

HALF SIZE MEALS

	M	G
CHICKEN SCHITZEL Panko crumb chicken schnitzel, chips salad and gravy	15	17
BANGERS & MASH (GF) Pork sausages, creamy mash, gravy and peas	15	17
FISH AND CHIPS Battered flathead, chips, salad and tartare sauce	15	17
PEA RISOTTO (GF) (V) Garlic, peas, parsley, mint, shallots, basil with enoki mushroom, angel hair chilli	17	19
BACON BOSCIAOLA Bacon, garlic, cream, mushroom	15	17
CHEESE BURGER Beef patty, cheese, lettuce, tomato sauce with chips	15	17

DAILY SPECIALS

MONDAY- SCHNITTY	15
TUESDAY - PIZZA OR PASTA	15
WEDNESDAY - STEAK NIGHT	15
THURSDAY - CURRY NIGHT	15
SATURDAY - KIDS EAT FOR FREE WITH EVERY FULL PRICE MEAL	
SUNDAY - ROAST OF THE DAY FROM	20

SAUCES

ALL SAUCES	2
GRAVY MUSHROOM PEPPER DIANNE GARLIC BUTTER BERNAISE	

Note: If you have a food allergy or any special dietary requirement, please inform a team member of Happy Soul Bistro.
V= Vegetarian, Vo= Vegan option available, Vg= Vegan, Gf= Gluten free, Gfo= Gluten free option available, M= Members only, G= Guest only
I= Imported, A= Australian

GRILL

	M	G
200 GM BLACK ANGUS RUMP	24	26
300GM STRIPLOIN MBS 2+	38	40
All served with chips and salad or mash and veg		
MAKE IT SURF AND TURF +8		

LITTLE HANDS

	M	G
[ONLY FOR KIDS UNDER 12]		
KIDS SCHNITZEL & MASH	12	14
NUGGETS & CHIPS	10	12
KIDS FISH & CHIPS	12	14
KIDS PASTA	12	14

SIDES

	M	G
BOWL OF CHIPS	9	10
POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM	11	12
SWEET POTATO CHIPS	11	12
STEAMED VEGETABLES	10	12
ONION RINGS	11	12

Happy Soul Bistro

MENU



STARTERS / SHARE

	M	G
GARLIC BREAD	9	10
Toasted with herb butter Add cheese + 3, Add Bacon & cheese + 5		
BRUSCHETTA	14	16
Shaved rock melon, aged prosciutto, ricotta, mint, hot honey on a sourdough		
SALT & PEPPER SQUID (I)	17	18
Squid lightly dusted with spiced flour mix, dill aioli sauce, lemon		
PEA CROQUETTE (4) (GF) (V) (VG)	16	17
Potato croquette with peas, mint edamame with chilli jam		
BBQ PORK SPRING ROLLS (4PC)	17	18
Plum sauce		
POMEGRANATE & BURRATA (GF)	22	24
Peach, pomegranate, burrata, sherry vinegar, fennel, chilli oil and crostini		
MARINATED OLIVES (GF)	10	12
Warm olives marinated with orange, thyme and garlic		
LAMB KOFTA (GF)	18	20
Grilled lamb kofta, labne, sumac, salsa verde, pita bread		
BEEF BAO BUNS	15	16
Pulled beef, cucumber, carrots, sambal olek, toasted sesame, gochujang mayo		

SALADS

	M	G
CLASSIC CAESAR (GF)	18	19
Baby cos lettuce, croutons, boiled egg, parmesan cheese, bacon with tangy caesar dressing		
TUNA NICOISE (GF) (I)	23	25
Seared tuna, new potatoes, red onion, green beans, boiled eggs, cherry tomato and olives		
THAI BEEF SALAD (GF)	24	26
Sliced beef, lettuce, cucumber, cherry tomato, coriander mint, red onion, shallots and chilli		
PEA SHOOT AND ARUGULA (GF)	19	21
Snow pea tendrils, arugula, radish, walnuts, quinoa, herbs dressings		
SALAD TOPPERS		
Add Chicken	7	
Add Prawns	7	
		Add Halloumi 7

PIZZAS

	M	G
HAWAIIAN	23	25
Ham, pineapple, fior di latte cheese, tomato base		
PEPPERONI	23	25
Pepperoni, chilli flakes, fior di latte cheese, tomato base		
MARGHERITA	20	21
Fior di latte cheese, basil, tomato base		

BURGERS

ALL SERVED WITH CHIPS ON A MILK BUN		
	M	G
BARRA BURGER (A)	22	23
Barramundi patties, arugula, dill aioli, pickles, cucumber, salsa verde		
SHROOM BURGER (V)	22	23
Mushroom and lentil burger patty, lettuce, tomato, onion, avocado, tomato chutney, zaatar mayo		
STEAK BURGER	23	24
120gm scotch fillet, cheese, lettuce, tomato, onion, dijonaise, and onion rings		
ALOHA CHICKEN BURGER	21	23
Grilled chicken breast, grilled pineapple, lettuce, tomato, guac, onion with chipotle mayo		
WAGYU BEEF BURGER	23	24
Beef patty, bacon, burger cheese, onion, lettuce, tomato, house made burger sauce		
KENTUCKY FRIED CHICKEN	23	24
Kentucky style fried chicken, shredded cabbage, pickled onion, ranch, cheese		

SCHNITZELS

	M	G
250 GM CHICKEN	22	23
300 GM PORK	24	26
All schnitzel are served with chips, salad, and choice of gravy		
PLANT BASED SCHNITZEL	21	23
MAKE IT PARMA +4, HAWAIIAN +5		

SIGNATURE

	M	G
SUPREME COMMANDER (GF)	27	28
Succulent 300gm chicken breast wrapped with prosciutto, creamy mash, greens, dutch carrots, sweet potato crisp, red wine jus		
HONEY MISO PORK (GF)	28	30
300 gm pork cutlets, honey miso butter sauce, creamy mash, pickled daikon		
SAFFRON & COCONUT SALMON (GF) (A)	34	36
Salmon fillet cooked in rich coconut curry sauce, jasmine rice, asian greens, lotus root, curry leaves		
BABY BACK PORK RIBS (GF)	32	34
Slow braised pork ribs, with char-sui sauce, coleslaw, chips		
FISH AND CHIPS (I)	23	24
Freshly battered flathead fillets, chips, salad, tartare, lemon		
BARRAMUNDI (GF) (A)	34	36
Crispy skin grilled Barra, mashed potato, greens and Lemon butter sauce		
PEA RISOTTO (GF) (V)	27	29
Garlic, peas, parsley, mint, shallots, basil with enoki mushroom, angel hair chilli		
VEAL MARSALA (GF)	34	36
Tender veal, mashed potato, greens, with masala sauce		

PASTA

	M	G
TUSCAN CREAMY PRAWNS (I)	26	28
Sun dried tomato, cream garlic spinach		
PAN FRIED GNOCCHI GORGONZOLA	24	26
Homemade sweet potato and potato gnocchi, gorgonzola cream sauce, spinach, smoked paprika		
THREE MUSHROOM RAVIOLI	27	29
Basil and parsley pesto		
GNOCCHI A-LA-NORMA (V) (VG)	24	26
Eggplant, tomato sugo, basil		