



BONNY HILLS BEACH HOTEL MENU



BISTRO OPEN 7 DAYS A WEEK

LUNCH SPECIALS AVAILABLE FROM \$15
MONDAY - FRIDAY * EAT IN ONLY

CHEF SELECTIONS DISPLAYED ON BLACKBOARD IN BISTRO

APPETIZERS

BREADS

TOASTED CIABATTA - \$11
WITH CONFIT GARLIC & HERB BUTTER

TOASTED CHEESY CIABATTA - \$13
WITH MOZARELLA CHEESE,
CONFIT GARLIC & HERB BUTTER

FISH TACO (2) - \$18

CRISPY FLATHEAD
WILD ROQUETTE,
BONNY'S SUMMER SALSA,
SMOKED CHIPO MAYO
& LEMON WEDGE

OYSTERS (GF)

\$4.50 EACH

MINIMUM ORDER - 4
CHOICE OF
*FRESHLY SHUCKED NATURAL
WITH LEMON & LIME WEDGE
*KILPATRIC
*SUMMER SALSA LOADED

SALT & PEPPER SQUID - \$20

SERVED WITH
SWEET CHILLI, TATARE &
LEMON WEDGE

CHICKEN TENDERS & DIP - \$18

GOLDEN CRUMBED
CHICKEN TENDERS (4)
SERVED WITH
HONEY MUSTARD & SWEET CHILLI DIP

VOLCANO WEDGES (GF) (V) - \$15

LOADED WITH 3 CHEESE MIX
&
TOPPED FRIED SHALLOTS,
SOUR CREAM & SWEET CHILLI

FRIED SMASHED POTATOES - \$16

LOADED WITH BACON, FRIED SHALLOT,
3 CHEESE MIX
& GRAVY

BURGERS

BONNY'S WORKS BURGER (GFO) - \$27

GRILLED ANGUS PATTY, HI-MELT CHEESE, BACON,
GRILLED PINEAPPLE SLICE, FRIED EGG, DILL
PICKLE, CARAMAELIZED ONIONS, SMOKED CHIPO
MAYO & HOUSE BBQ ON A TOASTED BRIOCHE BUN

CRISPY CHICKEN BURGER - \$22

CRISPY CHICKEN FILLET, LETTUCE, TOMATO,
HI-MELT CHEESE & RANCH DRESSING ON A
TOASTED BRIOCHE BUN

STEAK & BACON SANGA (GFO) - \$27

GRILLED SCOTCH FILLET COOKED TO MEDIUM
SMOKED BACON, LETTUCE, TOMATO, BEETROOT,
CARAMELIZED ONIONS, HI-MELT CHEESE,
GARLIC AIOLI & HOUSE BBQ ON A TOASTED
CIABATTA ROLL

MUSHROOM & CRUMBED BRIE BURGER (V) - \$23

CRUMBED PORTBELLO MUSHROOM, CRUMBED BRIE,
LETTUCE, TOMATO, GRILLED ONIONS & CHILLI JAM
ON A TOASTED BRIOCHE BUN

PIZZAS - 12 INCH

BONNY'S SEAFOOD - \$27

NAPOLITANA BASE, ONIONS, MUSHROOMS, CAPSICUM,
ANCHOVY, PRAWN CUTLETS, MIXED SEAFOOD
& 3 CHEESE MIX

TANDORI CHICKEN - \$26

NAPOLITANA BASE, ONIONS, SUNDRIED TOMATO,
PICKLED JALAPENO, CAPERS, TANDOORI
MARINATED CHICKEN BREAST AND 3 CHEESE MIX

HAWAIIAN - \$20

TOMATO BASE WITH HAM, PINEAPPLE
AND 3 CHEESE MIX

PEPPERONI - \$20

TOMATO BASE TOPPED WITH PEPPERONI
& 3 CHEESE MIX.

BBQ MEATLOVERS - \$23

BBQ BASE TOPPED WITH HAM, SALAMI, PEPPERONI
& MOZZARELLA

BBQ CHICKEN - \$23

BBQ BASE TOPPED WITH CHICKEN, ONION, MUSHROOM,
HAM & MOZZARELLA CHEESE WITH AN AIOLI SWIRL

SUPREME - \$26

TOMATO BASE TOPPED WITH ONION, MUSHROOM,
CAPSICUM, HAM, PEPPERONI, SALAMI, PINEAPPLE, OLIVES
& MOZZARELLA CHEESE

VEGETARIAN - \$24

NAPOLITANA BASE, ONIONS, SUNDRIED TOMATO, ROCKET,
ROASTED PUMPKIN, FETTA & MOZERALLA CHEESE

GLUTEN FREE PIZZAS ARE AVAILABLE - PLEASE ENQUIRE WITH BISTRO STAFF

FOR THE KIDS - UNDER 12 ONLY

\$12

**TOASTED
CIABATTA WITH
NEPOLI SAUCE,
HAM, PINEAPPLE
& SHREDDED
CHEESE**

\$11

**CHICKEN NUGGETS
WITH
CHIPS
&
TOMATO SAUCE**

\$9

**BOWL OF
MASH
WITH
SOFT STEAMED
BROCCOLI
&
GRAVY**

\$13

**CHEESEBURGER
SERVED WITH
CHIPS
&
TOMATO SAUCE**

\$15

**SIRLOIN STEAK
WITH
CHIPS
&
TOMATO SAUCE
(COOKED
MEDIUM UNLESS
SPECIFIED)**



BONNY HILLS BEACH HOTEL MENU



MAINS

GOLDEN CRUMBED CHICKEN SCHNITZEL \$23

WITH YOUR CHOICE OF TWO SIDES

ADD - PARMI TOPPER - \$6

HAM, PARMESAN, NAPOLITANA SAUCE & CHEESE

ADD - HAWAIIAN TOPPER - \$6

BACON, PINEAPPLE, SHREDDED COCONUT & CHEESE

ADD - AVO & HONEY

MUSTARD TOPPER - \$6

BONNY'S SEAFOOD BASKET - \$30

ASSORTED CRUMBED & BATTERED SEAFOODS, SALT & PEPPER SQUID SERVED WITH CHIPS, SALAD, TARTARE & LEMON

1/2 RACK PORK RIBS (GF) - \$31

MAKE IT A FULL FOR AN EXTRA - \$11

A CHOICE OF BBQ OR CHILLI

COVERED RIBS

SERVED CHIPS & SALAD

CHORIZO LINGUINI

LINGUINI WITH CHORIZO, NAPOLI SAUCE, WILD ROQUETTE & PARMESAN CHEESE CHOICE OF

PRAWN (\$28) OR CHICKEN (\$27)

PORK CUTLET - \$40

BBQ PORK CUTLET, GRILLED PINEAPPLE, MIXED SWEET POTATO MASH, APPLE & CABBAGE SLAW & RED WINE JUS

STEAK & RIBS (GF) \$46

300GM STRIPLOIN & 1/2 RACK OF RIBS (BBQ OR CHILLI) SERVED WITH CHOICE OF 2 SIDES

BONNY'S SURF N TURF (GF) - \$45

300 GMS STRIPLOIN, MIXED SEAFOODS TOSSED WITH GARLIC & WINE CREAM SAUCE SERVED WITH CHOICE OF 2 SIDES

300 GM STRIPLOIN - \$35

WITH CHOICE OF 2 SIDES

300 GM SCOTCH FILLET (GF) \$42

WITH CHOICE OF 2 SIDES

SALT & PEPPER SQUID - \$26

SERVED WITH CHIPS, SALAD & TARTARE

GRILLED CHICKEN

AVOCADO & HONEY MUSTARD - \$24

CHOICE OF 2 SIDES

BANGERS & MASH - \$22

THICK LAMB & ROSEMARY SAUSAGES (2) SERVED WITH CREAMY MASHED POTATO & SEASONAL VEGETABLES WITH HOUSE GRAVY

SIDES - \$7

STRAIGHT CUT FRIES

-

CREAMY MASH POTATO

-

SEASONAL STEAMED & BUTTERED VEG

-

GARDEN SALAD WITH HOUSE MUSTARD VINEGARETTE

-

APPLE & CABBAGE SLAW

SAUCES

\$2

GRAVY

AIOLI

TOMATO

BBQ

SWEET CHILLI

RANCH

CHIPOTLE

\$3

MUSHROOM

PEPPER

DIANNE

\$4

CREAMY GARLIC

RED WINE JUS

SALADS

FALAFEL & AVOCADO

SALAD (V,GF) - \$23

WILD ROQUETTE, ONION, CHERRY TOMATO, CUCUMBER, CARROT, FETTA, OLIVES, MUSTARD VINEGARATTE & BALSAMIC GLAZE

TERIYAKI

GRILLED SALMON - \$14

ASIAN STYLE SALAD

(V,GF) - \$18

LETTUCE, ONION, CARROT, CUCUMBER, EDAMAME, HERBS, SOAKED RICE NOODLES & CORIANDER GINGER & LIME DRESSING

GRILLED

CHICKEN FILLET - \$8

CLASSIC CAESER SALAD

(GFO) - \$16

CRUNCHY COS LETTUCE, CRISPY BACON, PARMESAN, GARLIC CROUTONS & SOFT BOILED EGG

GRILLED

SCOTCH FILLET - \$12

FALAFEL - \$6

ADD A SALAD TOPPER (GF)!

DESSERTS

AFFOGATO (18+ ONLY) - \$16

VANILLA BEAN ICE-CREAM SHOT OF ESPRESSO & WHISKY FRESH BERRIES

CHURROS - \$11

SERVED WITH CHOCOLATE SAUCE & ICE-CREAM

VANILLA BEAN

CREAM BRULEE - \$14 WITH VANILLA BEAN ICE-CREAM & FRESH BERRIES

TRIPLE CHOCOLATE

MUDCAKE - \$14 SERVED WITH CHOCOLATE SAUCE & CHOCOLATE ICE-CREAM

**PLEASE ADVISE STAFF OF ANY FOOD ALLERGIES.
WE ARE HAPPY TO ACCOMMODATE WHERE POSSIBLE**