

Menu

NEW FARM BISTRO

STARTERS

Garlic Bread	18
Pesto Reggiano Parmesan	
Pani Puri (Indian Street Food)	18
5 crispy puri balls w spiced potato tamarind mint	
Bruschetta al Pomodoro	19
Vegetable Samosas x 3	18
House samosas w our spicy eggplant chutney	
House made Arancini w Napoli	21

MAIN

Rigatoni ragu alla Bolognese	30
Slow cooked, rich and meaty	
Carbonara	30
Indulgent comforting	
Crispy Pork Belly	33
w tamarind & warm herbs	
Risotto	31
Ask the staff for our delicious risotto of the week	

SIDES

Pilau Rice	5
Pappadams x 5	5
Roti	8
Fries	14
Tossed Salad	14

*Our pasta tastes so good
because its made fresh on site
Buonissimo!*

KIDS CORNER (\$16) 10 YEARS AND UNDER

Spaghetti Bolognese
Fish N Chips w Fries or Salad
Chicken Tenders w Fries or Salad
Ham & Pineapple Pizza

Kids Vanilla Icecream 1 scoop \$6

Ask about our Kids Pizza Party in the Bistro courtyard

Check the Specials Board for our weekly specials

Menu

NEW FARM BISTRO

MUMMA V'S *Taste of spice*

Born in Delhi India, Valerie tantalises tastebuds with her Anglo-Indian heritage dishes seeing her & daughter Courtney in the grand final of MKR. Cooking is her passion, Valerie truly is the heart and soul of New Farm Bistro

Fish Molee (Kerela Fish Stew) GF 31

Valerie's version of this dish sees a delicate blend of spices and aromats in a coconut sauce infused with tamarind, curry leaves, tomatoes and ginger

Spiced Vegetarian Bowl (Vegan) 29

A perfect taste test combines turmeric dahl, spiced vegetables, pilau rice, chutney and salad.
Add a small bowl of Chicken Masala on the side \$10

Chicken Masala Bowl (GF)

31

Valerie's masala blend with ginger, garlic & cardamom enhancing the flavour. Served w pilau rice, cucumber & raita. A meal in a bowl, this dish has now become a favourite of Valerie's children and grandchildren.

Add Roti \$8

Raita (yoghurt w cucumber) \$5

Pilau Rice \$5

Eggplant Chutney \$5

CHECK OUT MUMMA V'S CHUTNEYS FOR SALE

SOMETHING SWEET

Our classic Tiramisu (will pick you up) 18

Gelato & Sorbet 3 scoops 16

Kids Vanilla Icecream - 1 scoop 6

See our Special's Board for more Sweet Additions

Menu PIZZA

NEW FARM BISTRO

Our pizza dough is made in-house with high quality ingredients, undergoes a 2-day fermentation process and is hand stretched to perfection

tomato base

Margherita

home grown basil fior di latte

27

Pepperoni

pepperoni fior di latte pecorino romano

29

Tropicana

wood smoked ham pineapple fior di latte

27

Carnivora

Italian sausage pepperoni bacon ham fior di latte

30

Italian sausage

Italian sausage onion fior di latte

28

Capricciosa

ham mushroom olives artichoke fior di latte

29

Suprema

red onions mushrooms pepperoni bacon olives capsicum fior di latte

30

Garlic chilli prawn

prawns garlic oil chilli pepperoni fior di latte

34

white base

Fungi

portobello mushrooms truffle oil fior di latte

28

Pumpkin

pumpkin fetta drizzled w organic honey

28

Add extras: chilli - anchovies - pepperoni - olives - mushrooms / GF base add \$6