

LUNCH & DINNER

House made garlic flatbread with Australian extra virgin olive oil v — 6.5

Cured meats with marinated olives and sourdough — 20

Lemon pepper dusted calamari with tarragon and caper aioli and fresh lemon GF — 18.5

Nicoise salad with house smoked flaked salmon and herb aioli GF — 22

Cold roasted chicken Caesar salad with boiled egg,
belly bacon lardons, croutons and parmesan — 20

Grilled fish and chips with simple salad and salsa verde — 27

Panko crumbed fish and chips with simple salad and homemade tartare — 27

Grilled rib fillet with simple salad, chimichurri and chips — 30.5

Slow cooked BBQ glazed pork ribs with house slaw and chips — 27

BURGERS

All served with chips

Grass fed steak burger with tomato relish, rocket and caramelised onions — 24

Cheese burger with grass fed patty, cheese, pickles, tomato relish and aioli — 23

Panko crumbed fish burger with watercress, pickled
carrot, dill and tartare sauce — 24.5

Chicken schnitzel burger with tomato relish, avocado and aioli — 23

ROTISSERIE

All served with rotisserie roasted potatoes and green leaf salad.

Available for Lunch and Dinner Wednesday to Sunday

Porchetta roast served with caramelised apple sauce, Calvados and sage jus — 23

Half free range chicken roast served with roasting juices — 22.5

BITES

Korean style hot chicken wings with green shallots GF — 19

Cured meats, marinated olives and sourdough — 20

BBQ glazed chicken wings GF — 19

Arancini balls served with aioli GF/V — 21

Spring rolls with sweet chilli v — 17

House made garlic flatbread DF/V — 6.5

Chips with aioli — 7

Lemon pepper dusted calamari with tarragon and caper aioli and fresh lemon GF — 18.5

KIDS

Mini cheese burger with tomato relish, aioli and chips — 12.5

Fish and chips with simple salad — 12.5

Crumbed chicken with simple salad, chips and sauce DF/GF available on request — 12.5

Margherita pizza: tomato sauce, fior di latte and basil — 12

Salami pizza: tomato sauce, fior di latte and mild salami — 12.5

Ham pizza: tomato, fior di latte and sliced ham — 12.5

Vanilla bean ice cream in a tub — 4

DESSERT

Hot dark chocolate brownie with milk ice cream and salted caramel sauce GF — 13.5

Classic apple pie with ice cream — 13.5

Vanilla bean ice cream with chocolate sauce — 10

Lemon curd parfait with strawberries and granola crumble — 13.5

WOOD FIRED PIZZA

RED

Napoletana: double tomato sauce, fresh garlic, oregano and basil v — 16

Margherita: tomato sauce, fior di latte, basil and EVOO v — 21

Diavola: tomato sauce, hot salami, roasted red capsicum, taleggio and olives — 23.5

Capricciosa: tomato sauce, fior di latte, ham, mushrooms,
artichokes, olives and basil — 23

Rustica: tomato sauce, fior di latte, pancetta, semi dried
tomatoes, rocket and basil — 23.5

Primavera: tomato sauce, fior di latte, prosciutto, rocket,
cherry tomato and parmesan — 23.5

Gamberi: tomato sauce, fior di latte, prawns, black olives,
chilli and fresh parsley — 24.5

WHITE

Funghi: fior di latte, smoked provolone, mushrooms,
parmesan, garlic oil and parsley v — 23

Prosciutto and Pere: fior di latte, prosciutto, pears and gorgonzola — 23.5

Porchetta: fior di latte, onions, tomato, porchetta, rocket and salsa verde — 22.5

Formaggi : fior di latte, smoked provolone, taleggio, gorgonzola and sage v — 23

Mortadella e Pistacchio: fior di latte, mortadella and pistachio pesto — 23

Tartufata: fior di latte, pork and fennel sausage, gorgonzola,
mushrooms and truffle pesto — 24.5

SIDES

Steamed greens with lemon scented olive oil and toasted almonds v/GF — 9

Green leaf salad with lemon olive oil and dill dressing v/GF — 9

Chips with aioli — 7

BREAKFAST

Sourdough and spreads — 6

Middle Eastern fruit toast with vanilla butter — 9

Wood fired granola and berries with coconut yoghurt — 14

Soft-boiled eggs and soldiers — 9

Eggs your way, sourdough and relish — 11

Bacon and eggs with sourdough and relish — 16

Avocado, preserved lemon and Toowoomba leaves with sourdough v — 14

Wood smoked ham, za'atar croissants, tomato chutney,
labna, rocket and poached eggs — 17

Mt Cotton mushrooms, baba ganoush, dukkah and a fried egg on toast v — 17

House smoked salmon, tomato, feta and scrambled eggs on sourdough — 19

Waffles, mangoes and local strawberries, pistachios
and vanilla bean ice cream v — 17

Haloumi, minted peas, raita, rocket and poached eggs v — 18

The Bistro - bacon, pork sausage, tomato, spinach,
hash and beetroot hommus GF — 24

SIDES

Gilly's bacon — 5

Mt Cotton mushrooms — 5

½ avocado and lemon — 5

Local haloumi — 5

Sautéed spinach — 4

Roasted tomato — 4

Hash brown GF — 4

2 eggs your way — 5

KIDS

Kids bacon and egg
with toast — 12

Kids avocado toast — 10

Dutch pancakes with berries,
maple syrup and ice cream — 12

Kids hash browns and
tomato sauce — 10

ASK ABOUT OUR DAILY SPECIALS

THE DAILY ROUND UP

BURGER, BEER & BALLS

Enjoy a steak burger and a local draught beer in the Bistro, as well as a large bucket of balls to hit on the Driving Range for just \$35! Available for a limited time, lunch & dinner, every day.



CHEAP TUESDAYS

Play a round of golf for only \$15.50! The price is the same whether you play 9 or 18 holes. As an added bonus, only pay the 9 hole cart hire rate when hiring a motorised cart!



TRIVIA NIGHT

Test your knowledge at the best weekly Trivia Night in Brisbane! Join us from 7pm every Thursday. Enjoy a special menu plus a \$50 Bistro gift card is up for grabs.



HAPPY HOUR

Happy hour every Wed-Fri from 5 - 6:30pm at the Bar & Bistro! (House white, red and sparkling, local draught beers, \$5 basic spirits)



MARKET CARTS

On weekends, enjoy fresh Dutch pancakes, burgers, German sausages and drinks made and served from Victoria Park's new market carts!



SUNDAY SOUNDS

The best way to spend a Sunday in Brisbane! Join us for Sunday Sounds live entertainment, our new market food carts and great specials every Sunday from 12pm-4pm

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WELCOME

VICTORIA PARK BISTRO



SPRING FOOD MENU