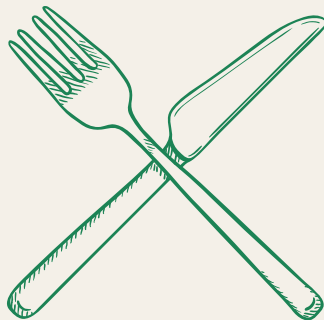


NARWEE

HOTEL

Our **Bistro**



Our Philosophy

At Narwee Hotel, we keep things simple: fresh ingredients, bold flavours, and dishes made with care. Our menu is inspired by the seasons, our community, and a love for food that brings people together. Whether you're here for something healthy, comforting, or just plain delicious — there's something for everyone.

To Share

GARLIC BREAD (V)	7
Add Mozzarella Cheese (V)	3
Add Mozzarella Cheese and Bacon	6
S&P CALAMARI	16
On a bed of rocket with chipotle mayo and lemon.	
FRIED CAMEMBERT	15
Panko crumbed and lightly fried served with red pepper relish.	
BUFFALO WINGS (GF) 1/2KG or 1KG	15 25
Twice cooked with BBQ glaze and shallots.	
BEEF NACHOS	22
Chilli corn carne, corn chips, mozzarella cheese, tomato salsa, guacamole, sour cream and jalapeño.	

From the Garden

GRILLED PRAWN SALAD (GF)	26
Wild rocket, fresh chili, feta cheese, chickpeas, roasted peppers, Spanish onion and soy lime dressing.	
GREEK SALAD (V, GF)	18
Mix leaves, Kalamata olives, tomato, cucumber, Spanish onion, feta and balsamic dressing.	
CLASSIC CAESAR SALAD	20
Baby cos, garlic croutons, crispy bacon, shaved parmesan, poached egg and creamy Caesar dressing.	
Add Chicken 8 Prawns 7	

Between the Bread

ALL BURGERS SERVED WITH CHIPS

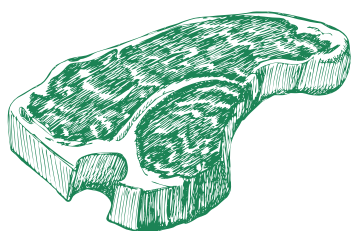
THE CLASSIC NARWEE BURGER	20
House beef patty with lettuce, tomato, cheese, pickle, caramelised onion, tomato relish and burger sauce on a milk bun.	
PORK BELLY BURGER	25
Slow roasted pork belly, cabbage slaw, lettuce, tomato and spicy BBQ on a milk bun.	
CHOOK BURGER (Choice of Grilled OR Crumbed)	20
Lettuce, tomato, cheese and chipotle mayo on a milk bun.	
Add Beef patty 5 Chicken 8 Bacon 4 Egg 3 Cheese 2	

Mains



PENNE PRIMAVERA (V)	22
Assorted vegetables sauteed in a vegetarian sauce over penne pasta.	
GRILLED BARRAMUNDI (GF)	32
Roasted cocktail potatoes, green beans, blistered cherry tomatoes and lemon butter sauce.	
CREAMY GARLIC PRAWNS (CBGF)	25
Served with choice of steamed rice OR garlic bread and shallots.	
CHILLI GARLIC PRAWN LINGUINE	26
Prawn cutlets, fresh chilli, white wine, tomatoes, wild rocket, fresh basil and EVVO.	
CHICKEN SUPREME (GF)	28
Crispy skinned chicken supreme with parmesan polenta, grilled broccolini, roast field mushroom and rosemary and garlic jus.	
CHICKEN FETTUCCINI BOSCAIOLA	22
Traditional white wine and cream sauce with chicken strips, bacon, mushroom, parmesan and fresh parsley.	
LAMB SHANK (GF)	26
Slow braised with root vegetables, served with mashed potato and sweet potato crisp.	
Add Shank	9
BEEF RAGOUT (GF)	28
Slow cooked beef brisket with root vegetables, served with creamy mashed potato.	
BEEF SHORT RIBS (CBGF)	35
Slow braised and glaze with BBQ, cabbage slaw, chips and choice of one sauce.	

From the Grill



ALL SERVED WITH YOUR CHOICE OF
ANY TWO SIDES: CHIPS, GARDEN SALAD,
CREAMY MASH POTATO OR VEGETABLES
AND YOUR CHOICE OF ONE SAUCE.

400GM T-BONE STEAK (CBGF) 45

300GM SCOTCH FILLET (CBGF) 38

250GM RUMP STEAK (CBGF) 29

250GM BUTTERFLIED CHICKEN 25

BREAST FILLET (CBGF)

ADD SURF AND TURF 8

In house creamy garlic sauce and prawns

SAUCES:

Creamy mushroom, green peppercorn,
diane, garlic butter or gravy

Kids

(MUST BE UNDER 10YO)

INCLUDES A SCOOP OF VANILLA ICE CREAM

FISH AND CHIPS 10

CHICKEN NUGGETS with chips 10

PENNE PASTA (V) with Napolitana sauce 10

CRUMBED CHICKEN BURGER with chips 10

Pub Classics

CHICKEN SCHNITZEL 24

Panko crumbed breast fillet served with chips
and garden salad or mash and vegetables and
choice of sauce.

CHICKEN PARMIGIANA 28

House crumbed schnitzel topped with double smoked
ham, Napolitana sauce and cheese served with chips
and garden salad or mash and vegetables.

TRADITIONAL BEEF PIE 25

Tender chunk of prime beef braised with dark beer
and root vegetables served with mashed potato,
peas puree and gravy.

FISH 'N' CHIPS 25

Beer battered fish with chips, garden salad, tartare
sauce and lemon wedge.

FISHERMAN BASKET 28

Fish cocktail, prawn cocktail, crab cocktail, scallop
and calamari with chips, salad, tartare sauce and
lemon wedge.

Sides

CHIPS (V) 8

with aioli

POTATO WEDGES (V) 11

with sweet chili and sour cream

CREAMY MASH POTATO (GF, V) 8

GARDEN SALAD (GF, V, VG) 8

with balsamic vinaigrette

SEASONAL STEAMED 8

VEGETABLES (GF, V, VG)

\$15 Lunch Specials

MONDAY TO FRIDAY
11:30AM - 3:00PM

FISH AND CHIPS

Beer batter fish served with chips, aioli and lemon wedge.

CHICKEN PESTO PASTA

Penne pasta sauteed in a creamy pesto sauce,
parmesan cheese and fresh herbs.

BANGERS AND MASH

Grilled Beef sausage, creamy mashed potato,
caramelised onion & traditional gravy sauce.

BEEF BURGUNDY (GF)

Slow cooked with carrot, onion, button mushroom
and served with creamy mashed potato.

ROAST OF THE DAY (CBGF)

Served with roasted cocktail potatoes,
seasonal vegetables and traditional gravy.
(Please ask our friendly staff for today's roast)

