

Stadium Members Bistro Menu

Organic Veggie Chips

Sweet potato, zucchini, eggplant & carrot crisps served with hummus
(V | DF) \$12.50

Antipasto Platter

Smoked & cured Italian meats, olives, tomatoes & fromage served with artisan breads
(GF available) \$17.50

Seafood Platter

Fresh prawns, oysters, cured salmon & marinated calamari, served with artisan breads
(P | GF available) \$24.00

Cheese Platter

Australian cheese selection served with fig paste & wafer biscuits
(V) \$15.50

House Made Nori Rolls

Sustainably sourced tuna, salmon & kingfish with wasabi mayo, sesame & mushroom soy dressing
(GF | DF) \$18.50

Asian Chicken Salad

Coriander, mint, roasted peanuts, papaya, chilli coconut & lime dressing
\$17.50

Chocolate Mousse (VG) \$9.50

Coconut & Lemon Panna Cotta
(GF) \$9.50

Arancini

Pumpkin, spring pea, mint & ricotta arancini served with roasted cumin & tahini yoghurt
(V | GF) \$14.50

Beef Burger

BBQ slow cooked brisket burger with Texas slaw & sweet mustard ranch dressing
\$17.50

Chicken Skewers

Marinated in lemongrass & coriander, roasted coconut & chilli sauce with Asian slaw & Char Sui dressing
(GF) \$16.00

Fish & Chips

Tempura flathead, hand cut chips, tartare & lemon
(P) \$16.00

Pork Ribs

Smokey slow cooked BBQ pork ribs with buttered spring onion mash with gherkin chips
\$24.00

Chunky Chips

Seasoned with rosemary sea salt served with garlic aioli
(V) \$10.50

V- Vegetarian | VG- Vegan | P- Pescatarian | GF- Gluten free | DF- Dairy free