

PIZZA

Meatlovers 24

Pepperoni, salami, ham, bacon, BBQ Base, cheese

Chicken 24

Chicken, Napoli base, cheese

Pepperoni 24

Sliced pepperoni, Napoli base, cheese

Garlic V 20

Aromatic garlic, olive oil, basil, cheese

SIDES

Chips V, DF 10

Seasoned Wedges DFO 10

Steamed Veggies V, GF, DF 10

Side Salad V, GF, DF 6

Steamed Rice V, GF, DF 6

Extra Sauce 2

Choice of: **House-Made Gravy (GF)**, **Pepper (DF)**, **Diane (DF)**, **Mushroom (DF)**, **Garlic Cream**, **Signature Sauce (GF)**

V... Vegetarian | GF... Gluten Free | DF... Dairy Free | GFO... Gluten Free Option | DFO... Dairy Free Option

SENIORS

Please present your seniors card in order to purchase.

All Seniors Meals receive a complimentary soft drink!

Lamb Bangers & Mash GF 16

Sausages, creamy mash potato, peas, gravy

Fish & Chips 16

Salad, lemon, tartare

Schnitty 16

Chips, salad, house-made gravy

SOMETHING SWEET

Mud Cake V 12

Served with Ice Cream and fresh whipped cream

Homemade Apple Pie V 12

Served with Ice Cream and fresh whipped cream

**Check Out
WHAT'S ON
@ The Ridge!**



Whilst all reasonable efforts are taken to accommodate our guest's dietary needs, we cannot guarantee that our food will be allergen-free. Traces of soy, wheat, gluten, sesame seeds, nuts, shellfish, dairy & other allergens may be present.

ACACIA RIDGE
HOTEL

BISTRO MENU

KITCHEN OPENING HOURS

Sunday to Thursday

11:30am - 2:30pm

5:30pm - 9:00pm

Friday & Saturday

11:30am - 9:00pm

PUBLIC HOLIDAY SURCHARGES APPLY



LET'S START

Garlic Bread *V* 9
French bread, garlic, herbs

Calamari 16
Szechuan spiced, lemon, rocket, chef's signature sauce

Meat Spring Rolls 12
Beef and pork mince, carrot, onion, rice paper

Buffalo Butter Maple Hickory Wings 20
Served with ranch sauce

TWO-HANDERS

Wagyu Beef Burger *GFO* 22
Chargrilled wagyu beef patty, American cheese, pickles, burger sauce, toasted bun

Fried Chicken Burger 22
Lettuce, tomato, bacon, chipotle mayo, American cheese

Steak Sanga *DF, GFO* 24
Chargrilled steak, bacon, lettuce, tomato, BBQ sauce, garlic aioli, toasted Turkish

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CLASSICS

Thai Green Curry *GF* 24
Chicken thigh fillet, coconut cream, carrots, potato, green beans, steamed rice

Pork Ribs *DF, GFO* 1/2 30
Sticky BBQ sauce, coleslaw, choice of chips or wedges *FULL* 40

Lamb Bangers & Mash *GF* 25
Sausages, creamy mash potato, peas, gravy

Battered Barra & Chips 26
Salad, lemon, tartare

GRILL

All served with salad + your choice of chips or mash + your choice of a sauce:

House-Made Gravy (*GF*), Pepper (*DF*), Diane (*DF*), Mushroom (*DF*), Garlic Cream, Signature Sauce (*GF*)

250g Rump *GFO, DFO* 26
100 day grain-fed beef

350g Rump *GFO, DFO* 33
100 day grain-fed beef

250g Rib Fillet *GFO, DFO* 34
120 day grain-fed beef

SCHNITTYS

Both served with salad & your choice of chips or mash

Schnitty 22
House-made gravy, lemon

Meatlover Parm 24
Salami, bacon, pepperoni, onion, mozzarella, napoli, house-made gravy

SALADS

Caesar Salad *GF, DFO* 22
Bacon, anchovies, gem lettuce, parmesan, croutons, boiled egg, Caesar dressing
Add: Chicken - \$5, Calamari - \$7

Thai Beef Salad *GF* 26
Char-grilled beef, onion, tomato, cucumber, salad, Thai salad dressing

PASTA

Carbonara 23
Bacon, onion, garlic cream, parmesan cheese
Add Chicken - \$5

Bolognese 23
Beef mince, Napoli, onion, basil, parmesan cheese