

Menu

licensed see bar menu



STARTER

- Antipasto Plate** \$26
cured meats, picked vegetables, mixed olives, grissini
- Prawn Cocktail** \$25
w our seafood sauce & balsamic dressing
- Bruschetta** \$18
w our house balsamic & home grown basil
- Pesto Reggiano Garlic Bread** \$14
crusty baguette w fresh pesto, garlic butter & parmesan
- Vegetable Samosas x 4** \$18
house samosa w sweet chilli sauce



MUMMA V'S *taste of spice*

Born in Delhi India, Valerie tantalises tastebuds w her Anglo-Indian heritage dishes which saw her & daughter Courtney in the grand final of MKR.

Combine dishes to create an Indian Feast to share

- Railway Mutton Curry** \$26
Dish on Indian railways first class cars during the British Raj. Laden w cinnamon, cloves & cardamom mixed w Valerie's spice blend. Get on board!
- Keralan Fish Molee** \$26
fish curry infused w coconut, turmeric, tamarind, ginger, curry leaves - 10/10 MKR dish
- Aunty Aggie's Chicken Masala** \$25
Valerie was fortunate to get this heritage recipe from her aunt dating back 50 years. An aromatic curry w ginger garlic aromatics spices
- Anglo-Indian Kofta Curry** \$24
True family favourite w roasted & ground garam masala being the predominant spice blend
- Vegetable Budgia** \$24
homestyle vege curry made w onion, tomato, ginger, garlic, panch phoran & Valerie's spice blend

SOMETHING SWEET \$15

Delizia Gelato & Sorbet

Check with our friendly staff for flavours & desserts of the week

JUST FOR ONE

- 250g Kilcoy Sirloin** \$38
sirloin steak served w golden roast potato, broccolini & mushroom gravy
- Crispy Skin Salmon gf** \$33
w fennel & daikon herb salsa
- Pork Belly** \$34
w braised spiced black lentils & apple
- Grilled Chicken Breast** \$32
w lemony artichoke & olive couscous
- Slow Cooked Beef** \$34
w beans & our eggplant chutney
- Ragu Pappardelle** \$28
rich slow cooked w thyme & rosemary
- Seafood Marinara** \$31
frutti di mare
- Meatball Orecchiette** \$28
in a rich herb & tomato sauce
- Vegetable Ragu** \$27
w chilli, tomato & olives

KIDS CORNER (\$15)

10 YEARS & UNDER

- Pasta Ragu (Bolognese)
Battered Fish w fries or salad
Chicken Tenders w fries or salad
Ham & Pineapple Pizza

SIDES

- Roast Potatoes \$12
- Steamed Vegetables \$14
- Pear walnut parmesan salad \$15
(add haloumi \$5)
- Tossed Salad \$13
- Fries \$14
- Pilau Rice \$4
- Pappadams \$4
- Turmeric Ginger Tempered Dahl \$18
- Homemade Eggplant Chutney \$5

unfortunately we are unable to offer the Fish or Sirloin as a takeaway option

Whilst care is taken in preparing these meals, all food is made in a kitchen where nuts, gluten, soy, milk, eggs and other food allergens are present. Whilst we do our best to cater for you, we cannot guarantee there is no cross contamination.

10% surcharge applies on public holidays and Sundays.

Menu

our pizza dough is made and stretched by hand in house



PIZZA

Carnivora tomato base, italian sausage, pepperoni, ham, mozzarella	\$27
Pepperoni tomato base, spicy pepperoni, mozzarella	\$25
Garlic Chilli Prawn tomato base, whole prawns, garlic oil, fresh chilli, mozzarella	\$28
Funghi tomato base, mushroom, mozzarella, truffle oil, chilli	\$26
Margherita tomato base, fresh tomato, homegrown basil, mozzarella	\$25
Tropicana tomato base, ham, pineapple, mozzarella	\$25
Spicy Sausage tomato base, italian sausage, caramelised onion mozzarella	\$26
Capricciosa tomato base, ham, mushroom, olives, artichoke mozzarella	\$28

operating hours

Mon - Tue: closed | Wed - Sat: 5pm - 9pm | Sun: 5pm - 8pm

Whilst care is taken in preparing these meals, all food is made in a kitchen where nuts, gluten, soy, milk, eggs and other food allergens are present. Whilst we do our best to cater for you, we cannot guarantee there is no cross contamination. 10% surcharge applies on public holidays and Sundays.

tag us in your nfb pics @newfarmbistro #newfarmbistro