>25</b>
<b>Ham &amp; Pineapple</b> honey glazed ham and pineapple with mozzarella cheese	<b>23</b>
<b>Spanish</b> marinated king prawns, chorizo, bacon, mushrooms, spanish onion and jalapeno	<b>28</b>
<b>Supremo</b> with beef, bacon, pepperoni, olives, mushroom, capsicum, red onion, pineapple	<b>27</b>
<b>Vegetarian</b> mushrooms, capsicum, onion, eggplant, olives, oregano <i>(v)</i>	<b>25</b>
<b>Tandori Chicken</b> with fresh rocket, Siracha Mayo, mushroom, capsicum, onion	<b>26</b>

*Menu*

**CLASSICS**

<b>Mexican Beef &amp; Bean Nachos</b> with house made guacamole, sour cream, tomato and sweet capsicum salsa <i>(gf)</i>	<b>26</b>
<b>Chicken Schnitzel</b> marinated 24 hours in buttermilk, herb & parmesan crumb, chips and salad <i>make it parmi add \$4</i>	<b>27</b>
<b>Beer Battered Fish &amp; Chips</b> wild caught fillets in herbed beer batter served with chips & salad	<b>28</b>
<b>Beef &amp; Guinness Pie</b> large house made whole pie with potato mash, veg, mushroom sauce	<b>27.5</b>
<b>Salt &amp; Pepper Calamari</b> tender fried squid lightly dusted, beer battered chips, salad, aioli	<b>28</b>

**PASTA**

<b>Prawn Linguine</b> tiger prawns tossed with cherry tomatoes, white wine, garlic, chilli, salsa	<b>36</b>
<b>Penne Puttanesca</b> penne pasta with olives, capers, anchovy, cherry tomatoes, garlic, chilli, extra virgin olive oil	<b>29</b>
<b>Pappardelle Lamb Ragù</b> ribbon pasta in slow cooked lamb shoulder ragù	<b>29</b>
<b>Penne Boscaiola</b> penne pasta in cream sauce with bacon & mushrooms	<b>28.9</b>
<b>Penne Napoletana</b> penne pasta in slow cooked red sugo <i>(v)</i>	<b>25</b>

**SENIORS LUNCH**

<i>Monday to Thursday</i>	
<b>Fish &amp; Chips</b> with salad	<b>23</b>
<b>Burger (any kind)</b> with chips	<b>19.5</b>
<b>Salt &amp; Pepper Calamari</b> with chips and salad	<b>23</b>
<b>Penne Boscaiola</b>	<b>23</b>
<b>150g Rump Steak</b> with chips and salad	<b>22</b>

**KIDS**

<b>Fish &amp; Chips</b>	<b>14</b>
<b>Nuggets &amp; Chips</b>	<b>14</b>
<b>Cheese Pizza</b>	<b>14</b>
<b>Calamari &amp; Chips</b>	<b>14</b>
<b>Penne Napoletana</b>	<b>14</b>

