

Menu

NEW FARM BISTRO

STARTERS

House made Arancini w Napoli	21
Bruschetta al Pomodoro	20
Vegetable Samosas x 4 House samosas w our spicy eggplant chutney	20
Garlic Bread Add Smoked Ham \$5	18
Pani Puri (Indian Street Food) 5 crispy puri balls w spiced potato, tamarind mint	18

SIDES

Tossed Salad	14
Fries	14
Pilau Rice	4
Pappadams x 5	4
Roti	6

MAINS

Crispy Pork Belly w tamarind & warm herbs	32
Lasagne (chef's special) Layer upon layer of hearty goodness	29
Seafood Marinara Seafood simmered w fresh tomato garlic & chilli	34
Rigatoni ragu alla Bolognese Slow cooked, rich and meaty	29
Carbonara w Guanciale Indulgent & comforting	30
Linguini w Basil Cream (vg) Tomato sauce, herb roasted cherry tomato confit	30
Fish Piccata Pan seared w caper studded lemon butter salad	33

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

KIDS CORNER (\$16)

10 YEARS AND UNDER

Spaghetti Bolognese
Battered 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 special board for our weekly specials

Menu

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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. Valerie's passion for cooking came from her father who was an excellent home cook. Some of her father's recipes in a beloved handwritten cook book have found their way onto the Bistro menu. 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

Chicken Masala Boel (GF) 28

Valerie's masala blend with ginger, garlic, cardamom and cinnamon enhancing the flavour. Served w pilau rice and cucumber raita. This dish has now become a favourite of Valerie's children and grandchildren.

Vegetarian Thali

A perfect taste test combines turmeric dahl, spiced vegetables, pilau rice, pappadams, chutney and salad 29
Add a bowl of Chicken Masala on the side \$7

Add Roti \$6

Raita (yoghurt with cucumber) \$5

Pilau Rice \$5

Eggplant Chutney \$5

CHECK OUT MUMMA V'S CHUTNEYS AND CHILLI SAUCES FOR SALE

SOMETHING SWEET

Our classic Tiramisu 18

Gelato & Sorbet 3 scoops 16

Kids Vanilla Ice-cream - 1 scoop 6
w chocolate or strawberry sauce

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

Carnivora italian sausage pepperoni bacon ham fior di latte	\$29
Pepperoni pepperoni fior di latte pecorino romano	\$28
Garlic chilli prawn prawns garlic oil chilli fior di latte	\$33
Margherita home grown basil fior di latte	\$26
Tropicana wood smoked ham pineapple fior di latte	\$27
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
BBQ Chicken chicken bacon onion BBQ sauce fior di latte	\$28
Calzone - a folded Italian pizza, hearty handheld feast	\$29

white base

Fungi portobello mushrooms chilli 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