

steeple  
*mornington*

# BISTRO MENU

WHEN YOU'RE READY  
PLEASE ORDER  
AT THE COUNTER



## WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!

Just scan the QR code and leave us some feedback.

# THANK YOU

## MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan,  
(gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts.

### **Please note:**

We make every effort to ensure these meals are gluten free,  
but our busy kitchen cannot guarantee they are allergen free.

### **Public holiday surcharge**

15% Surcharge applies to all items on public holidays.

### **Food allergies**

Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

# SNACKS

GARLIC BREAD <i>add cheese / + 2.0</i> <i>add bacon &amp; cheese / +3.0</i>	9.0
SOUP OF THE DAY	12.0
FRIED HALLOUMI ( <i>n, lg</i> ) fried halloumi cheese, fig, walnut chutney & lemon	15.0
SPICY CHICKEN WINGS spicy bbq glazed chicken wings, rocket, shallots & sesame seeds	14.0
DUCK SPRING ROLLS w plum sauce	14.0
LEMON PEPPER CALAMARI ( <i>lg,ld</i> ) w aioli	15.0

STICKY HONEY SOY PORK RIBS ( <i>lg,ld</i> ) w asian slaw, fried shallots & sesame seeds	17.0
BRUSCHETTA ( <i>av</i> ) traditional style bruschetta w balsamic glaze	14.0
MAC N CHEESE CROQUETTES ( <i>v</i> ) (4) w truffle mayo & rocket	15.0

# BURGERS

CHEESEBURGER milk bun, beef patty, cheese, onion, pickles, burger sauce & chips	23.0
SOUTHERN FRIED CHICKEN BURGER milk bun, coleslaw, smashed avo, cheese & chips	26.0
STEEPLES BURGER milk bun, beef patty, cheese, pickles, bacon, onion rings, lettuce, tomato, burger sauce & chips	28.0
VEGAN BURGER <i>(vg,ld)</i> beetroot bun, vegan schnitzel, tomato, avocado, pickles, lettuce, vegan aioli & sweet potato chips	26.0
STEAK SANDWICH 150gm grilled porterhouse, bacon, egg, caramelised onion, tomato relish, lettuce, on turkish bread & chips	29.0

## ADD

*add extra beef patty / +5.0*

*add extra chicken patty / +5.0*

# POTS & PANS

VEAL SCALLOPINI ( <i>lg</i> ) creamy mushroom sauce w creamy mash potato & seasonal vegetables	34.0
NASI GORENG ( <i>ld,lg,av</i> ) indonesian fried rice, chicken, asian slaw, shrimp paste, egg, fried shallots	26.0
VEGAN PESTO GNOCCHI ( <i>vg,lg</i> ) asparagus, pumpkin, spinach, pesto, touch of napoli in coconut milk & garlic <b>add chicken / +5.0</b>	26.0
CHICKEN & MUSHROOM RISOTTO ( <i>lg,av</i> ) breast fillet, trio of mushrooms, rice, white wine cream sauce & parmesan	28.0
LINGUINI PESCATORE pan seared prawns, scallops, calamari, mussels & fish in fresh chilli, garlic & olive oil	34.0
SLOW BRAISED LAMB SHANK ( <i>lg</i> ) in red wine sauce, w creamy mash potato & seasonal vegetables <b>add shank / +10.0</b>	30.0

# PARMIAS

*All made with breast schnitzel  
& served with chips + salad*

NAKED 28.0  
crumbed chicken breast w your choice of sauce

ORIGINAL 29.0  
crumbed chicken breast, ham, napoli & 3 cheese mix

FIREBREATHER 32.0  
crumbed chicken breast, ham, spicy pepperoni,  
jalapenos, chilli sauce, napoli & 3 cheese mix

TEXAN 32.0  
crumbed chicken breast, napoli, bacon, ham,  
caramelised onion, smokey bbq sauce & 3 cheese mix

AUSSIE 32.0  
crumbed chicken breast napoli, bacon, egg,  
caramelised onion & 3 cheese mix

CHEESEBURGER 32.0  
crumbed chicken breast, ham, beef patty, pickles,  
3 cheese mix, drizzled w burger sauce

BOLOGNESE 32.0  
crumbed chicken breast, ham, homemade bolognese sauce  
& 3 cheese mix

# CLASSICS

BEER BATTERED FLATHEAD <i>(alg,ld)</i> w chips, salad & tartare	29.0
LEMON PEPPER CALAMARI <i>(lg,ld)</i> w chips, salad & aioli	29.0
SALMON FILLET <i>(lg)</i> grilled atlantic salmon w hollandaise, sweet potato mash & seasonal vegetables	34.0
ROAST OF THE DAY <i>(lg)</i> w seasonal vegetables & gravy	27.0
GARLIC & CHILLI PRAWNS <i>(lg)</i> tiger prawns, chilli, garlic, white wine cream sauce, basmati rice & house salad	32.0
SPICY PORTUGUESE CHICKEN chicken breast marinated in herbs, lemon, peri mayo, rocket, tomato & onion wedges	32.0

# GRILL

PORTERHOUSE 300gm (lg) 43.0  
cooked to your liking w chips, salad & sauce of choice

RIB EYE 400gm (lg) 55.0  
cooked to your liking w chips, salad & sauce of choice

**sauce options:** *gravy (lg), pepper sauce (lg),  
garlic butter (lg), mushroom sauce (lg), hollandaise*

ADD

*add bacon / +3.0  
add creamy garlic prawns (lg) / +10.0  
add lemon pepper calamari / +8.0  
add onion rings / +5.0  
add egg (lg) / +2.0*



# SALAD

LAMB SALAD (*lg,n*) 32.0  
lamb backstrap, baby spinach, rocket, roast pumpkin,  
pomegranate, feta & pine nuts w greek yoghurt

CAESAR SALAD 24.0  
cos lettuce, bacon, croutons, parmesan,  
caesar dressing & poached egg **anchovies optional**

ROASTED PUMPKIN & QUINOA SALAD (*v,lg*) 27.0  
honey roasted pumpkin, quinoa, cos lettuce, tomato,  
onion, feta, pomegranate seeds, avocado, house dressing

**add chicken tenderloins / +5.0**

**add feta / +3.0**

**add lemon pepper calamari / +8.0**

# SIDES

CHIPS (*v,lg*) w chip sauce 10.0

WEDGES (*v*) 14.0  
w sour cream & sweet chilli

ONION RINGS (*v*) w chipotle mayo 11.0

SEASONAL VEGETABLES (*vg,lg*) 8.0

SALAD (*vg,lg*) mixed leaves, carrot, onion,  
cherry tomato, house dressing 7.0

CREAMY MASH POTATO (*lg*) 7.0

SPRING ASPARAGUS 12.0  
asparagus, poached egg, parmesan,  
prosciutto & hollandaise

HONEY GLAZED PUMPKIN (*lg*) 12.0  
w yoghurt, rocket, prosciutto & pomegranate seeds

# KIDS

CHICKEN NUGGETS (6) w chips

CHEESEBURGER w chips

BATTERED FLATHEAD w chips (alg)

LEMON PEPPER CALAMARI w chips (lg,ld)

LINGUINI BOLOGNESE w parmesan (agf)

**\$15 KIDS MEALS** - *for kids 12 and under*  
**All kids meals come with a drink & ice cream**

**(Add serve of veg +2.0)**

# SENIORS

Available 7 Days : Lunch & Dinner  
From 1 Course \$20.0  
2 Course \$25.0  
3 Course \$28.0

## STARTERS

SOUP OF THE DAY

GARLIC BREAD (v) **add cheese & bacon +\$2.0**

PRAWN SPRING ROLLS (4 PCS) w plum sauce

## MAINS

LEMON PEPPER CALAMARI (lg,ld) w chips, salad & aioli

FISH & CHIPS (alg,ld) beer battered flathead, chips, salad & tartare

CHICKEN STIRFRY (alg) tender chicken, hokkien noodles, honey soy & asian vegetables

MUSHROOM RISOTTO (lg,v,avg) trio of mushrooms, rice, white wine cream sauce & parmesan **add chicken +\$5.0**

LINGUINI BOLOGNESE traditional style bolognese w parmesan

CHICKEN CAESAR SALAD cos lettuce, bacon, croutons, parmesan, caesar dressing, poached egg **anchovies optional**

ROAST OF THE DAY (lg)

SALMON (lg) **+\$7.0** grilled atlantic salmon w hollandaise, creamy mash potato & seasonal vegetables

PORTERHOUSE 150gm (lg) **+\$4.0** w chips & salad

SLOW BRAISED LAMB SHANK (lg) **+\$7.0** in red wine sauce, w creamy mash potato & seasonal vegetables

GARLIC & CHILLI PRAWNS (lg) **+\$5.0** tiger prawns, chilli, garlic, white wine cream sauce, basmati rice & house salad

## DESSERTS

APPLE CRUMBLE w vanilla ice cream

STICKY DATE PUDDING w cream

PAVLOVA (lg) w berry coulis & cream

CAKE UPGRADE **+\$6.0** upgrade your dessert to any of our cakes on display

COFFEE & CAKE **14.0**

no further discounts apply

# DESSERTS

STICKY DATE PUDDING w rum & raisin ice cream	13.0
CHURROS w chocolate dipping sauce	14.0
COFFEE & CAKE	14.0

*see our cake & brownie options  
in the display fridge*

# COCKTAILS

AVIATION	18.0
Aviation American Gin, passionfruit syrup, lemon juice, lemonade	
APEROL SPRITZ	18.0
Aperol, T'Gallant prosecco, soda water	
ESPRESSO MARTINI	18.0
Ketel One vodka, Kahlua, espresso coffee	
WHITE CHOCOLATE & PASSIONFRUIT MARTINI	18.0
vanilla vodka, passionfruit syrup, white cocoa liqueur, grapefruit juice	
FRUIT TINGLE	18.0
Smirnoff vodka, Baitz blue curacao, lemonade, grenadine	
PINK GIN SPRITZ	18.0
Gordon's pink gin, T'Gallant prosecco, lemonade	
VODKA SPRITZ	18.0
vodka, sugar syrup, strawberry liqueur, cranberry juice, soda	
STRAWBERRY MOJITO	18.0
Pampero rum, lime juice, soda water, mint, sugar syrup, strawberry	
LONG ISLAND GREEN TEA	21.0
vodka, tequila, Bacardi, Gordons Gin, Midori, lemon juice, sugar syrup, soda	
SAND & SEA	21.0
Alize Bleu Passion, Bundy small batch, lime juice, dry ginger	
LYCHEE MOJITO	18.0
Bacardi Rum, Paraiso lychee liqueur, mint, soda	
BACARDI SCHNAP	21.0
Peach Schnapps, Bacardi Rum, Baitz blue curacao	