

Happy Soul Bistro

MENU



OPENING HOUR

SUN - TUE
07:00am - 8:00pm

WED - SAT
07:00am - 8:30pm

Please advise your server of any dietary requirements or allergies while ordering.

V = Vegetarian | VO = Vegetarian Option | GF = Gluten Free | GFO = Gluten Free Option | DF = Dairy Free |
VG = Vegan | A = Australian | I = Imported | M = Members/Mixed Seafood | G = Guest

Starters / Share

M G

Garlic Bread (V)	9	10
Toasted with herb butter		
Add Cheese	+4	
Pork Belly Bites	19	20
Crispy pork belly, sweet & sour sauce, sesame seeds, shallots		
Szechuan Pepper Squid (I)	19	20
Squid lightly dusted with spiced flour mix, aioli, lemon		
Add Chips & Salad	+6	
Veg Spring Rolls (4pc) (V) (VG)	12	13
Sweet Chilli sauce		
Mushroom Arancini (4pc)(V) (GFO)	16	17
Rice balls filled with mushroom, spinach, parmesan truffle aioli		



Signature



M G

Chicken Supreme (GFO)	32	34
Succulent 300gm chicken breast wrapped with prosciutto, creamy mash, greens, sweet potato crisp, red wine jus		
Baby Back Pork Ribs (GF)	34	36
Slow braised pork ribs, with smokey bbq sauce, chips and salad		
Grilled Salmon (GF) (A)	37	39
Grilled salmon, mash potatoes, greens, caper & dill butter		
Fish and Chips (I)	26	28
Battered whiting fillets, chips, salad, tartare, lemon		
Braised Lamb Shank (GF)	34	36
Slow cooked lamb shank, mash, kale, enoki mushroom, moroccan spiced tomato jus		
Lamb Souvlaki (GFO)	32	34
Marinated greek style lamb souvlaki with pita bread, tzatziki & greek salad		

Salads



M G

Classic Caesar (GFO)	20	22
Baby cos lettuce, croutons, boiled egg, parmesan cheese, bacon with tangy caesar dressing		
Pumpkin & Lentils (GF) (V)	23	25
Honey roasted pumpkin, tomatoes, onion, lentils, feta, toasted almond flakes with house dressing		
Spinach & Apple Salad (V) (GF)	23	24
Spinach, onion, roasted pepper, tomato, Apple		

Salad Toppers

Add Chicken	+7	Add Halloumi (2 pcs)	+7
Add Prawns (5 pcs) (I)	+10		

Burgers



M G

All Served with Chips

Classic Beef Burger	26	27
Beef patty, onion, lettuce, tomato, cheese, burger sauce		
Halloumi Burger	24	26
Grilled Halloumi, lettuce, tomato, onion, avocado, aioli		
Portuguese Chicken Burger	25	27
Marinated grilled chicken breast, lettuce, tomato, guac, onion with chipotle mayo		

Add Extra Patty	+8	Add Extra Cheese	+3
Add Extra Bacon	+4	Add Extra Egg	+4

Pasta



M G

Prawn & Chorizo Linguine (I)	30	32	
Garlic and chilli marinated prawns, chorizo, white wine, onion, tomato, parsley, spinach			
Pesto Chicken	26	28	
Basil pesto, chicken, cream			
Seafood Marinara (M)	34	36	
Mixed seafood, garlic, white wine, parsley, tomato onion, nap sauce			
Pumpking & Sage Ravioli (V)	32	34	
Ravioli filled with pumpking & sage with sauce rose			
Gnochhi Truffle (V)	32	34	
Handroll gnochhi, mushroom in a silky black truffle & parmesan cream			
Bolognese	27	28	
Slow cooked beef mince in a rich tomato sugo topped with parmesan & basil			
Add Chicken	+7	Add Prawns (5pcs) (I)	+10
GF Pasta Available	+3		

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PIZZAS

Quattro Salumi	27	28
San marzano tomato, fior di latte, ham, mild salami, basil, hot salami, italian sausage, parmesan, olive oil		
Marinara (VG) (DF)	18	20
San marzano tomato, sliced garlic, oregano and basil		
*This traditional pizza is named after 'Ala Marinaro' sauce, originated in Naples and is made to the authentic recipe without seafood.		
Margherita (VG)	22	23
San marzano tomato, fior di latte, parmesan, basil, olive oil		
Capricciosa	25	26
San marzano tomato, fior di latte, ham, mushrooms, artichoke, olives, basil		
Diavola	27	28
San marzano tomato, fior di latte, hot salami, parmesan, basil, black olive		
Siciliana (VG)	25	27
San marzano tomato, fior di latte, eggplant, ricotta, basil, parmesan		
Salsiccia	27	28
Fior di latte, italian sausage, mushroom, parsley, fresh chilli on a white base		
Prosciutto	28	29
San marzano tomato, fior di latte, prosciutto parma, rocket, parmesan		
Vegetariana (VG)	28	29
San marzano tomato, fior di latte, mushroom, eggplant, black olives, artichoke		
Regina Margherita (VG)	27	28
Cherry tomato, buffalo mozzarella, basil, parmesan, olive oil on a white base		
Napoletana	24	25
San marzano tomato, fior di latte, anchovies, black olives, oregano		
Gamberi	32	33
San marzano tomato, fior di latte, garlic prawns, cherry tomato, chilli, parsley		
HAWAIIAN	25	27
San marzano tomato, fior di latte, ham, pineapple		
TARTUFO	28	29
fior di latte, mushroom, fresh ricotta cheese, prosciutto di parma, truffle oil.		
Nutella pizza	15	17
Nutella, icing sugar, fresh strawberries		

Add Gluten Free Pizza Base +\$5

Schnitzels



M

G

Fresh Panko Crumbed Chicken Schnitzel

26

27

Comes with chips, salad & choice of your gravy

Upgrade with Toppers

Traditional Parma +5

Leg ham, mozzarella, tomato sugo

Hawaiian Parma +7

Leg ham, mozzarella, pineapple, tomato sugo

Creamy Garlic Prawns +10

(5 pcs) (I)

Sauces



Additional Sauces

3

Gravy | Mushroom | Pepper | Dianne | Red Wine Jus

Grills



M

G

150 Days Grain Fed Steaks

250 gm Angus Rump

32

34

300 gm Angus Scotch

44

46

All served with chips and salad or mash and veg

Make it surf & turf (5 pcs) (I) +10

Sides



M

G

Bowl of Chips

9

10

Sweet Potato Chips

14

15

Potato Wedges with

Sweet chilli & sour cream

14

16



Steamed Vegetables

10

12

Mash Potato & Gravy

8

10

Add Side Salad

+4

+6

Add Side Veggies

+4

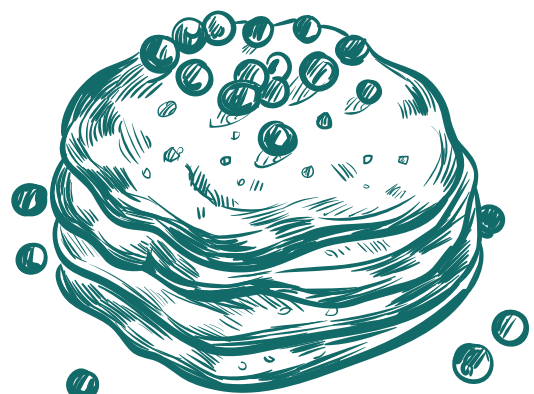
+6

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THUR-SUN
7:00AM -11:00AM



BREAKFAST MENU

Toast with Condiments 9 10

Sourdough, rustic white, peanut, butter, jam, honey, vegemite

Brekky burger 16 18

Crispy bacon, eggs, hash brown, home made relish

My toast my eggs 13 14

your choice of toast, cooked to your like

3 egg omelette 20 22

Mozzarella, chorizo, Spanish onion, spinach
and cherry tomato & toast

Bacon and egg roll 12 13

Crispy bacon, eggs, choice of sauce

Smashed avo 22 24

Smashed avo, two poached eggs, fetta, cherry tomatoes, micro
herb, dukkah spice on sourdough toast

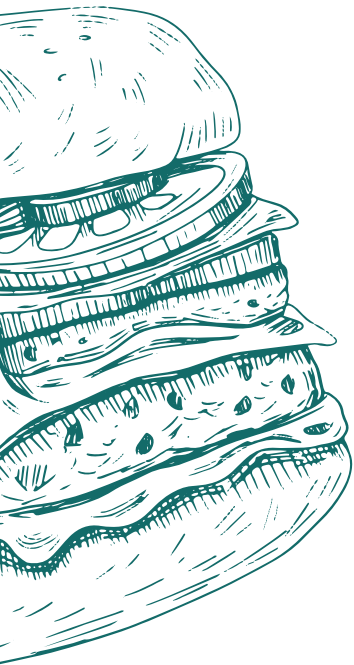
Egg bene 20 22

Two poached egg with wilted spinach, hollandaise sauce on toasted
sourdough

Add-smoked salmon/bacon/chorizo +7

Big brekky 34 36

Eggs your way, grilled halloumi, grilled chorizo, tomatoes, crispy
bacon, hash-brown, zaatar, mushroom



ADD ONS

Bacon 5

Avocado 3

Chorizo 7

Smoked salmon 7

Halloumi (2) 7

Hash brown 3

Mushrooms 7

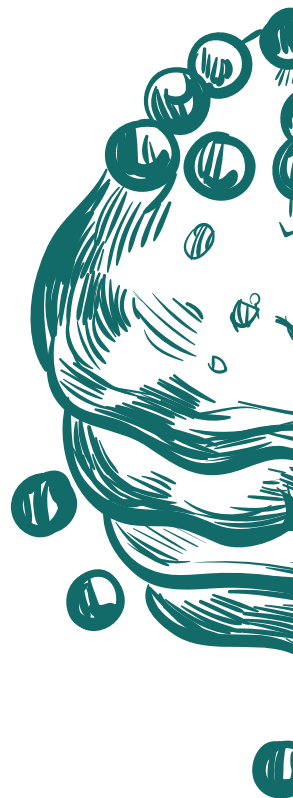
Tomatoes 3

Extra poached egg/fried egg 3

KIDS

Eggs On Toast 10

Kids Pancake 12



DRINKS MENU



<i>COFFEE/TEA</i>	<i>Sml</i>		<i>Lrg</i>	
	M	G	M	G
CAPPUCCINO	4.5	5	5.5	6
LATTE	4.5	5	5.5	6
MOCHA	4.5	5	5.5	6
FLAT WHITE	4.5	5	5.5	6
PICCOLO	4.5	5		
ESPRESSO			4.5	5
LONG BLACK	4.5	5	5.5	6
HOT CHOCOLATE	5	5.5	5.5	6
CHAI LATTE	5	5.5	5.5	6
DIRTY CHAI	5.5	6	6	6.5
EXTRA SHOT				0.5

<i>HOT TEA</i>	<i>5.5</i>
ENGLISH / EARLGRAY / GREEN CHAMOMILE / PEPEPRMINT	

<i>SHAKES</i>	<i>8.5</i>
CHOCOLATE, CARAMEL, VANILLA	

<i>ON ICE</i>	<i>7</i>
ICED LATTE	ICED CHAI
ICED LONG BLACK	ICED COFFEE
ICED MOCHA	



EXTRA: SOY / ALMOND / OAT / LACTOSE FREE 0.5 / VANILLA / CARAMEL / HAZELNUT



Little Hands

(Only for kids under 12)



	M	G
Kids Cheese Burger	12	14
Nuggets & Chips	12	14
Kids Fish & Chips (I)	12	14
Kids Pasta	12	14

Kids get scoop of vanilla or chocolate ice cream with every kids meal purchased.



Sweets



Vanilla Crème Brûlée (GF)

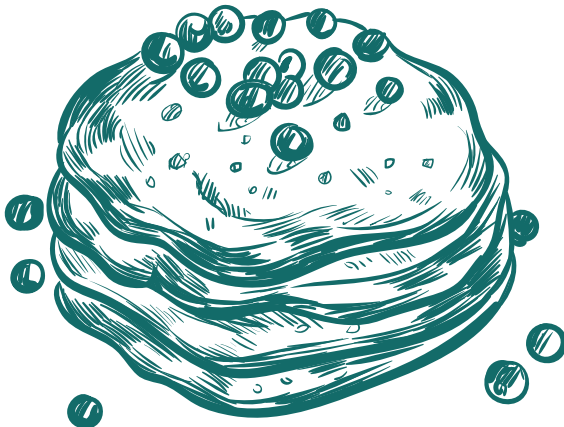
Fresh berries

12

Sticky Date Pudding

Vanilla ice cream, strawberry, butterscotch sauce

14



**Check Our
Daily Special Board**

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Surcharge applies on public holidays

WIDE RANGE OF MENU SELECTIONS FOR FUNCTIONS

**LIFE CELEBRATIONS | BIRTHDAYS | ANNIVERSARIES
WEDDINGS | CORPORATE DINNERS | CHRISTMAS PARTIES & MORE**

ENQUIRE TODAY!

 functions@happysoulbistro.com.au