



James Maiden

B I S T R O

TO BEGIN

Baked dinner roll	\$.80
Garlic Bread	\$6
Trio of dips	\$13
with grilled saganaki cheese, marinated olives, toasted Turkish bread	
Soup de Jour	\$8
Fresh shucked Tasmanian oysters, served 3 ways,	\$14.5/\$25.5
Natural with lemon, Kilpatrick, Tempura fried with pickled cucumber & wasabi cream	
Half dozen seared 1/2 shell scallops	\$16.5
with cucumber, ginger and Asian herb salad with coconut, lemongrass and chilli dressing. (GF)	
Braised leek, tarragon and gruyere tart	\$14.5
wholemeal pastry, red pepper essence, roquette and balsamic salad. (V)	
Duo of Duck	\$16.5
crisp duck and sour cherry spring roll with a duck and beanshoot mandarin pancake, sweet chilli and soy dipping sauce.	
Caesar Salad	\$15
(with house smoked chicken \$18.5) with young cos hearts, crisp bacon, sourdough croutons, shaved parmesan & soft poached egg.	

Pasta, noodles and rice

Prawn, saffron and pea risotto	\$19
with parmesan and roquette. (GF)	
Rigatoni, alla carbonara	
with crisp leg ham, caramelized onion and a white wine cream reduction, aged parmesan and egg yolk. (GF)	
Risotto of chicken, field mushroom, spinach and tomato with fetta.	
(GF)	
Home-made spinach and ricotta tortellini	
with tomato and basil puree, sauté spinach, shaved pecorino and shaved asparagus. (V)	

In the Middle

Roast de Jour with condiments.	\$18.5
Chicken Parmigiana	\$20
with tomato & basil puree, mozzarella cheese.	
Parmesan and herb crumbed veal parmigiana	\$24
with tomato and basil puree, mozzarella cheese.	
Beer battered fish	\$17.5
with home-made tartare & lemon.	
Peppered kangaroo fillet	\$25
with sweet potato mash, pickled beetroot, horseradish cream and wilted spinach. (GF)	
Grilled fish of the day	Market Price
lemon and parsley crusted, warm salad of roquette, potato, shaved fennel and tomato. (GF option)	
Parmesan and herb crumbed veal schnitzel	\$24.5
with avocado, hollandaise sauce and lemon.	
Lemon and herb marinated crisp skinned breast of chicken	\$24.5
with a salad of watercress, cucumber ribbons, cocktail potatoes with parsley mayonnaise dressing. (GF)	
Mixed Grill	\$29
porterhouse steak, bacon, roasted tomato, field mushrooms, fried egg, home-made sausage, crumbed lamb cutlet with fat chips & redwine reduction.	
Milk-fed lamb cutlets	\$28
herb crumbed with home-made potato gnocchi, field mushroom reduction, young spinach, aged parmesan and truffle oil.	

House butchered steaks.

Porterhouse - 300gm	\$28.5
Scotch fillet - 300gram	\$28.5
Rump - 400gram	\$28
T.bone -400gram	\$27.5

Sauces: Mushroom & rosemary, Pepper & shallot, Diane, Hollandaise (GF), Mexican (GF), Garlic butter (GF) or Redwine Jus (GF).

ON THE SIDE

Steamed vegetables with olive oil & seasalt	\$7
Bowl of chips with aioli	\$6
Salad of ice-berg lettuce, crisp bacon, fetta & dried tomatoes.	\$8.5
Roquette & parmesan salad with balsamic & spanish onion.	\$8.5

KIDS MENU (12 years and under)

all \$8.5

- Grilled steak with potato mash or chips with vegetables
- Crumbed chicken strips with potato mash or chips with vegetables
- Home-made cheese burger with chips
- Tacos with lettuce, cheese and tomato
- Fish and chips
- Roast of the day with potato mash or chips with vegetables
- Spaghetti bolognaise

All kids meals come with a soft serve ice-cream from our Coffee Shop.



All meals served with chips and salad or vegetables unless stated otherwise.
Bistro is opened daily for Lunch 12.00 - 2pm, Dinner 6pm - 9pm and Snacks 12pm - 9pm.

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