

Summer at Gully Bistro

ENTREE

Soup of the Day	11.0
Garlic Bread (V)	7.0
Add Cheese \$2.0, Add Cheese & Bacon 3.0	
Battered Prawns (6 pieces)	16.0
Served with spicy mayo sauce	
Potato Wedges (V)	9.0
Served with Sour Cream & Sweet Chili Sauce	
Chips (V)	8.0

GULLY MEATS

Porterhouse (300g)	39.0
Served with your choice of Sauce, House Salad & Chips or Vegetables	
Sauces: Gravy, Mushroom & Peppercorn.	
T-Bone (300g)	37.0
Served with Southern Fried Corn & Salad with a Choice of Sauce	
Mixed Grill	40.0
Porterhouse (200g) Chicken Tenderloins, Bacon, Egg, Grilled Tomatoes, served with choice Vegetables or House Salad & Chips.	

SALADS

Summer Salad (V)	24.0
Chickpeas, Dukkha, Mix Lettuce, Onion, Tomato, Cucumber & Feta Cheese	
Traditional Greek Salad (V)	18.0
Served with Cucumber, Tomatoes, Red Onion, Olives & Fetta	
<i>Add Chicken 8.0, Calamari 9.0, Prawns 10.0</i>	



MAINS

Classic Chicken Schnitzel	24.0
Served with House Salad, Chips & Gravy	
Classic Parmigiana	27.0
Served with House Salad & Chips	
Battered Flathead Tails (GF Option Available)	27.0
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 Combo (GF)	29.0
Calamari & Prawns served with House Salad, Chips, Lemon & Aioli	
Beef Burger	26.0
Angus Beef Pattie, Bacon, Egg, Lettuce, Mayo, Cheese, Onion Rings on a Toasted Brioche Bun, & Served with Chips	
Grilled Chicken Burger	26.0
Grilled Chicken, Bacon, Lettuce, Tomato, Cheese, Aioli Sauce & Served with Chips.	
Roast of the Day	26.0
Served with Roasted Vegetables & Gravy	
Maltese Ravioli	25.0
Choice of Napoli Sauce or Bolognese Sauce	
Chicken Scallopini	29.0
Served in a Creamy Mushroom Sauce with Mash & Vegetables	
Pumpkin, Spinach & Feta Cheese Risotto	27.0
Creamy Risotto pan cooked with Pumpkin, Spinach & Feta Cheese	
Prawn & Salmon Linguine	29.0
Cooked in a cream garlic sauce.	

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.

SENIORS MEAL

One Course	21.0
Two Courses	22.0
Three Courses	24.0

Entree:

Soup of The Day or Garlic Bread

Choice of Main:

Classic Parmigiana

Served with House Salad & Chips

Classic Chicken Schnitzel

Served with House Salad, Chips & Gravy

Fish & Chips

Served with House Salad, Chips, & Aioli

Salt & Pepper Calamari (GF)

Served with House Salad, Chips & Aioli

Roast of The Day

Served with Roasted Vegetables & Gravy

Pumpkin, Spinach & Feta Cheese Risotto

Creamy Risotto pan cooked with Pumpkin, Spinach & Feta Cheese

Maltese Ravioli (V)

Choice of Napoli or Bolognese Sauce

Prawn & Salmon Linguine

Cooked in a cream garlic sauce.

Chicken Scallopini

Served in a Creamy Mushroom Sauce with Mash & Vegetables

Sirloin Steak (200g) Add 4.0 (GF)

Served with House Salad, Chips & your choice of Sauce.

Sauces: Gravy, Mushroom & Peppercorn.

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

Apple Crumble

Served with Vanilla Ice Cream

KID'S MEAL

Ages 4 - 12

Choose Meal below with a free small drink & Ice Cream 13.5

Fish & Chips

Cheeseburger & Chips

Chicken Nuggets & Chips

Chicken Parmigiana & Chips

Pasta - Napoli Sauce, Bolognese Sauce

(VG) Vegan (V) Vegetarian (GF) Gluten Friendly
10% Surcharge applies on Public Holidays