

ENTREES

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| 1. Restrobar Garlic & Cheese Bread (V) / Bacon garlic & cheese bread | \$6/\$14 |
| 2. Bruschetta. Diced tomato on a toasted baguette, drizzled with a balsamic glaze (V) | \$12 |
| 3. Homemade Arancini Balls with tomato salsa (V) | \$14 |
| 4. Homemade Crumbed Camembert deep fried with sweet chilli (V) | \$14 |
| 5. Vegetarian Samosas with a swirl of potato mash (V VG DF) | \$9 |
| 6. Vegetarian Spring Rolls with a swirl of sweet chilli sauce (V VG DF) | \$14 |
| 7. Autumn Salad of roast pumpkin in a nest of baby spinach, pine nuts, feta & a drizzle of honey mustard dressing (V GF) | \$16 |
| ADD Pan Seared Chicken | \$4 |

MAIN COURSE

STEAKS

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| 8. Restrobar T-Bone - 400g tender T-Bone steak (GF DF) | \$49 |
| 9. Rib Eye Fillet - Succulent rib eye - 250g or 400g (GF DF) | \$40/\$49 |
| 10. Darling Downs Delight - 200g eye fillet steak (GF DF) | \$45 |

Sides - All steaks come with a choice of a seasonal mix of sauteed vegetables or garden salad, & chips

Choose your sauce - gravy / mushroom sauce / peppercorn sauce / dienne sauce

RESTROBAR FAVOURITES

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| 11. The Salmon - Pan fried Atlantic salmon on a bed of steamed vegetables, drizzled with a Beuree Blanc sauce (GF) | \$38 |
| 12. The Parm - Crumbed chicken breast, chef's own homemade Napoli sauce, layered with ham & cheese, served with chips & salad | \$28 |
| 13. The Schnitzel - Classic chicken schnitzel served with seasonable vegetables or salad, chips & your choice of sauce (DF) - red wine jus / mushroom / peppercorn / gravy | \$25 |
| 14. Fish & Chips - Battered fillet of fish, served with chips & salad (DF) | \$25 |
| 15. Lamb Shank - Slow cooked lamb shank, served with sauteed vegetables & mashed potato (GF DF) | \$34 |
| 16. Garlic Prawn Risotto - Pan-fried garlic prawn with a dash of cream served with italian style risotto rice (GF) | \$32 |

RESTROBAR SIDES All sides are \$7

- 17. Seasonal vegetables or garden salad (V | GF)
- 18. Mushroom sauce or peppercorn sauce (DF)
- 19. Wedges / chips / potato mash (V | GF | VG)

V- Vegetarian | VG- Vegan | GF- Gluten Free | DF- Dairy Free | NF- Nut Free

ROOM SERVICE - CALL OR TEXT - 0493 732 752

We're proud to bring together the best of our local businesses and suppliers for our Goondiwindi diners, locals, & visitors.

A big thanks to Gibson's Butchers for their dedicated support.

Enjoy the true taste of Gundy when you dine in or enjoy room service.

menu

Fully Licensed

KIDS MEALS (12 Years & Under)

| | |
|---|------|
| 20. Chicken nuggets & chips (NF DF) | \$12 |
| 21. Spaghetti in chef's own homemade napoli sauce | \$12 |
| 22. The 'Mini' Chicken Parmi with chips & salad | \$14 |

DESSERTS

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|---|-----------|
| 23. Berries Pannacotta (GF NF) | \$12.50 |
| 24. American Style Pecan Pie | \$12.50 |
| 25. Restrobar Chocolate Brownie's Dream (NF) | \$12.50 |
| 26. Baklava / Turkish Delight | \$10 |
| 27. Tiramisu (NF) | \$12.50 |
| 28. Affogato (NF) | \$16/\$22 |

drinks

Fully Licensed

WHITE WINE

(\$10 per glass / \$ 35 per bottle)

Sauvignon Blanc
Pinot Grigio
Jacob Creek Chardonnay
Refreshing Rose / Moscato
Claire Valley Riesling
Yarra Burn Champagne (Sold in bottle \$50)

RED WINE

(\$10 per glass / \$40 per bottle)

South Australian Premium Shiraz
Jacob Creek Cabernet Merlot
Mcguigan Black Label Merlot
Jacob Creek Pinot Nior
Barossa Cabernet Sauvignon

BEERS All beer - \$9

MID STRENGTH

Hahn Superdry
Pure Blonde
XXXX

FULL STRENGTH

Peroni
Great Northern White fin/ Black Fin
Corona

MOCKTAILS/ SOFT DRINKS

Sunrise Punch
Virjin Mojito
Coke/Lemonade/Fanta
Ginger beer/ Lemon, Lime & Bitters/ Sparklling water
Soda water/ Tonic water/ Still water
Orange/ Apple/ Pineapple Juice

COCKTAILS/ SPRITS

| | | |
|------|---------------------|------|
| \$16 | Mojito | \$22 |
| \$16 | Flat white Martini | \$22 |
| \$4 | Canadian Club | \$14 |
| \$7 | Bundy Rum with Coke | \$14 |
| \$4 | Bourbon with Coke | \$14 |
| \$5 | Any Mixer | \$14 |