bistra dalby

RESTAURANT & BAR

APPETISERS

Garlic bread	9
Canadian scallops, pickled target beetroot, cress salad, black garlic (GF)	21
Parmesan gnocchi, swiss brown mushrooms, goat's cheese, fresh herbs (V)	18
Crispy fried whiting fillets, prawn and squid with caper & dill mayonnaise	20
Charcuterie plate of cured meats, grilled vegetables, mixed olives, labnah	21

MAIN

Beef fillet, creamed spinach, potato fondant, roast eschalots, marrow jus (GF)	39
Tea smoked ocean trout, salsa verde, spaghetti, spinach, pine nut	36
Lamb rump, sweet potato puree, green beans, rosemary jus (GF)	36
Slow roasted pork belly, spiced parsnip puree, broccolini, mulled honey (GF)	34
Risotto, summer greens, lemon marscapone, rocket pesto (V, GF)	28

SIDE

Herb roasted chat potato	9
Broccolini tossed with almonds	9
Seasonal mix vegetables, sea salt, butter	9
Rocket, pear, walnut and parmesan salad	9
Beer battered fries with aioli	9

Indulge in a dessert and you'll donate \$2 to the AccorHotels Community Fund to help us build healthy families through our partners AIME Mentoring, Garvin Institute of Medical Research, Kokoda Youth Foundation and Lifeline. Thank you for your sweet contribution in creating a positive change in our communities.