

WELCOME

VICTORIA PARK BISTRO



MENU

BREAKFAST

Available from 7am to 11am. Apologies no dish variations.

Toasted sourdough and spreads v — 6

Fruit toast with vanilla butter v — 9

Eggs your way with sourdough and relish v — 11

Bacon and eggs your way with sourdough and relish — 16

Raul's granola, organic yoghurt and poached Autumn fruits v — 15

Crushed avocado, feta, hazelnut Dukkah fresh lemon on sourdough v — 18

Chilli, garlic and lemon sautéed mushrooms and spinach
on sourdough with goats curd v — 18

House smoked salmon, peperonata and pesto on sourdough — 19

Slow cooked pork, udon noodles, egg, fresh shallots "Ramen Style" broth — 19

Warm gingerbread, with caramelised pear,
toasted coconut and crème fraiche v — 16

The Bistro, chorizo, bacon, scrambled eggs,
slow roasted tomatoes and sautéed potatoes, spinach — 24

SIDES

2 eggs your way — 5

Bacon — 5

Chorizo — 5

Hash browns (4 pieces) — 5

Avocado and lemon — 5

Mushrooms — 5

Roast potato — 5

Spinach — 5

Smoked salmon — 5

KIDS

Kids bacon and egg with sourdough — 12

Kids avocado toast — 10

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

Kids hash browns and tomato sauce GF — 10

ASK ABOUT OUR DAILY SPECIALS

PLEASE ORDER AT THE COUNTER

GF: GLUTEN FREE DF: DAIRY FREE V: VEGETARIAN

MAINS

House made garlic flatbread v — 7 add cheese — 2

Cured meats with marinated olives and sourdough — 22

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

Mixed winter bean salad, soy and roasted sesame dressing VEGAN — 21

Chicken Caesar salad with boiled egg, bacon lardons, croutons and parmesan — 20

Middle Eastern carrot and chickpea salad with smoked almonds, garlic and tahini dressing VEGAN — 21

Grilled Atlantic salmon, steamed greens, warmed tomato and caper dressing — 28.5

Panko crumbed barramundi with homemade tartare, simple salad and chips — 27

Grilled rib fillet with red wine jus, simple salad and chips GF — 29.5

Slow cooked BBQ glazed pork ribs with chips, lemon and dill slaw GF — 27

ROTISSERIE KITCHEN

Rotisserie meals available Friday to Sunday, for Lunch and Dinner.

Roast pork served with roasted pumpkin, spinach, golden raisins, pork and sage jus GF 24.5

Chermoula spiced chicken served with carrot, smoked almond and chickpea salad, Raita GF — 25.5

BURGERS

All served with chips

Steak burger with grass fed rib fillet, beetroot relish, salad leaves, aioli, caramelised onion — 24

Cheeseburger with grass fed patty, cheese, pickles, tomato relish, dijonnaise — 23

Panko crumbed barramundi burger, gem lettuce, pickled carrot, tartare sauce — 24

Panko crumbed chicken burger, gem lettuce, pickled red onions, chipotle mayo — 23

BITES

Arancini balls served with aioli GF v — 21

Mixed vegetable spring rolls with sweet chilli v — 17

Cured meats, marinated olives and sourdough — 22

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

Korean style hot chicken wings with pickled carrot,
sesame seeds and shallots GF available on request — 19

BBQ glazed chicken wings with dill pickles GF — 19

House made garlic flatbread v — 7 add cheese — 2

Chips with aioli GF v — 7

KIDS

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

Battered 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 ice cream in a tub — 3

SIDES

Steamed broccolini, roasted macadamias, golden raisins, nut brown butter v GF — 9

Roasted pumpkin, tahini and yoghurt sauce, pepita dukkah v GF — 9

PIZZA KITCHEN

ROSSE

MARGHERITA: tomato base, fior di latte, basil, EVOO v — 21

NAPOLETANA: double tomato sauce, garlic, oregano, basil, EVOO v₆ DF — 16

COTTO E FUNGHI: tomato base, fior di latte, ham,
mushrooms, basil, parmesan — 23.5

DIAVOLA: tomato base, hot salame, taleggio cheese,
roasted capsicum, olives, basil — 24.5

PERUGINA: tomato base, fior di latte, pork and fennel
sausage, red onion, basil — 23.5

GAMBERI: tomato base, fior di latte, garlic and chilli prawns, olives, parsley — 24.5

CAPRICCIOSA: tomato base, fior di latte, ham, artichokes,
mushrooms, olives, basil — 24

BIANCHE

TARTUFATA: fior di latte, mixed mushrooms,
Truffle Mortadella, Taleggio, truffle sauce — 24.5

GENOVESE: basil pesto, mixed cherry tomatoes, basil, parmesan, rocket v — 24

VEGETARIANA: fior di latte, oven roasted vegetables, basil, parmesan v — 23.5

P & P: fior di latte, roasted potato, pancetta, red onion, parmesan, rosemary — 24

DESSERT

Classic apple pie with ice cream — 13.5

Sticky toffee pudding, butterscotch sauce,
and vanilla bean ice cream — 13.5

Double chocolate brownie with honey
roasted macadamias and raspberry sorbet GF — 13.5

THE DAILY ROUND UP

WEEKDAY LUNCH SPECIAL

Enjoy a pizza and game of putt putt or bucket of balls for just \$29 every Monday – Friday between 11:30am and 3pm.



ITALIAN 5 AT 5 - HAPPY HOUR

Wednesday to Friday from 5pm - 6pm. \$5 drink and \$5 wood-fired garlic bread. (House white, red and sparkling, local draught beers, basic spirits)



TRIVIA NIGHT

Test your knowledge at the best weekly Trivia Night in Brisbane! Join us from 7pm every Thursday for the chance to win great prizes.



FRIDAY NIGHT LIVE

Sit back and relax to the sounds of jazz and blues music live from 4:30pm – 8:30pm every Friday night.



MARKET CARTS

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



SUNDAY SOUNDS

The best way to spend a Sunday in Brisbane! Join us for Sunday Sounds live entertainment every Sunday from 12pm - 4pm

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