

PEDRO'S BISTRO



SNACKS & ENTREES



GLUTEN
FREE

Oysters

Natural 	Half dozen	\$19.50
	One dozen	\$29.50

Kilpatrick 	Half dozen	\$21.50
	One dozen	\$32.50

Bruschetta	\$12.50
-------------------	---------

Garlic Bread	\$9.50
---------------------	--------

Cheesy Garlic Bread	\$11.50
----------------------------	---------

Bowl of Wedges with Sour Cream and Sweet Chilli 	\$12.50
--	---------

Beer Battered Onion Rings with Aioli	\$15.50
---	---------

Bowl of Chips 	\$6.00
--	--------

Homemade Duck Croquettes with Cointreau Mayo	\$21.00
---	---------

Crocodile Ravioli in a Saffron Caviar Cream Sauce	\$23.00
--	---------

Prawn Camembert	\$19.00
with a Cranberry and Plum Dipping Sauce	

Emu and Bacon Stuffed Mushrooms	\$19.50
with a Black Cherry Jam	

Cauliflower Popcorn with Aioli	\$18.00
---------------------------------------	---------

Calamari Parmigiana	\$19.50
----------------------------	---------

Pan Seared Pigeon on a Bed of Rice 	\$22.50
with a Juniper Berry Sauce	

6.00PM
TO
8.30PM

DINNER

PEDRO'S BISTRO



GF
GLUTEN
FREE

SEAFOOD

Beer Battered Flathead (Imp)	\$22.50
Barramundi (Local) Panfried GF, Crumbed or Beer Battered	\$32.00
Malibu Prawns and Rice (Imp) GF	\$30.00
Garlic or Chilli Prawns (Imp) GF	\$29.50
Crispy Fried Barra (Local) with a Three Flavoured Sauce GF	\$35.00
Lemon Grass and Coconut Barramundi GF	\$30.00
Barramundi (Local) and Prawn (Imp) Jambalaya and Rice GF	\$37.00
Grilled Atlantic Salmon (Tas) With Wakame Seaweed Topped with Tempura Prawns (Imp)	\$36.00

6.00PM
TO
8.30PM

SCHNITZELS

Chicken, Beef or Kangaroo	\$24.00
Parmigiana with Ham	\$29.50

★ ★ ★ ★ ★ STEAKS ★ ★ ★ ★ ★

Scotch Fillet Steak (400g) GF	\$30.00
T-Bone Steak (400g) GF	\$29.50
Rump Steak (400g) GF	\$28.50
New York Cut (400g) GF	\$32.00
Fillet Mignon GF	\$36.00
Camel Scotch Fillet GF	\$38.00
Buffalo Scotch Fillet GF	\$38.00

DINNER

PEDRO'S BISTRO



PASTA

Smoked Salmon, Prawn and Avocado \$30.00
in a Creamy Sauce

Shitake Mushroom, Pumpkin, Spinach and Peanut Risotto (GF) \$29.00
With Truffle Oil



SALADS

Warm Thai Beef Salad (GF) \$21.50

Warm Pumpkin and Chickpea Salad (GF) \$19.50
With Grilled Haloumi

Traditional Caesar Salad \$19.00
+ Add Smoked Salmon or Chicken +\$3.00

Marinated Panzanella Salad (GF) \$25.00
Selection of Grilled Egg Plant, Sun-dried Tomatoes, Carrot, Capsicum, Zucchini, Spanish Onion, Pine Nuts on a bed of Lettuce and Buffalo Bocconcini

Atlantic Salmon Nicoise Salad (Tas) (GF) \$32.00
Grilled Salmon on a bed of Grilled Potato, Beans, Boiled Eggs, Tomato, Carrot and Lettuce.

Warm Marinated Lamb Salad (GF) \$25.50
With Haloumi Cheese and Mint Yoghurt

Mango, Avocado and Prawn (Imp) Ceviche Salad (GF) \$29.00

SPECIALTY

Parmesan Encrusted Emu Topped with a Crab Sauce \$39.00

Buffalo Scallopine \$39.00

Camel, Buffalo, Emu, Barramundi and Crocodile Tasting Plate \$40.00
With Native Condiments

(GF)

GLUTEN
FREE

6.00PM
TO
8.30PM

DINNER

PEDRO'S BISTRO



OTHER

Thai Braised Beef Ribs	\$30.00

Prawn (Imp) and Chicken Kiev	\$39.00

Marinated Grilled Pork Cutlet With Apple Parcels	\$27.50

GF
GLUTEN
FREE

SAUCES & TOPPERS

All our sauces are made fresh on-site

Sauces	Each \$2.50
Gravy, Dianne, Peppercorn, Mushroom or Creamy Garlic	

Prawn Topper GF	\$9.50
6 Prawns	

6.00PM
TO
8.30PM

SWEETS

Please check the menu screens for
our desserts

DINNER

PEDRO'S BISTRO



\$12^{ea}

INCLUDES ACTIVITY PACK

Fish Pieces

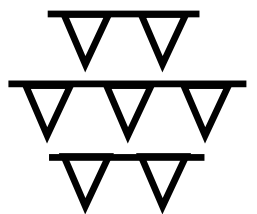
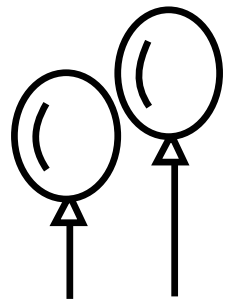
Mini Chicken Schnitzel

Chicken Nuggets

Mini Beef Steak ^{GF}

Spaghetti Bolognese ^{GF}

Kids meals
do not include
the Salad &
Veggie Bar



^{GF}

GLUTEN
FREE



PEDRO'S BISTRO



EVENING SPECIALS

WEDNESDAY
STEAK NIGHT

THURSDAY
SCHNITZEL NIGHT

FRIDAY
CHEF'S SPECIAL

SATURDAY
CHEF'S SPECIAL

SUNDAY
ROAST NIGHT



\$10 LUNCH SPECIAL
AVAILABLE EVERY DAY



S
L
A
C
K
E
R
S