

BENDIGO STADIUM™

STARTERS

GARLIC COB LOAF - GOLDEN TOASTED GARLIC BREAD	\$9.00 - CHEESE +\$2.00
GARLIC & HERB FLATBREAD - MOZZARELLA, PARMESAN CHEESE, GARLIC & HERBS	\$15.00
BOWL OF CHIPS	\$9.00
SEASONED WEDGES - SERVED WITH SOUR CREAM & SWEET CHILLI SAUCE	\$15.50
RAINBOW ROOT VEGETABLE FRIES - SERVED WITH GARLIC AIOLI	\$12.00
BRUSCHETTA PIZZA - FRESH BASIL, SLICED TOMATO, SPANISH ONION WITH PARMESAN & MOZZARELLA CHEESE	\$16.00

FAVORITES

PORK RIBS (FULL RACK)	\$26.00
- HICKORY BBQ - COATED IN A SMOKEY HICKORY GLAZE, SERVED WITH JASMINE RICE & A TOSSED SALAD	
- KOREAN BBQ - COATED IN A SPICY KOREAN SAUCE, SERVED WITH JASMINE RICE & AN ASIAN SLAW	
GRILLED BEEF BURGER	\$21.50
200G HOUSE-MADE BEEF PATTY, WITH SMOKEY BACON, AMERICAN CHEESE, SWEET PICKLES, TOMATO, BEETROOT & HOUSE SLAW FINISHED WITH CHIPOTLE AIOLI & A SIDE OF CHIPS	
CAJUN GRILLED CHICKEN BURGER	\$24.50
SPICY MARINATED CHICKEN BREAST, WITH HOUSE PICKLES, LETTUCE, SLAW & GARLIC AIOLI, SERVED IN A SOFT CHARCOAL & SESAME BUN WITH A SIDE OF CHIPS	
CHEESEBURGER SLIDERS (2 PER SERVE)	\$14.50
BEEF PATTY, AMERICAN CHEESE, LETTUCE, SWEET PICKLE & CHIPOTLE AIOLI SERVED IN A TOASTED BRIOCHE BUN & A SIDE OF CHIPS	
STIR-FRY	\$26.50
- LAMB - WITH HOKKIEN NOODLES & VEGETABLES TOSSED THROUGH A HOUSE SAUCE	
- PRAWN - WITH HOKKIEN NOODLES & VEGETABLES TOSSED THROUGH A HOUSE SAUCE	
ROAST OF THE DAY - SERVED WITH ROAST & SEASONAL VEGETABLES FINISHED WITH GRAVY GF	\$18.00

GRILL

300G PORTERHOUSE	\$33.00
COOKED TO YOUR LIKING, SERVED WITH CHIPS & SALAD OR VEGETABLES WITH YOUR CHOICE OF SAUCES GF	
300G SCOTCH FILLET	\$35.00
COOKED TO YOUR LIKING, SERVED WITH CHIPS & SALAD OR VEGETABLES WITH YOUR CHOICE OF SAUCES GF	

SAUCES

GRAVY, PEPPERCORN, MUSHROOM OR GARLIC BUTTER - ALL HOUSE MADE & GLUTEN FREE	
- REEF & BEEF SAUCE – 4 PRAWNS, COOKED IN A NAPOLI SAUCE WITH GARLIC & SPRING ONION	\$8.00
- ADDITION TRADITIONAL SAUCE	\$1.50

GF = GLUTEN FREE GFO = GLUTEN FREE OPTION V = VEGETARIAN VGO = VEGAN OPTION

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CHICKEN

CHICKEN SCHNITZEL - SERVED WITH YOUR CHOICE OF CHIPS & SALAD OR VEGETABLES **\$22.00**

CHICKEN PARMA - SERVED WITH YOUR CHOICE OF CHIPS & SALAD OR VEGETABLES

- **TRADITIONAL CHICKEN PARMA** **\$23.50**

- **BBQ MEAT LOVER CHICKEN PARMA** **\$25.50**

WARM CHICKEN & PUMPKIN SALAD **\$23.50**

MIXED LETTUCE, ROASTED PUMPKIN, TOASTED PINE NUTS, PUMPKIN SEEDS & SPANISH ONION TOSSED THROUGH OUR HOUSE MADE DRESSING, TOPPED WITH POACHED CHICKEN & BALSAMIC GLAZE **GF**

SEAFOOD

SALT & PEPPER CALAMARI **\$23.50**

LIGHTLY FRIED CALAMARI, COATED WITH A SALT & PEPPER COATING, SERVED WITH CHIPS & SALAD WITH A SIDE OF LEMON & TARTARE

VIETNAMESE CALAMARI SALAD **\$24.50**

FRIED CALAMARI, TOSSED THROUGH A FRESH HERB SALAD, WITH LETTUCE, SPANISH ONION & SALTED CASHEWS, FINISHED WITH A CHILLI & LIME VIETNAMESE DRESSING

GARLIC PRAWN **\$24.50**

8 TIGER PRAWNS, COOKED IN A CREAMY WHITE WINE SAUCE, WITH SAUTÉED & SPRING ONION SERVED WITH A SIDE SALAD & JASMINE RICE **GF**

ATLANTIC SALMON **\$30.00**

CRISPY SKIN SALMON FILLET, SERVED WITH CREAMY SEEDED MUSTARD POTATOES, A SIDE SALAD & FINISHED WITH A SIDE OF HOLLANDAISE SAUCE **GF**

BATTERED OR GRILLED BLUE GRENADIER **\$25.00**

SERVED WITH CHIPS & SALAD & A SIDE OF TARTARE & LEMON

(SENIOR PRICE \$17.00)

PANS

ADD CHICKEN TO ANY PASTA OR RISOTTO **\$5.00**

ADD PRAWNS TO ANY PASTA OR RISOTTO **\$2EA**

ROAST MUSHROOM & WHITE TRUFFLE RISOTTO **\$22.00**

ROASTED BUTTON MUSHROOM, SAUTÉED FIELD MUSHROOM & WHITE TRUFFLE OIL, COOKED IN A SILKY STOCK WITH SPRING ONION TOPPED WITH PARMESAN CHEESE **VO/V/GF**

CARBONARA **\$22.50**

MUSHROOMS, BACON, ONION & GARLIC, COOKED IN A CREAMY WHITE WINE SAUCE, FINISHED WITH AN EGG & SPRING ONION TOPPED WITH PARMESAN CHEESE

PUMPKIN & FETA GNOCCHI **\$21.00**

ROASTED PUMPKIN, FETA, GARLIC & ONION, COOKED IN A CREAMY WHITE WINE SAUCE, FINISHED WITH BABY SPINACH & PARMESAN CHEESE

SCALLOP & TIGER PRAWN RISOTTO **\$28.00**

CHORIZO, BABY SPINACH, PAN-SEARED SCALLOPS & TIGER PRAWNS, COOKED IN A RICH NAPOLI SAUCE WITH GARLIC & SPRING ONION TOPPED WITH PARMESAN CHEESE **GF**