

Disclaimer: Our stone grill operates at high temperatures. Please handle with care to prevent burns. While our gluten-free dough is prepared separately, it shares kitchen space with regular pizzas. We cannot guarantee 100% gluten, nut, or soy-free items due to potential cross-contamination. Please be mindful when ordering.

# DINING MENU

**Bistro Opens Midday Everyday**

Mon-Sun 12-2PM  
5-8:30PM

Fri-Sun  
Reduced Menu  
3-5PM

## STARTERS

*for sharing*

- Salt & Pepper Calamari** 20  
Salad, sweet chilli mayo
- Buffalo Chicken Wings** 23  
Fried chicken wings, spicy sauce, garlic mayo
- Pumpkin Arancini with Goddess Mayo (8)** GF VG V 18  
Deep fried pumpkin risotto balls, green herb mayo
- Bowl of Chips** 8
- Wedges** V 18  
Sweet chilli sauce, sour cream 
- Beef Nachos** 25  
Mexican spiced beef, corn chips, cheese, corn, capsicum salsa, guacamole, sour cream
- Indonesian Chicken Satay (6)** GF DF 26  
Satay chicken skewers, peanut sauce, carrot & cucumber pickle

## PUB CLASSICS

*served with two sides*

- Crumbed Chicken Breast Schnitzel 400g** 26  
Served with 2 sides & sauce

- Chicken Parmigiana** 28  
Smoked ham, Napoli sauce, mozzarella
- Ham & Pineapple Parmigiana** 30  
Smoked ham, Napoli sauce, pineapple, mozzarella
- Mexican Parmigiana** 32  
Hot salami, Napoli sauce, jalapeno, mozzarella, guacamole, sour cream

est. 1987

## EAGLE HAWK

HOTEL

## BURGERS

*served with chips*

- Eagle Hawk Burger** GFA 30  
Double beef patty, lettuce, tomato, caramelised onion, bacon, American cheese, egg on a milk bun
- Southern Fried Chicken Burger** GFA 26  
Battered chicken thigh, creamy Asian slaw, American cheese, chilli mayo on a milk bun 
- Steak Sandwich** GFA 28  
Scotch fillet, lettuce, tomato, caramelised onion, American cheese, chimichurri on sourdough

## MAINS

- Chicken Supreme** GF DFA 28  
Confit chicken breast supreme, potato gratin, asparagus, garlic sauce
- Greek Lamb Skewers (3)** GF DFA 27  
Marinated lamb skewers, lettuce, tomato, red onion, tzatziki on pita bread
- Beef Short Ribs** GF DF 45  
Marinated American style beef ribs, creamy Asian slaw, chips
- Crumbed Lamb Cutlets (3)** 42  
Crumbed lamb cutlets, chips, gravy
- Creamy Pulled Lamb Gnocchi** 30  
House made ricotta gnocchi, pulled lamb ragu, spinach, porcini mushrooms

## BREADS

*from the wood fire oven*

- Garlic Rosemary Focaccia** 12
- Garlic Cheese Focaccia** 12
- Garlic Bacon & Cheese Focaccia** 12
- Garlic Rosemary Focaccia with Trio of Dips** 15  
Guacamole, olive tapenade, beetroot hummus

### Sides

- Sauteed Vegetables GF DF
- Salad GF DF
- Potato Gratin
- Chips DF



### Sauce

- Béarnaise
- Gravy DF
- Green Peppercorn
- Creamy Mushroom
- Creamy Garlic & Parmesan
- Chimichurri
- Garlic Butter

+ Extra Sauces/Butter 3

## FISH & CHIPS

- Battered Barramundi** 26  
Battered Barramundi fillets, salad, lemon, tartare sauce, chips
- Grilled Barramundi** 32  
Grilled Barramundi fillet, salad, lemon, tartare sauce, chips

## SALADS

- Grilled Chicken Salad** GF DFA 25  
Grilled thigh fillet, rocket, charred corn, black beans, tomato, capsicum salsa, chimichurri
- Grilled Barramundi & Soba Noodle Salad** DFA GFA 34  
Grilled Barramundi, soba noodles, edamame, cucumber, pickled radish, sesame dressing

GF Gluten Free  
DF Dairy Free

V Vegetarian  
VG Vegan

VGA Vegan Available  
GFA Gluten Free Available

DFA Dairy Free Available  
Some options may incur a surcharge

**Takeaway**  
02 6241 6225

**Weekly Specials • Every Monday**

# STEAKHOUSE

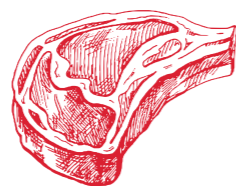


## Stone Grill/Chargrilled

<b>300g Scotch Fillet</b> Black Angus, 120 Days Pasture, Watervale, Cowra	<b>45/55</b>
<b>300g Wagyu Rump MBS7</b> Pure Blood Wagyu, Marble Score 7, Rangers Valley	<b>48/58</b>
<b>300g Eye Fillet</b> Black Angus, 120 Days Pasture, Watervale, Cowra	<b>50/60</b>
<b>400g Rib Eye</b> Black Angus, 120 Days Pasture, Watervale, Cowra	<b>62/70</b>
<b>400g Rump</b> Black Angus, 120 Days Pasture, Watervale, Cowra	<b>40/45</b>
<b>600g Rump</b> Black Angus, 120 Days Pasture, Watervale, Cowra	<b>50/55</b>
<b>300g Lamb Backstrap</b> Freerange, Breakout River, Cowra	<b>42/45</b>

## Top Your Steak

<b>Fried Egg</b>	<b>3</b>
<b>Salt &amp; Pepper Squid</b>	<b>8</b>
<b>Surf &amp; Turf</b> Grilled prawns, béarnaise	<b>8</b>
<b>The Lot</b> Grilled prawns, salt & pepper squid, béarnaise	<b>13</b>



### Sides <sup>V</sup>

- Sauteed Vegetables <sup>GF DF</sup>
- Salad <sup>GF DF</sup>
- Potato Gratin
- Chips <sup>DF</sup>



### Sauce <sup>GF</sup>

- Béarnaise
- Gravy <sup>DF</sup>
- Green Peppercorn
- Creamy Mushroom
- Creamy Garlic & Parmesan
- Chimichurri
- Garlic Butter

+ Extra Sauces/Butter 3

## PIZZA

### Pizza Bianca *White Base*

<b>Garlic Prawn</b> Mozzarella, garlic prawns, asparagus	<b>26</b>
<b>BBQ Chicken</b> Mozzarella, chicken, bacon, aioli, BBQ sauce	<b>25</b>
<b>Chorizo</b> Fior di latte, smoked chorizo, caramelised onion, basil, roasted red peppers, rocket	<b>25</b>

### Pizza Rosso *Tomato Base*

<b>Margherita <sup>V</sup></b> San Marzano tomato, fior di latte, basil	<b>22</b>
<b>Fungi <sup>V VGA</sup></b> San Marzano tomato, fior di latte, portobello mushroom, parsley, truffle oil	<b>24</b>
<b>Hawaiian</b> San Marzano tomato, mozzarella, smoked ham, pineapple	<b>24</b>
<b>Massimo</b> San Marzano tomato, fior di latte, hot salami, portobello mushroom, anchovy, olive	<b>24</b>
<b>Verdura <sup>V VGA</sup></b> San Marzano tomato, fior di latte, caramelised onion, olive, portobello mushroom, roasted red peppers, zucchini, garlic oil	<b>24</b>
<b>Pepperoni</b> San Marzano tomato, mozzarella, pepperoni	<b>24</b>
<b>Lorenzo</b> San Marzano tomato, mozzarella, hot pepperoni, ham, roasted red peppers, caramelised onion, portobello mushroom, olive	<b>26</b>
<b>Meat Lovers</b> San Marzano tomato, mozzarella, smoked chorizo, smoked ham, Italian sausage	<b>26</b>

### Extras

Make it gluten free	<b>4</b>
Add vegetables, mozzarella, fior di latte, anchovy	<b>3</b>
Add meat (salami, ham, sausage, bacon)	<b>4</b>
Add prawns	<b>5</b>
Change to vegan cheese	<b>4</b>

## SWEET

*All our sweets are made in house*

<b>Maria's Doughnuts (3)</b> Vanilla ice cream, Nutella	<b>15</b>
<b>Ice Cream Stone</b> Ice cream trio, fairy floss, chocolate bites	<b>18</b>

## KIDS

<b>Cheese Pizza</b> <sup>VGA GFA</sup>	<b>12</b>
<b>Chicken Nuggets &amp; Chips</b>	<b>12</b>
<b>Cheeseburger &amp; Chips</b> <sup>GFA</sup>	<b>14</b>
<b>Fish &amp; Chips</b>	<b>14</b>
<b>Chicken Tenders &amp; Chips</b>	<b>14</b>
<b>Kids Activity Pack</b>	<b>3</b>

## WINE MENU

### White

	Glass	Bottle
<b>Kindred Sauvignon Blanc 2022</b> Tumbarumba, NSW	7.5	35
<b>Kindred Chardonnay 2023</b> Tumbarumba, NSW	7.5	35
<b>Kindred Pinot Grigio 2023</b> Tumbarumba, NSW	7.5	35
<b>Whistling Duck Moscato NV</b> Riverina, NSW	7.5	35
<b>Nick O'leary Riesling 2023</b> Wallaroo, Canberra Region	9.5	45

### Red

<b>Kindred Shiraz 2021</b> Tumbarumba, NSW	7.5	35
<b>Kindred Pinot Noir 2022</b> Tumbarumba, NSW	7.5	35
<b>Kindred Cabernet Sauvignon 2021</b> Tumbarumba, NSW	7.5	35
<b>Kindred Rosé 2022</b> Tumbarumba, NSW	7.5	35
<b>Bourke St. Shiraz 2022</b> Hall Valley, Canberra Region	9.5	45

