

THE
NORTHSIDE
HOTEL

BISTRO MENU

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ENTREES & SHARES

BOWL OF CHIPS <i>choice of aioli, tomato or BBQ (lg, df, v)</i>	9	10
GARLIC BREAD (v) add sweet chilli sauce • \$1 add cheese • \$2 add cheese & spicy salami • \$4 add cheese & bacon • \$4	9	10
GOURMET ARANCINI BALLS <i>house made pumpkin arancini balls, served w/ napoli, parmesan & crispy rocket (v)</i>	12	14
SWEET POTATO FRIES <i>served w/ aioli (lg, df, v)</i>	12	14
SALT & PEPPER CALAMARI <i>served w/ lemon & lime aioli (lg, df)</i>	16	18
SOFT TACOS <i>crispy pork belly, apple slaw & jalapeno lime sour cream</i>	16	18
PORK BELLY BITES <i>sticky Korean BBQ pork belly bites served w/ kewpie and apple slaw garnish (lg)</i>	18	20
MINI COB LOAF <i>3 cheese & bacon filling w/ toasted bread dippers</i>	19	21
CRISPY CHICKEN WINGS <i>choice of buffalo, sticky korean BBQ, honey garlic soy (lg)</i>	½ kg 17 1 kg 22	19 24

SCHNITZELS & PARMIS

Served w/ choice of 2 sides

250G CHICKEN SCHNITZEL <i>classic crumbed schnitzel</i>	23	25
CLASSIC PARMIS <i>crumbed schnitzel topped w/ napoli sauce, ham & cheese</i>	27	29
BUSHMAN PARMIS <i>crumbed schnitzel topped w/ mushroom gravy, bacon, onion, & cheese</i>	29	31
JOHNNY CASH PARMIS <i>crumbed schnitzel topped w/ franks hot sauce, spicy salami, jalapenos, chilli & cheese</i>	29	31
NORTHSIDES MEGA MEATS PARMIS <i>crumbed schnitzel topped w/ BBQ sauce, bacon, ham, salami, sausage & cheese</i>	32	34

LUNCH MENU

Available Mon-Fri

MARINATED CHICKEN WRAP & CHIPS	18
SALT & PEPPER CALAMARI & CHIPS	18
CHEESEBURGER & CHIPS	18
BANGERS & MASH	18
250G RUMP <i>w/ chips & salad</i>	22

*Excludes public holidays

MEMBERS | GUEST

lg: Low Gluten, **lgo:** Low Gluten Option, **v:** Vegetarian, **vo:** Vegetarian Option, **vg:** Vegan, **vgo:** Vegan Option, **cn:** Contains Nuts

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labelling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy.

BUTCHERS BLOCK

Served w/ choice of 2 sides

250G VICTORIAN PASTURE FED YG RUMP (lgo, dfo)	25	27
CRUMBED LAMB CUTLETS add cutlet • \$7	31	33
300G VICTORIAN PASTURE FED YG PORTERHOUSE (lgo, dfo)	36	38
300G VICTORIAN PASTURE FED YG SCOTCH (lgo, dfo)	40	42
NORTHSIDE BBQ PLATE 250g rump, rasher bacon, beef sausage, chicken wings, grilled tomato & fried egg (lgo, dfo)	42	44
SEAFOOD TOPPER prawns & calamari cooked in a creamy garlic reduction	9	9

SIDES

CRUNCHY SLAW	3	3
SALAD	3	3
CREAMY MASHED POTATO	4	4
CHIPS	4	4
SWEET POTATO FRIES	4	4
SEASONAL VEGETABLES	5	5

SAUCES

GRAVY (lg, df)	2	2
DIANE (lg)	3	3
PEPPER (lg, df)	3	3
MUSHROOM (lg)	3	3
RED WINE JUS (lg, df)	3	3
CREAMY GARLIC SAUCE (lg)	3	3

NORTHSIDE FAVOURITES

SUNDRIED TOMATO PESTO PASTA cherry tomato, onion, garlic & pumpkin tossed though a creamy sundried tomato sauce w/ linguine & fresh rocket (lgo, v)	22	24
CREAMY GARLIC PRAWNS served w/ rice, steamed greens & lemon (lg)	24	26
SALT & PEPPER CALAMARI served w/ choice of 2 sides, lemon & lime aioli (lgo, dfo)	24	26
STONE & WOOD BATTERED FLATHEAD served w/ choice of 2 sides, lemon & tartare (dfo)	26	28
THICK GOURMET PORK SAUSAGES served with mash, veg & gravy (lg)	26	28
12HR SLOW COOK LAMB SHANK served w/ creamy mash, broccolini w/ a herbed tomato & red wine sauce (lg) add shank • \$9	28	30
TWICE COOKED STUFFED CHICKEN BREAST chicken breast w/ sundried tomato & basil cream cheese w/ crispy garlic potatoes & steamed greens (lg)	30	32
CRISPY PORK BELLY served with creamy mash, broccolini, baby Dutch carrots & sticky apple reduction (lg)	30	32
CRISPY SKINNED SALMON served w/ sesame Asian greens, steamed rice & lemon (lg, df)	32	34

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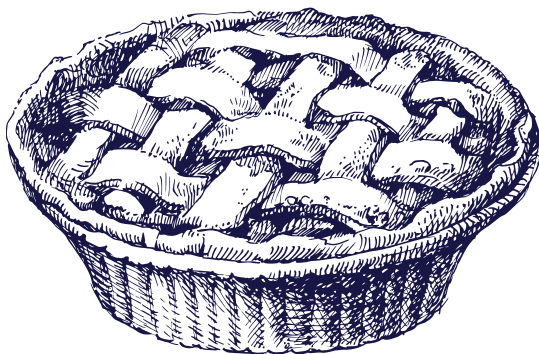
BURGERS

NORTHSIDE CHEESEBURGER <i>100% angus beef patty, cheese, lettuce, tomato, onion, pickles, aioli & BBQ on a lightly toast milk bun (lgo, dfo)</i>	20	22
GRILLED CHICKEN BURGER <i>chipotle marinated chicken breast, lettuce, onion, bacon & chipotle mayo on a lightly toasted milk bun (lgo, dfo)</i>	22	24
PORK BELLY BURGER <i>pork belly, sticky apple glaze & chipotle slaw on a lightly toasted milk bun (lgo, dfo)</i>	24	26
NORTHSIDE STEAK BURGER <i>150g porterhouse, bacon, cheese, lettuce, caramelised onion, tomato, aioli & BBQ sauce on a lightly toasted Turkish bun (lgo, dfo)</i>	28	30

add egg • \$2
add bacon • \$3
add gluten free bun • \$4
add double meat • \$8

DESSERTS

WARM APPLE PIE <i>w/ custard & vanilla ice cream</i>	14	15
CHOC LAVA CAKE <i>w/ berry compote & vanilla ice cream</i>	14	15



KIDS MEALS



COMES WITH KIDS DRINK

CHICKEN NUGGETS & CHIPS \$12

FISH & CHIPS \$12

SNAG & CHIPS (lg) \$12

CHEESEBURGER & CHIPS (lgo, dfo) \$12

SALADS

CAESAR SALAD <i>cos lettuce with crispy bacon, herbed croutons, parmesan cheese & boiled egg</i>	18	20
ROAST VEG SALAD <i>sweet potato, pumpkin, lentils, cherry tomato, onion, feta & rocket tossed in a ginger, coriander dressing (lg, df, vg)</i>	18	20
WARM BURRITO BOWL <i>coriander & lime steamed rice w/ onion, avocado, marinated black beans, corn, tomato, chipotle & soft tortillas (lgo, dfo, vgo)</i>	20	22

add chicken • \$5
add prawns • \$7

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