

LIGHT BITES & SHARED PLATES

Salt & Pepper Squid Rings (CS/D) With canjun aoli	25
Crunchy Prawn Twisters (CS/D) With wasabi mayo	23
Chicken Wing Dings Devil sauce / Smokey BBQ sauce (DF) / Asian Glaze (DF)	22
Vegetable Spring Rolls (VG/DF) Served with sweet chilli sauce	16
Mexican Nachos (V) Served with refried beans, melting cheese sauce, jalapeno guacamole, salsa and sour cream Add Chicken \$4 Add Brisket \$5	22
Lamb Koftas (GFA) With hummus, tzatziki and pita bread	26
Falafel Bites (V/GF) With hummus	18
Steakhouse Chips (DF/VG)	12
Cajun Potato Wedges (V) With sour cream and sweet chilli sauce	15
Spicy Cheesy Garlic Bread (V/D)	14
Cheese Plate (D) Brie, blue and aged cheddar cheese with crackers, berries, crudité and quince paste	28
Japanese Corn and Mango Salad (CS/VGA/DF) With mixed greens, roasted sesame dressing, red onions, cucumber and furikake	19
Superfood Salad (VG/GF) Leafy greens, edamame, super grains & sundried tomato salad with cranberry, chia & pepita seeds and green goddess dressing	19
Biggles Caesar (GFA/P/E) With croutons, bacon, lettuce, boiled egg and parmesan Add Boiled Egg \$3 Add Chicken \$4 Add Prawn \$6	18

FROM THE GRILL

Beef Sirloin 250g	40
Scotch Fillet 220g	38
Lamb Loin Fillet 200g	34
Barramundi Fillet 200g	36

Grill items are served with your choice of mushroom sauce, peppercorn sauce, au jus or gravy, smokey BBQ or béarnaise and any two sides

Make it a Surf & Turf for \$7!
(Adds béarnaise glazed Prawns)

ADD ON SIDES

Steamed Seasonal Vegetables	6
Garden Salad	6
Steakhouse Fries	6
Mashed Potato	6
Steamed Rice	6

BIGGLES BAR & GRILL



PIONEERS OF GOOD GRUB

MAIN COURSE

Tonkatsu Curry (E/CS/SE/S) Crumb fried chicken with rice, furikake (contains fish), fried egg and Japanese salad	28
Slow Cooked Beef Brisket (GF/D) Served with creamy mash, steamed broccoli and pan jus	34
Fish & Chips (CS/E/D) Battered flathead fillet with garden salad and chips	28
Spaghetti (choose sauce below)	
Bolognese (Beef/D)	28
Boscaiola (Bacon, mushroom and cream) (D/P)	25
Siciliana (V/D) Olives, sundried tomato, capers and napoletana sauce Add Chicken \$4 Add Prawn \$6	22
Chicken Butter Masala (CN/GFA/D) With steamed rice, naan and pappadum	32
Veggie Curry (choose below) With basmati rice, naan and pappadum	25
Chickpea (VG/CN/GFA/DF)	
Dal Makhani (V/CN/GFA/D)	
Paneer (V/CN/GFA/D)	
BBQ Meat Lovers Pizza (D/P) With ham, salami, cabanossi, capsicum, kalamata olives and BBQ sauce	25
Prawn & Chorizo Pizza (CS/D/P) With cherry tomato, red onion, oregano and chipotle mayo drizzle	25
Margherita Pizza (V/D) With roma tomato, basil, buffalo and shredded mozzarella	23

SIGNATURE BURGERS

Original Biggles Burger (D/P) Original beef burger with crispy bacon, cheese, gherkin, guacamole and spicy aioli	23
Biggles in Hawaii Burger (D/P/E) Beef patty, pineapple, bacon, cheese, fried egg, tomato relish and cajun aioli	26
Truffle Burger (D/P/E) Beef patty, mushrooms, crispy bacon, runny egg, melted cheese and truffle aioli	26
Chicken Katsu Burger (D/E) Breaded chicken breast, bulldog sauce and wasabi mayo Add Cheese \$2 Add Fried Egg \$2	25
Firebird Burger (D/P/Spicy) Spicy chicken thigh, bacon, chipotle mayo, cheese and jalapeno	25
Veggie Delight Burger (V/VGA) Lentil & vegetable patty, coleslaw, tomato relish, crunchy lettuce and tempura onion rings All burgers come with lettuce, onion, tomato and steakhouse chips served with chicken salt	21

SCHNITZELS

Traditional Schnitzel (D/E) Crispy fried crumbed chicken breast with gravy	25
Parmigiana (D/P/E) Ham, mozzarella and napolitano sauce	28
Parmi Benedict (D/P/E) Ham, mozzarella, napolitano sauce, fried egg and béarnaise	29
Mexicana (D/E) Melted cheese, guacamole, salsa, jalapeno and napolitano sauce All dishes come with steakhouse chips and salad Add Gravy / Sauce \$3	28

SOMETHING SWEET

Sticky Date Pudding (V/CN) Served with toffee sauce and vanilla ice cream	17
Tropical Mango Delight (E/D)	17
Chocolate Opera Torte (E/D)	17
Scoop of Ice Cream (GF) Vanilla / Strawberry / Chocolate	4
Seasonal Fruit Plate (VG/GF)	18



WHITE WINES

	150ML	250ML	BTL
Cloud St Chardonnay <small>Victoria</small>	10	15	42
Tai Tira Sauvignon Blanc <small>Marlborough, NZ</small>	12	17	48
Mudhouse Pinot Gris <small>Marlborough, NZ</small>	14	18	48
Dead Man Walking Clare Valley Riesling <small>Clare Valley, SA</small>	-	-	49

ROSE

	150ML	250ML	BTL
Rameau D'Or Petit Amour <small>IGP Mediterranee, France</small>	14	18	52

RED WINES

	150ML	250ML	BTL
Bruno Shiraz <small>Barossa Valley, SA</small>	12	17	50
Grant Burge Merlot <small>Barossa Valley, SA</small>	11	16	43
Hesketh 'Regional Selection' Cabernet <small>Coonawarra, SA</small>	13	18	52
Mudhouse Pinot Noir <small>Central Otago, NZ</small>	15	20	49

SPARKLING WINES

	150ML	250ML	BTL
Munro Valley Sparkling Brut <small>Gippsland Victoria</small>	12	-	42
Kismet Moscato <small>Victoria</small>	11	15	42
Yarra Processo <small>Yarra Valley, SA</small>	13	-	46

BOTTLED BEER & CIDER

Tooheys New	9
Corona	12
James Squire	10.5
Hahn Light	9
Rekorderlig Cider Range	11.5
James Squire Ginger Beer	13



SIGNATURE Cocktails

BIGgles MARTINI 21
Chambord, Vodka & Pineapple Juice

HOTEL. HOTEL. HOLIDAY INN 21
Malibu, Espolon, Midori & Pineapple Juice

WATERMELON MARTINI 21
Vodka, Cointreau, Lime, Mint

PASSIONFRUIT CAPRIOSKA 21
Vodka, Passionfruit, Lime

TOMMY'S MARG 21
Tequila, Lime, Agave, Coco Lopez, Passionfruit

WANDERLUST 21
Vodka, Lychee Liquor, Passionfruit