BAR30 & Bistro

At BAR30 & Bistro, we believe good food starts with great ingredients. Our menu is guided by the rhythm of the seasons, showcasing fresh, local produce prepared with care and creativity.

With a focus on modern techniques and thoughtful presentation, our chefs craft dishes that are both approachable and refined designed to bring people together over flavourful, honest experience.

THE CLASSICS.

CHICKEN SCHNITZEL 29.5
Parmesan and herb-crumbed chicken breast, garden salad and seasoned chips H

WAGYU BEEF BURGER 32
Bacon, egg, lettuce, tomato, cheese, pickles, caramelised onion and house-made BBQ sauce, served with seasoned chips

THE SIGNATURE CLUB 29.5
Grilled chicken, bacon, egg, lettuce, tomato, avocado, cheese and aioli, served with seasoned chips

BEER-BATTERED FLATHEAD (I) 29
Flathead, garden salad, seasoned chips and tartare sauce H

CHICKEN CAESAR SALAD 27
Grilled chicken, baby cos, bacon, croutons, parmesan and egg

250G ANGUS SCOTCH FILLET 49
Mesclun salad, seasoned chips and sauce of your choice

SIDES.

SEASONED POTATO WEDGES 13
Served with sweet chilli sauce and sour cream V, H

HOUSE SEASONED CHIPS 10
House seasoning, served with aioli V, H

MASH 9
V, GF, H

SEASONAL STEAMED GREENS 9
V, GF, DF, H

GARDEN SALAD 9
V, GF, DF, H

GARLIC BREAD 8
V,H

SAUCES.

RED WINE JUS 3.5
GF, DF

MUSHROOM SAUCE 3.5
GF

GREEN PEPPERCORN SAUCE 3.5
GF

CHEF'S SIGNATURE BBQ BASTING SAUCE 3.5
V, DF

(A) Australian (I) Imported (M) Mixed Origin
V: Vegetarian VG: Vegan GF: Gluten-Free DF: Dairy Free EF: Egg Free H: Halal

Kindly inform your waiter of any dietary requirements or allergies.
While we will endeavour to accommodate, we cannot guarantee an entirely allergen-free meal.

PIZZAS.

PEPPERONI PIZZA 30
Stone-baked Napoli crust, herbed tomato, pepperoni and mozzarella

PICANTE CHICKEN PIZZA 29
Stone-baked Napoli crust, herbed tomato, seasoned chicken, onion, capsicum, jalapeños, mozzarella and a drizzle of picante sauce H

QUATTRO FORMAGGI PIZZA 29
Stone-baked Napoli crust, herbed tomato, mozzarella, parmesan, feta, gorgonzola and sage V, H

DESSERT.

CLASSIC STICKY DATE PUDDING 25
Vanilla bean ice cream, butterscotch sauce, hazelnut praline V, H

MOLTEN CHOCOLATE FONDANT 25
Raspberry sauce, vanilla bean ice cream V, H

NEW YORK CHEESECAKE 25
Caramelised pineapple, Chantilly cream, biscuit, berries V, H

SEASONAL FRUIT PLATTER 18
GF, DF, V, H

AUSTRALIAN ARTISAN CHEESE BOARD 34
Cheddar, brie, blue cheese, quince paste, dried fruits, nuts, crackers V, H

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available 3:00pm - 10:00pm

SMALL BITES.

SIGNATURE SALT & PEPPER SQUID (I) 25
Chef's secret spice mix, lime aioli DF, H

BEEF TATAKI 28
Seared beef tenderloin, crispy rice, ponzu, sesame, fried shallot DF

STICKY GOCHUJANG PORK BITES 26
Gochujang caramel, pickled daikon, kimchi, sesame DF

BLOODY MARY PRAWN TACOS (I) 22
Apple slaw, fermented chilli mayo DF, H

SESAME PRAWN TOAST (I) 20
Sesame prawn mousse, chilli jam, lemon H

FISH TACOS (I) 21
Battered fish, cabbage, green apple, jalapeño, chipotle crema, lime H

SCORCHER CHICKEN TENDERS 18
served with Jalapeño ranch H

CHARRED CORN RIBS 18
Chipotle butter, parmesan, lime, coriander V, GF, H

CHORIZO JALAPEÑO POPPERS 18
Chorizo, cream cheese, relish H

LOADED CHAAT MASALA POTATOES 16
Date and tamarind, coriander chutney, yoghurt, sev V, DF, H

CHILLI SEA SALT EDAMAME 8
Sea salt, chilli flakes, fresh lemon GF, V, DF, H

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SHARE PLATES.

MIXED GRILL KEBAB PLATE 39
Spiced lamb skewers, seasoned chicken skewers, hummus, pita, pickles, salad, tzatziki

TURKISH CHARGRILLED CHICKEN 35
Turkish-style seasoning, toum, grilled lemon, sumac onion, flatbread H

MEDITERRANEAN CHARRED OCTOPUS (I) 35
Smoked paprika, chickpeas, romesco, lemon, salsa verde, flatbread DF, H

GARLIC CHILLI KING PRAWNS (A) 38
Garlic-chilli butter, caramelised lemon, charred pineapple and corn salsa, Marie Rose sauce, toasted sourdough H

MISO-GLAZED SALMON (I) 36
Roasted salmon, miso caramel, edamame, cucumber, sesame, ponzu H, DF

HOT HONEY CHICKEN BOARD 32
Buttermilk chicken, hot honey, slaw, ranch, dill pickles, house-seasoned fries H

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