



BISTRO MENU

BREADS

Garlic & herb bread	\$6.50
Focaccia with tomato & basil bruschetta	\$9.50

SALADS

Classic Ceasar Salad	\$14.50
<i>cos lettuce, shaved parmesan, croutons, anchovies boiled egg, bacon lardons, caesar dressing</i>	
w/ smoked chicken breast	\$18.50

Caprese Salad	\$14.50
<i>semi-dried tomatoes, bocconcini, basil leaves, toasted pine nuts, rocket, balsamic dressing</i>	
w/ shaved prosciutto	\$18.50

Thai Beef Salad	\$16.50
<i>roast beef, chilli, bean shoots, cashews, rice noodles rocket, dried shallots, soy dressing</i>	

SHARING

Nachos	\$19.50
<i>beef & bean chilli con carne, melted mozzarella guacamole, tomato salsa, sour cream, corn chips</i>	

Seasoned Potato Wedges	\$10.50
<i>sour cream, sweet chilli sauce</i>	

Thick Cut Chips	\$7.50
<i>choice of sauce: tomato, barbecue, aioli, gravy</i>	

FROM THE OCEAN

Port Stephens Rock Oysters	
Natural with champagne dressing (6)	\$17.50
Grilled with Kilpatrick sauce (6)	\$19.50
Mixed Dozen	\$35.00

Pound of Chilled Prawns	\$27.50
<i>cocktail sauce, iceberg lettuce, lemon</i>	

Tiger Prawns in Garlic Cream	\$23.50
<i>shallots, bok choy, jasmine rice, prawn crackers</i>	

Fresh Fish of the Day	\$28.50
<i>steamed chats, salsa verde, lemon butter</i>	

Fried Calamari Rings (8)	\$20.50
<i>thick cut chips, house salad, garlic aioli, lemon</i>	

Beer Battered Flathead Fillets (3)	\$21.50
<i>thick cut chips, house salad, tartare sauce, lemon</i>	

Mixed Plate of Fresh & Fried Seafood	\$28.50
<i>thick cut chips, iceberg lettuce, dipping sauces, lemon</i>	

VEGETARIAN

Open Falafel Melt	\$15.50
<i>roast pumpkin, feta, mango chutney on Turkish bread</i>	

Margarita Pizza	\$14.50
<i>roma tomato, fresh basil, bocconcini, pesto oil</i>	

Indonesian Mie Goreng	\$17.50
<i>Tofu, rice noodles, bok choy, bean shoots, shallots chilli, peanuts, satay sauce</i>	

Waiting Times: Good food takes time to prepare & cook. Please allow a minimum of 20 minutes & upwards for steaks ordered past 'medium' & some oven baked dishes. In busy periods this may extend to 45 + minutes.

FROM THE PADDOCK

Char-grilled Steak Sandwich	\$17.50
<i>balsamic onion jam, tomato, rocket, tasty cheese turkish roll, mustard mayonnaise, thick cut chips</i>	

Big Caves Beef Burger	\$18.50
<i>sweet beetroot relish, bacon rasher, tomato, rocket tasty cheese, smoked barbecue sauce, thick cut chips</i>	

Chicken Parmigana Burger	\$16.50
<i>crumbed chicken, tomato relish, leg ham, grilled cheese rocket, garlic aioli, thick cut chips</i>	

Chicken Breast Schnitzel	\$22.50
<i>thick cut chips, house salad, gravy</i>	

House-made Beef Lasagne	\$19.50
--------------------------------	---------

Hunter Valley Grain-fed Beef	
200gm Sirloin	\$27.50
300gm Scotch Fillet	\$31.50
400gm Rump	\$28.50
<i>all served with rosemary potatoes, house salad & gravy</i>	

Add any of the following accompaniments:

Peppercorn sauce	\$2
Dianne sauce	\$2
Mushroom sauce	\$2
Red wine parsley butter	\$2
Garlic prawns	\$6.50

CUBBY HOUSE	\$9.50
--------------------	--------

Spaghetti Bolognese
Chicken nuggets (6), chips & salad
Battered flathead (2), chips & salad
Calamari rings (6), chips & salad

Dessert & Coffee available from 'The Caves Café'
Please check out 'The Terrace' on Sunday lunch.