



# BARGO GRILL

## DINNER MENU

### BREADS

- Cob Bread** \$4.50  
w/aged balsamic & extra virgin olive oil (v)
- Garlic Bread** \$5.50  
w/brushed garlic parsley butter (v)
- Bruschetta** \$8.50  
diced tomatoes, spanish onion, marinated fetta, basil w/balsamic reduction (v)

### SOMETHING SMALL

- Warm Beetroot** \$7.50  
marinated fetta & pinenuts (v)
- Salt & Pepper Calamari** \$8.50  
w/garlic aioli
- Beer Battered Flathead** \$8.50  
fillets w/tartare & lemons
- Poached Green Mussels** \$9.50  
w/salmon roe, tomato salsa & lemon (gf/df)
- Twisted Prawns** \$10.50  
wonton wraps w/sweet chilli
- Garlic Prawns** \$12.50  
w/cob bread & tomato salsa
- Charred Prawns & Chorizo** \$12.50  
w/turkish bread
- Charred Lamb Cutlets** \$13.50  
w/basil pesto (gf)
- BBQ Pork Ribs** \$13.50  
w/apple sauce

### SALADS

- Garden Salad** \$8.50  
iceberg lettuce, tomato, cucumber, spanish onion & carrots w/ french dressing (gf/df/v)
- Caesar Salad** \$12.50  
cos lettuce, bacon, egg, croutons & parmesan w/caesar dressing  
*add chicken* \$3.00  
*add garlic prawns* \$3.00  
*add anchovy* \$1.00
- Salt & Pepper Calamari** \$14.50  
iceberg lettuce, tomato, cucumber, spanish onion, orange & garlic aioli

### CLASSICS

- Fish & Chips** \$15.50  
beer battered flathead fillets w/chips, salad, lemon & tartare sauce
- Seafood Basket** \$16.50  
tempura fish, calamari rings, crumbed prawn cutlets, seafood bites, scallop w/chips, salad, lemon & tartare sauce
- Chicken Schnitzel** \$14.50  
w/chips, salad & lemon  
*add parmigiana* \$3.00
- Mighty Burger** \$15.50  
angel bay beef patty, bacon, cheese, lettuce, tomato, beetroot, onion ring, gerkin & bbq sauce w/chips
- BLT Sandwich** \$13.50  
turkish bread w/bacon, lettuce, tomato garlic aioli & chips
- Grilled Lamb Sausages** \$16.50  
w/desiree mash, green peas, tomato, bacon, onions & gravy
- Grilled Chicken Burger** \$16.50  
w/lettuce, tomato, red onion, aioli & chips



# DINNER MENU

## PASTAS AND RISOTTO

<b>Potato Gnocchi</b>	\$13.50
sauteed onion, garlic, tomato, mushroom, red pepper, fetta, basil oil & parmesan (v)	
<b>Spaghetti Bolognese Country Style</b>	\$14.50
diced wagyu beef, chorizo in a rich tangy tomato sauce & parmesan	
<b>Beetroot Risotto</b>	\$10.50
green peas, fetta, double cream, pinenuts & parmesan (gf)	
<i>add chicken</i>	\$3.00
<i>add chorizo</i>	\$2.00

## FROM THE GRILL

All of our steaks are 100 days grain fed, basted in bargo house sauce & flame-grilled.

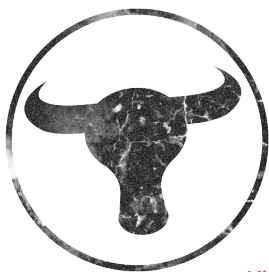
**Served w/bargo's steakhouse chips & garden salad or steamed veg & desiree mash plus your choice of sauce on the side.**

Wagyu Rump	300g	\$28.50
Scotch Fillet	280g	\$23.50
Petite Rump	200g	\$16.50
T-bone Steak	350g	\$24.50
Rack of Lamb	300g	\$25.50
Full Rack BBQ Pork Ribs		\$35.50
Chicken Breast	200g	\$16.50
Fresh Tasmanian Salmon Fillet	200g	\$22.50

## SAUCES

*Mushroom Sauce*  
*Pepper Sauce*  
*Dianne Sauce (df)*  
*Béarnaise Sauce (gf)*  
*Bargo House Sauce (df)(gf)*  
*Port Jus Sauce (df,gf)*

**Additional Sauce** \$1.50



*Kindly advise our wait staff if you have any allergic intolerance or are sensitive to any food ingredient.*

## TO SHARE

### Mixed Grill Platter

wagyu steaks, lamb cutlets, chicken breast pieces, chorizo, bbq pork ribs, eggs, bacon, grilled tomato w/four sides & two sauces

*share for two* \$48.50

### Mixed Seafood Platter

grilled salmon fillets, beer battered flathead, garlic prawns, salt & pepper calamari, poached green mussels grilled lemon w/four sides & two sauces.

*share for two* \$48.50

## SIDES

*Steak house chips w/gravy (df)*  
*Potato wedges w/sour cream & sweet chilli*  
*Desiree mash (gf)*  
*Onion rings*  
*Garden salad (gf,df)*  
*Steamed seasonal vegetables (gf,df)*  
*Baked potato & pumpkin (gf,df)*  
*Beetroot fetta & peanuts (gf)*

**Additional sides** \$6.50

## KIDS MEALS

\$9.50

### Chicken Nuggets

**Wagyu Rump (gf)** 150g

### Battered Fish

### Cocktail Sausages

### Double Cheese Burger

### Ham & Pineapple Pizza

All meals served w/chips complimentary soft drink & ice cream.

*Must be under 12 years of age.*

## DESSERT

Please see our display cabinet for an assortment of cakes & tarts.