

BURGERS

ALL SERVED WITH CHIPS ON A MILK BUN

	M	G
BARRA BURGER (A) Barramundi patties, arugula, dill aioli, pickels, cucumber, salsa verde	22	23
SHROOM BURGER (VO) Mushroom and lentil burger patty, lettuce, tomato, onion, avocado, tomato chutney, zaatar mayo	22	23
STEAK BURGER 120gm scotch fillet, cheese, lettuce, tomato, onion, dijonaise, and onion rings	23	24
ALOHA CHICKEN BURGER Grilled chicken breast, grilled pineapple, lettuce, tomato, guac, onion with chipotle mayo	21	23
WAGYU BEEF BURGER Beef patty, bacon, burger cheese, onion, lettuce, tomato, house made burger sauce	23	24
KENTUCKY FRIED CHICKEN Kentucky style fried chicken, shredded cabbage, pickled onion, ranch, cheese	23	24

DAILY SPECIALS

MONDAY - SCHNITTY & SCHOONER	17
TUESDAY - PIZZA OR PASTA + WINE	20
WEDNESDAY - STEAK & SCHOONER	20
THURSDAY - CURRY & WINE	20
SUNDAY - ROAST OF THE DAY FROM	20

KIDS EAT FOR FREE WITH EVERY FULL PRICE MAIN MEAL

SAUCES

ALL SAUCES	2
GRAVY MUSHROOM PEPPER	
DIANNE GARLIC BUTTER BERNAISE	

Note: If you have a food allergy or any special dietary requirement, please inform a team member of Happy Soul Bistro.
V= Vegetarian, Vo= Vegan option available, Vg= Vegan, Gf= Gluten free, Gfo= Gluten free option available. M= Members only, G= Guest only
I= Imported, A= Australian

GRILL

	M	G
250 GM BLACK ANGUS RUMP	28	30
300GM STRIPLOIN MBS 2+ All served with chips and salad or mash and veg	38	40
MAKE IT SURF AND TURF +8		

LITTLE HANDS

(ONLY FOR KIDS UNDER 12)

	M	G
KIDS SCHNITZEL & MASH	12	14
NUGGETS & CHIPS	10	12
KIDS FISH & CHIPS	10	12
KIDS PASTA	10	12
KIDS PIZZA	12	14

SIDES

	M	G
BOWL OF CHIPS	9	10
POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM	12	13
SWEET POTATO CHIPS	12	13
STEAMED VEGETABLES	10	12
ONION RINGS	11	12

Happy Soul Bistro

MENU



STARTERS / SHARE

	M	G
GARLIC BREAD	9	10
Toasted with herb butter Add cheese + 3, Add Bacon & cheese + 5		
BRUSCHETTA	14	16
Shaved rock melon, aged prosciutto, ricotta, mint, hot honey on a sourdough		
SALT & PEPPER SQUID (I)	17	18
Squid lightly dusted with spiced flour mix, dill aioli sauce, lemon		
PEA CROQUETTE (4) (GF) (V) (VG)	16	17
Potato croquette with peas, mint, edamame with chilli jam		
BBQ PORK SPRING ROLLS (4PC)	17	18
Plum sauce		
POMEGRANATE & BURRATA (GFO)	22	24
Peach, pomegranate, burrata, sherry vinegar, fennel, chilli oil and crostini		
MARINATED OLIVES (GF)	10	12
Warm olives marinated with orange, thyme and garlic		
LAMB KOFTA (GFO)	18	20
Grilled lamb kofta, labne, sumac, salsa verde, pita bread		
BEEF BAO BUNS	15	16
Pulled beef, cucumber, carrots, toasted sesame, gochujang mayo		

SALADS

	M	G
CLASSIC CAESAR (GFO)	18	19
Baby cos lettuce, croutons, boiled egg, parmesan cheese, bacon with tangy caesar dressing		
TUNA NICOISE (GF) (I)	23	25
Seared tuna, new potatoes, red onion, green beans, boiled eggs, cherry tomato and olives		
THAI BEEF SALAD (GF)	24	26
Sliced beef, lettuce, cucumber, carrot, cherry tomato, coriander mint, red onion, shallots and chilli		
PEA SHOOT AND ARUGULA (GF)	19	21
Snow pea tendrils, arugula, radish, walnuts, quinoa, herbs dressing		

SALAD TOPPERS

Add Chicken	7	Add Halloumi	7
Add Prawns	7	Add Avocado	3

PIZZAS

	M	G
HAWAIIAN	23	25
Ham, pineapple, fior di latte cheese, tomato base		
PEPPERONI	23	25
Pepperoni, chilli flakes, fior di latte cheese, tomato base		
MARGHERITA	20	21
Fior di latte cheese, basil, tomato base		
GARLIC CHEESE	16	18
Fior di latte cheese, garlic		
GARLIC PRAWN	25	26
Fior di latte cheese, garlic, prawns, onion, chilli, shallots, tomato base		
MEDITERRANEAN LAMB	25	26
Fior di latte cheese, lamb, onion, capsicum, oregano, olives, tomato base		
SUPREME	26	27
Fior di latte cheese, ham, pepperoni, mushroom, onion, capsicum, pineapple, tomato base		
MEAT LOVER	24	25
Fior di latte cheese, bbq base, ham, pepperoni, cabanossi, bacon		
PERI PERI CHICKEN	24	25
Fior di latte cheese, marinated chicken, capsicum, onion, with peri peri mayo		
3 CHEESE	21	23
Fior di latte cheese, brie, parmesan		
NUTELLA PIZZA	14	16
Nutella, fresh strawberries		
CAPRICCIOSA	23	24
Fior di latte cheese, ham, olives, mushroom, artichokes		
VEGETERIAN	24	26
Fior di latte cheese, mushroom, onion, olives, feta, capsicum, sun dried tomatoes, basil		

SCHNITZELS

	M	G
250 GM CHICKEN	22	23
300 GM PORK	24	26
All schnitzel are served with chips, salad, and choice of gravy		
PLANT BASED SCHNITZEL	21	23
MAKE IT PARMA +5		

SIGNATURE

	M	G
SUPREME COMMANDER (GF)	27	28
Succulent 300gm chicken breast wrapped with prosciutto, creamy mash, greens, dutch carrots, sweet potato crisp, red wine jus		
HONEY MISO PORK (GF)	28	30
300 gm pork cutlets, honey miso butter sauce, creamy mash, pickled daikon		
SAFFRON & COCONUT SNAPPER (GF) (A)34		36
Snapper fillet cooked in rich coconut curry sauce, jasmine rice, asian greens, lotus root, curry leaves		
BRAISED BEEF RIBS (GF)	34	36
Slow braised waygu beef short ribs, carrots and ricotta puree, broccolini, red wine jus		
FISH AND CHIPS (I)	23	24
Battered flathead fillets, chips, salad, tartare, lemon		
BARRAMUNDI (GF) (A)	34	36
Crispy skin grilled Barra, mashed potato, greens and Lemon butter sauce		
PEA RISOTTO (GF) (V)	29	30
Garlic, peas, parsley, mint, shallots, basil with enoki mushroom		
VEAL MARSALA (GFO)	34	36
Tender veal, mashed potato, greens, with marsala sauce		

PASTA

	M	G
TUSCAN CREAMY PRAWNS (I)	26	28
Sun dried tomato, cream, garlic and spinach		
PAN FRIED GNOCCHI GORGONZOLA	24	26
Homemade sweet potato gnocchi, gorgonzola cream sauce, spinach, smoked paprika		
THREE MUSHROOM RAVIOLI	27	29
Basil and parsley pesto, cream		
GNOCCHI A-LA-NORMA (V) (VG)	22	24
Eggplant, tomato sugo, basil		