



Gusti dinner menu

5:00PM - 9:00PM
TAKEAWAY AVAILABLE

Small plates & entrees

Garlic Sourdough and Daily Dips \$12

(V, GFA)

Bruschetta \$14

Tomato, onion, balsamic glaze, feta (V, GFA)

Salt & Pepper Calamari \$18

Salad, siracha mayo (S)

Wasabi Prawns \$19

Wasabi mayo, mango, chilli jam (S)

Mac & Cheese Croquets \$15

Salad, garlic aioli (V, D)

Pan Seared Scallops \$19

Cauliflower puree, apple herb salad (S, D, GF)

Crispy Cauli & Ricotta Fritters \$15

Carrot puree, herb salad. (D,N, V)

Pork Taco \$19

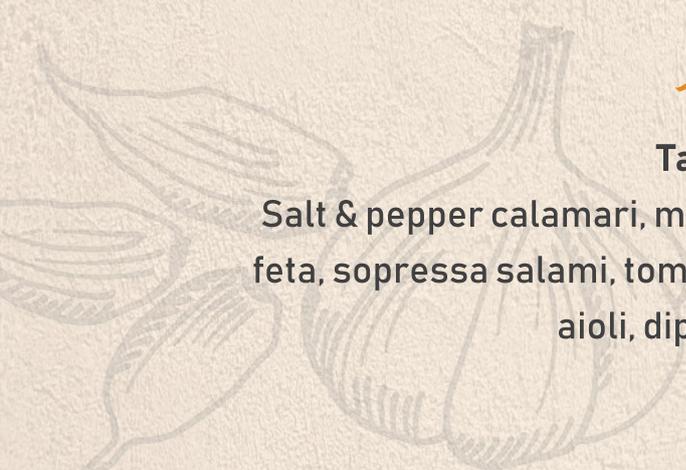
Chipotle mayo, tomato salsa, herbs (D, N)

Quesadilla \$18

Red kidney bean relish, refried beans, soft tortilla, tomato salsa,
crushed avocado, mixed garden salad (VE)

Share plate

Tasting Plate \$32



Salt & pepper calamari, mac & cheese croquettes, olives, chorizo,
feta, sopressa salami, tomato onion bruschetta, garlic sourdough,
aioli, dip of the day (P, N, D, S)

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Salads

Caesar Salad \$15

Cos lettuce, croutons, crispy bacon, free range egg, shaved parmesan tossed with anchovy based mayonnaise dressing (D, E, S, GFA)

Add grilled chicken \$5

Thai Beef Salad \$15

Grilled rump steak, mixed vegetables, sprouts, rice noodles, peanuts, sweet spicy dressing (N, GFA)

Baby Spinach Salad \$12

Grilled green apple, parmesan flakes, fresh vegetables, white balsamic dressing (D, GF)

Stone baked pizzas

Vegetarian Supreme Pizza \$22

Kalamata olives, peppers, onion, tomato, zucchini, feta (V, D) Add grilled chicken \$5

Meat Lovers Pizza \$24

Pepperoni, ham, chicken, beef, BBQ sauce (P, D)

V - Vegetarian | VE - Vegan | E - contains eggs | D - contain dairy
N - contains nuts | S - contains seafood | P - contains peanuts
GF - gluten free | GFA - gluten free available

Please let us know of any special dietary or allergen requirements.

Please ask about our Pressreader App for newspapers.

A merchant service fee of 1.5% applies to MasterCard, Visa, American Express and
3% applies to JCB and Diners cards.

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Main plates

Handmade Ricotta Gnocchi \$26

Green peas, zucchini, broccoli, chilli, parmesan (V, D)

Handmade Linguini \$32

Tossed with prawn cutlets, smoked chorizo, garlic, chilli, onion, white wine, tomato, herbs, parmesan flakes (S, P, D)

Crispy Skin Salmon \$36

White bean & roast vegetable ragu, rocket and almond pesto, crumbled feta, herbs (S, N, D, GF)

Slow Braised Beef Rendang \$28

Slow cooked diced beef with aromatic spice paste, coconut milk, roti bread, cucumber salad, poppadom, chilli jam served with jasmine rice (N)

Battered Fish and Chips \$25

Battered hake fillets served with mixed garden salad, crunchy chips, tartare sauce, lemon (S, GFA)

Grilled Tofu Steak \$18

Soy onion jam, rocket, apple, almond salad (N, VE, GFA)

Buttermilk Fried Chicken Parmi \$28

Crumbed chicken breast, crushed tomato sauce, shredded cheese, sliced ham, mixed garden salad, crunchy chips

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From the grill

200g Grilled Barramundi \$38

Topped with chili prawn cutlets (GF)

300g Black Angus Scotch fillet \$38

(GF)

300g Wagyu Rump Steak \$38

(GF)

250g Lamb Cutlets \$42

(GF)

200g Black Angus Beef Tenderloin \$42

(GF)

All grill items are served with whipped royal blue mash,
green beans and choice of sauce,
peppercorn jus, red wine jus, béarnaise

Sides

Assorted Steamed Vegetables \$9

Crunchy Chips \$10

Mixed Garden Salad \$8

Crispy Sweet Potato Wedges \$12



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Desserts

Cheddar Cheese Plate \$14

Quince paste, dried fruit salad, crackers (V, D, GF)

Mars Mania \$14

Tempura mars bar, mars bar ice-cream, coulis, chocolate sauce, nuts (D, E)

Warm Apple Crumble Tart \$14

Crème anglaise, raspberry coulis, crumble, vanilla gelato (N, D)

Three Gelatos \$11

Fruit coulis, crumble, chocolate sauce (GFA, D, N)

Caramelised Lemon Tart \$14

Fruit of the forest sorbet, coulis, crumble (D, E)

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