

Great Steaks

steaks are served with either chips & salad or chips & veges along with your choice of sauce or butter

	kitchen	bbq
RUMP 260G	24	14
choice cut rump steak 100+ day grain fed British bred beef from Wallumba, Qld		
T-BONE 350G	28	18
the best of both worlds 100+ day grain fed British bred beef from Condamine, Qld		
FILLET MIGNON 200G	34	24
center cut eye fillet wrapped in bacon 100+ day grain fed British bred beef from Condamine, Qld		
SIRLOIN 300G	32	22
trimmed new york style 100+ day grain fed from Yanco in the Riverina, NSW		
ANGUS RIBEYE CUTLET 350G	34	24
aged scotch fillet on the bone, marble score 2+ 120+ day grain fed black angus from Wagga Wagga, NSW		
ANGUS RUMP 400G	32	22
aged full flavour rump, marble score 2+ 120+ day grain fed black angus from Wagga Wagga, NSW		

On The Side

GARDEN SALAD v qf	5
ROCKET & PARMESAN v qf	5
MASHED POTATO & GRAVY	6
ROAST VEGETABLES v qf	6
CREAMY POTATO BAKE v qf	6

Our Classics

WAGYU SAUSAGES & MASH	12
award-winning handmade wagyu & basil sausages served with mashed potato & gravy	
CHICKEN SCHNITZEL	19
whole hand-crumbed chicken breast served with beer battered chips and salad	
CHICKEN PARMIGIANA	22
our succulent schnitzel baked with napolitana sauce & stretched mozzarella, with chips & salad	
PROSCIUTTO & PARMY PARMIGIANA	26
that gorgeous parmigiana of ours topped with shaved prosciutto & parmesan cheese	
POT PIE	25
our tasty home-made pot pie served with roasted vegetables & chips, see specials board for todays creation	
ROAST OF THE DAY	19
slowly roasted overnight for unique tenderness & flavour served with chips, roast veges, potato bake & gravy	
LAMB SHANKS	26
gently braised lamb shanks in a rich red wine & rosemary infused sauce, served with creamy mash	
WHOLE LEMON SOLE qf	23
wild caught New Zealand lemon sole freshly grilled and served with garden salad	
BEER BATTERED FLATHEAD	22
our own homemade beer battered flathead fillets with chips, salad, lemon & tartare sauce	
TODAYS HOME-MADE PASTA	18
see the chalk board or ask our friendly staff	

Sauces & Butters

TRADITIONAL GRAVY	BEARNAISE SAUCE
DIANE SAUCE	BLUE VEIN BUTTER
MUSHROOM GRAVY	ROAST GARLIC BUTTER
PEPPER & RED WINE GRAVY	TRUFFLE BUTTER

Kids Meals

all served with chips

CHICKEN NUGGETS	6
BATTERED FISH	6
HAM & PINEAPPLE PIZZA	6
ROAST OF THE DAY	6

PLEASE PLACE YOUR ORDER
AT THE BISTRO

DRINKS & COFFEE ARE
AVAILABLE AT THE BAR

WEST RYDE HOTEL



WEST RYDE
HOTEL

LUNCH
EVERY DAY 12:00-2:30

DINNER
FRI & SAT 6:00-9:00
SUN TO THUR 6:00-8:30

VINES BISTRO MENU

To Share

GARLIC BREAD v	6
toasted six-inch split loaf smothered with garlic butter	
CHEESEY GARLIC BREAD v	8
our garlic bread topped with grilled egmont cheese	
CRISPY ONION RINGS v	8
stack of sweet beer battered onion rings	
SEASONED POTATO WEDGES v	10
with chilli sauce & sour cream	
BEER BATTERED CHIPS v	7
basket of beer battered chips with aioli	
BRUSCHETTA v	12
turkish bread topped with vine tomatoes, basil, garlic, red onion, lemon & extra virgin olive oil	

In The Bun

all served with chips

B.L.T	14
bacon, lettuce & tomato with mayonnaise in toasted cheesy turkish bread	
ANGUS BEEF BURGER	18
pure angus beef with tomato, lettuce, cheddar cheese, red onion & mayonnaise	
ANGUS CHEESEBURGER	16
layers of melted cheese with angus beef, onions, pickles, special tomato sauce & mustard on a brioche bun	
ANGUS 'STAMPEDE' CHEESEBURGER	24
see if you can handle this, we double-up everything between the buns for a serious challenge	
PIRI PIRI CHICKEN BURGER	18
spiced chicken breast with piri piri sauce, lettuce, tomato, red onion & mayonnaise	

WILD MUSHROOM GRILL 14

medley of sauteed mushrooms on toasted sourdough
with cream cheese, rocket & pinenuts

The Pizzas

PEPPERONI 18

spicy pepperoni, red capsicum & spanish onions

MARGHERITA v 16

sliced tomatoes, basil & bocconcini

HAM & PINEAPPLE 16

sweet pineapple chunks with double-smoked ham

BBQ MEATLOVERS 18

roast beef, pepperoni, bacon & double-smoked ham
with hickory BBQ sauce

FRESH PROSCIUTTO 18

salad of rocket, shaved prosciutto & parmesan
with a drizzle of virgin olive oil

TANDOORI CHICKEN 18

tender chicken breast cooked in a mild tandoori sauce
with rocket & herbed yoghurt

SMOKEY BBQ PORK 18

shredded pork, bbq sauce, onion, coriander & pineapple

ITALIAN VEGETABLE v 18

grilled eggplant, zucchini, red onion & roast capsicum
with kalamata olives, sun-dried tomatoes and pesto

PULLED PORK BURGER 18

smokey pulled pork with bbq onions, lettuce
& coleslaw on a brioche bun

For Dessert

TRIPLE CHOCOLATE HEAVEN v 9

rich chocolate mouse cake on a choc biscuit base
topped with chocolate ganache

STICKY DATE PUDDING v 9

steaming pudding with warm toffee sauce
served with ice-cream

HONEY MACADAMIA CHEESECAKE v 9

creamy honey cheesecake with crushed macadamia nuts
served with whipped cream

APPLE & BERRY CRUMBLE v 9

individually baked tartlet filled with sweet apple &
mixed berries, topped with a classic crumble
served warm with vanilla ice-cream

CHURRO & GELATO BUN v 9

hand rolled churro bun topped with a scoop of
macadamia caramel gelato & a drizzle of
chocolate sauce

ICE-CREAM & TOPPING v qf 4

with chocolate, strawberry or caramel topping

Please feel free to ask of our staff for assistance with any queries about the menu.

We appreciate your patience & understanding that during busier periods meals may take up to 30-40 minutes to be served.

Please note meals are required to be ordered on the same pager to ensure you all dine together. 10% surcharge on public holidays and special events.