

# Winter at Gully Bistro



## ENTREE

'The Winter Warmer' Soup of the Day	11.0
Garlic Bread (V)	7.0
Add Cheese \$2.0, Add Cheese & Bacon 3.0	
Salt & Pepper Calamari (GF)	14.0
Served with Salad & Tartare Sauce	
Straight Cut Chips & Tomato Sauce	8.0
Potato Wedges (V)	9.0
Served with Sour Cream & Sweet Chili Sauce	
Sweet Potato Wedges (V)	13.0
Served with Sour Cream & Sweet Chili Sauce	

## GULLY STEAKS

Porterhouse (250g)	36.0
Served with your choice of Sauce, House Salad or Vegetables & Chips.	
Sauces: Gravy, Mushroom & Peppercorn.	

## SALADS

Maple Roasted Pumpkin Salad (V/GF Option)	23.0
Mixed Greens, Cherry Tomatoes, Feta, Cranberries, Mixed Seeds, Sweet Potato Crisp, Dressing	
Greek Salad (V/GF option)	18.0
Mixed Greens, Olives, Feta, Tomato, Cucumber, Onion, Dressing	
Add Chicken 6.0, Calamari 7.0, Prawns 9.0	
Vegetarian Stack (V/GF Option)	24.0
Hummus, Polenta, Eggplant, Zucchini, Pumpkin, Capsicum, Cherry Tomatoes & Pesto Mayo	

## MAINS

Classic Chicken Schnitzel	24.0
Served with House Salad or Vegetables, Chips & Gravy	
Classic Parmigiana	27.0
Served with House Salad or Vegetables & Chips	
Battered Flathead Tails (GF Option)	26.0
Served with House Salad, Chips & Tartare Sauce	
Steak Sandwich	29.0
Char-grilled Steak, Bacon, Caramelized Onion, Tomato, Lettuce, Cheese, Fried Egg, Aioli & Chips	
Salt & Pepper Calamari (GF)	26.0
Served with House Salad, Chips, Lemon & Tartare Sauce	
Beef Burger	26.0
Angus Beef Pattie, Bacon, Egg, Lettuce, Tomato, Mayo, Cheese, Caramelized Onion on a Toasted Brioche Bun	
Roast of the Day	23.0
Served with Roasted Vegetables & Gravy	
Maltese Ravioli	24.0
Choice of Napoli or Bolognese Sauce	
Bangers & Mash	26.0
3 Pork Sausage, Mash, Onion & Gravy	
Lamb Shank	29.0
Served with Vegetables & Mash	
Note: 1 shank per serve, extra shank add 9.0	
Chicken Scallopini (GF)	26.0
Creamy Mushroom Sauce Served with Mash & Vegetables	
Mediterranean Chicken (GF)	26.0
Cooked in a Rich Tomato Base served with Rice & Salad	

### FOOD ALLERGIES

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

(VG) Vegan (V) Vegetarian (GF) Gluten Friendly

10% Surcharge applies on Public Holidays

## SENIORS MEAL

Two Courses	21.0
Three Courses	23.0

### Entree:

Soup of The Day or Garlic Bread

### Choice of Main:

Classic Parmigiana

Served with House Salad or Vegetables & Chips

Classic Chicken Schnitzel

Served with House Salad or Vegetables, Chips & Gravy

Fish & Chips

Served with House Salad or Vegetables, Chips, & Tartare Sauce

Mediterranean Chicken (GF)

Cooked in a Rich Tomato Base served with Rice & Salad

Bangers & Mash

2 Pork Sausage, Mash, Onion & Gravy

Salt & Pepper Calamari

Served with House Salad, Chips & Tartare Sauce

Roast of The Day

Served with Roasted Vegetables & Gravy

Sirloin Steak (200g) Add 4.0

Served with House Salad or Vegetables, Chips & your choice of Sauce

### Choice of Dessert:

Sticky Date Pudding

Served with Butterscotch Sauce & Vanilla Ice Cream

Pavlova with Cream

Vanilla Ice Cream

New York Cheesecake

Cream Cheese Filling, Biscuit Base, Berry Compote

## KID'S MEAL

Ages 4 - 12

Choose Kids Meal below with free small drink 12.0

Fish & Chips

Cheeseburger & Chips

Chicken Nuggets & Chips

Chicken Parmigiana & Chips

Pasta - Napoli Sauce, Bolognese Sauce