

Gusti Dinner Menu

5:30PM - 9.00PM

Small Plates & Entrees

Garlic Bread & Daily Dips \$14

(V, GFA)

Bruschetta \$14

Tomatoes, onions, herbs, balsamic glaze, feta (V, GFA)

Salt & Pepper Calamari \$19

Asian salad, siracha mayo (S, D)

Crispy Wasabi Prawns \$19

Wasabi mayo, mango, chilli jam (S)

Mac & Cheese Croquets \$17

Salad, garlic aioli (V, D)

Pan-Seared Scallops \$19

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

Steamed Prawn Dumplings \$16

Soy carrot puree, herbs, sesame seeds (D, N, S)

Quesadilla \$18

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

Add pork belly \$4

V - Vegetarian | VE - Vegan | E - contains eggs | D - contains dairy

N - contains nuts | P - contains peanuts | S - contains seafood

GF - gluten free | GFA - gluten free option available

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

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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Sharing Plates

Tasting Platter \$35

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

Salads

Chicken Caesar Salad \$20

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

Classic Thai Beef Salad \$18

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

Soup Of The Day \$14

Served with garlic bread

Stone Baked Pizzas

Vegetarian Supreme Pizza \$23

Kalamata olives, peppers, onions, tomatoes, zucchini, feta (V, D)
Add grilled chicken \$6

Meat Lovers Pizza \$26

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

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Main Plates

Ricotta Gnocchi \$29

Roasted vegetables, mushroom ragu, parmesan, rocket (V, D)

Linguini \$32

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

Crispy Skin Salmon \$38

Kale, mushroom, tomatoes, beans, fricassee and parsley potato lemon hollandaise (S, D, GF)

Chicken Tikka Masala \$34

Chicken tikka cooked with aromatic herbs and spices, onions, capsicum
Served with roti, Asian slaw & steamed rice (N, D)

Fish & Chips \$27

Hake fillets cooked your way, either grilled or battered
Served with mixed garden salad, and crunchy chips with tartare sauce, and lemon (S, GFA)

Stir-fry Noodles with Prawn Dumplings \$29

Seasonal vegetables, soy sauce, mild Asian herbs and spices (S, N)

Buttermilk Fried Chicken Parmi \$33

Crumbed chicken breast, crushed tomato sauce, shredded mozzarella cheese, sliced ham

Served with mixed garden salad & crunchy chips (D)

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From the Grill

200g Grilled Barramundi \$41

Topped with grilled prawn cutlets and avocado salsa (S, GF)

300g Black Angus Scotch Fillet \$41 (GF)

300g Wagyu Rump Steak \$41 (GF)

300g Lamb Cutlets \$42 (GF)

200g Black Angus Beef Tenderloin \$43 (GF)

All grilled items are served with whipped royal blue mash, carrot puree, and choice of peppercorn jus, red wine jus or béarnaise sauce

Sides

Assorted Steamed Vegetables \$9

Crunchy Chips \$12

Mixed Garden Salad \$9

Crispy Sweet Potato Wedges \$13

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Desserts

90g Cheddar Cheese Plate \$16

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

Chocolate Fondant \$16

Vanilla gelato, coulis, chocolate sauce, nuts (D, N, E)

Warm Apple Crumble Tart \$16

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

Three Gelatos \$12

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

Caramelised Lemon Tart \$15

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

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