

bistro menu

Please note that menu items may contain traces of nut, egg, soy, wheat seeds and other allergens. Due to the nature of restaurant meal preparation, there is always the possibility of cross-contamination. As such, Hotel520 is unable to guarantee the absence of allergens in menu items.

GF - Gluten Free

GFOA - Gluten Free Option Available

DF - Dairy Free

DFOA - Dairy Free Option Available

V - Vegan

VOA - Vegan Option Available

VEG - Vegetarian

N* - Contains Nuts

I - Imported Seafood

A - Australian Seafood

Not able to finish your meal? Purchase a plastic container for \$1 each.

ENTRÉES

GARLIC BREAD ----- **\$11**

CHEESY GARLIC BREAD ----- **\$13**

BRUSCHETTA (3) / VEG / ----- **\$15**

Ciabatta slice topped w/ diced tomato, red onion, fetta cheese, basil, balsamic glaze & olive oil

NATURAL OYSTERS (3 MINIMUM) / GF / A /----- **\$4.50 EA**

Topped w/ lemon & lime granita

KILPATRICK OYSTERS (3 MINIMUM) / GF / A /----- **\$5.50 EA**

Topped w/ crispy bacon & kilpatrick sauce

PRAWN SPRING ROLLS (4) / I / ----- **\$16**

Served w/ Asian dipping sauce, Vietnamese mint & salad cup

PORK BELLY / GF / ----- **\$17**

Twice cooked pork belly served w/ Asian dipping sauce & steamed rice

LEMON PEPPER CALAMARI / GF / I / ----- **\$17**

Served w/ garden salad, lemon & tartare sauce

SOUP OF THE DAY / GFOA / ----- **\$14**

Served w/ bread roll & butter

VEGETARIAN ARANCINI / VEG / ----- **\$15.50**

Served w/ aioli, tomato chutney & crispy basil

SATAY CHICKEN / N* / ----- **\$14.50**

Served w/ grilled roti bread & peanut sauce

CHORIZO CROQUETTES (4) ----- **\$15**

Served w/ sriracha mayo, tomato chutney & crispy basil

MAINS

Served w/ chips and salad or mixed vegetable medley

LEMON PEPPER CALAMARI / GF / I / ----- \$37

Served w/ chips, house salad & tartare sauce

BEER BATTERED BARRAMUNDI / GFOA / I / ----- \$38.50

Served w/ chips, house salad & tartare sauce

CHICKEN SCHNITZEL ----- \$29

Served w/ chips & house salad

CHICKEN PARMIGIANA ----- \$30

Chicken schnitzel topped w/ napoli sauce, shaved ham & mozzarella cheese, served w/ chips & house salad

GRILL PLATE / GF / DF / ----- \$48

Grilled porterhouse, chipolata sausage, bacon, lamb chop & chicken tenderloin topped w/ a fried egg, served w/ chips & salad

BEEF SHORT RIB / N* / GFOA / DF / ----- \$46

Slow cooked beef short rib served w/ bao buns, lettuce, pickles & sriracha mayo

LAMB SHANK / GF / ----- \$35

Slow cooked lamb shank in a rich tomato sugo served on mash potato & green beans

INDONESIAN MI GORENG / DF / I / ----- \$35

Sauteed chicken, shrimp, garlic, onion, mixed vegetables w/ sambal, thick egg noodles & mi goreng sauce

LAMB GYROS / GFOA / ----- \$39

Marinated lamb shoulder w/ chips, house salad, pita bread & tzatziki

FISH CURRY / GF / N* / I / MILD  ----- \$38

Snapper fillets served on steamed rice, Malaysian curry sauce & bok choy

STUFFED CAPSICUM / VEG / V / GF / ----- \$29

Stuffed w/ seasonal vegetables, arborio rice & napoli sauce

GARLIC PRAWNS / GF / I / ----- \$38

Pan fried prawns w/ garlic cream sauce, served on steamed jasmine rice

CHILLI PRAWNS / GF / I / ----- \$38

Pan fried prawns w/ chilli, spring onion & napoli sauce served on steamed rice

MAINS

BUTTER CHICKEN / GFOA / ----- \$35

Tandoori diced chicken in a rich butter chicken sauce, served w/ steamed Jasmine rice & pappadum

BEEF CURRY / N* / GFOA / ----- \$35

Slow cooked beef cheek curry, served on steamed jasmine rice & roti bread

NASI GORENG / GFOA / DF / I / ----- \$32

Indonesian fried rice w/ shrimp, diced chicken, onions, garlic, capsicum, cabbage, baby corn, sambal, topped w/ fried egg & prawn crackers

STEAKS

Grilled to your liking, served w/ chips & salad or mixed vegetables & chat potato

PORTERHOUSE 300G / GF / ----- \$45

SCOTCH FILLET 300G / GF / ----- \$49

RIBEYE 350G / GF / ----- \$50

SAUCES:

Mushroom, peppercorn, garlic butter, gravy, Diane ----- \$3.50 for extra

BURGERS

All served w/ chips

520 BURGER ----- \$28

200g beef patty, lettuce, tomato, caramelised onion, pickles, cheese & aioli

CHICKEN SCHNITTY BURGER ----- \$27

Chicken schnitzel, lettuce, tomato, red onion, cheese & sriracha mayo

VEGGIE BURGER / VEG / V / ----- \$28.50

Vegan patty, lettuce, tomato, red onion & chutney

ADD ONS

Egg ----- \$3

Bacon ----- \$4

PASTA

CHOICE OF PASTA: SPAGHETTI, GNOCCHI, FETTUCINE, PENNE,
GLUTEN FREE PENNE OR ARBORIO RICE

NAPOLITANA / GFOA / ----- \$26

House made napoli sauce

BOLOGNAISE / GFOA / ----- \$29.50

Slow cooked beef & pork mince in a rich tomato sauce

LASAGNA ----- \$29.50

Layered pasta sheets w/ bolognaise sauce, mozzarella,
parmesan & bechamel sauce

CARBONARA / GFOA / ----- \$29.50

Pan fried bacon, garlic, cream & parmesan cheese

MARINARA / GFOA / I / ----- \$35.50

A selection of seafood cooked w/ garlic, fresh basil &
oil or napoli sauce

PRAWN & CHORIZO / I / ----- \$27

Pan fried prawns, chorizo, spinach & garlic in a rosette sauce

SIDES

CHIPS / GF / VEG / ----- \$13

Served w/ tomato sauce & aioli

WEDGES / VEG / ----- \$14.50

Served w/ sweet chilli & sour cream

ONION RINGS ----- \$14.50

Served w/ aioli & tomato sauce

GARDEN SALAD / GF / VEG / V / ----- \$11

STEAMED RICE / GF / VEG / V / ----- \$6.50

MASHED POTATO / GF / VEG / ----- \$6.50

STEAMED VEGETABLE MEDLEY / VEG / GF / V / ----- \$12

SALADS

CAESAR SALAD / GFOA / DFOA / I /----- \$26

Cos lettuce, crispy bacon, croutons, anchovies, shaved
parmesan & poached egg

ROQUETTE, PEAR & SHAVED PARMESAN SALAD / VEG / GF / - \$20

W/ olive oil & balsamic dressing

GREEK SALAD / VOA / VEG / DFOA / ----- \$24

Mixed leaves, cherry tomato, cucumber, olives, red onion &
fetta w/ a balsamic dressing

CUCUMBER, TOMATO & AVOCADO SALAD / VEG / DF / V / ---- \$23

Cherry tomato, cos lettuce, cucumber, red onion, avocado,
dill, parsley & lemon vinaigrette

SATAY CHICKEN SALAD / GF / DF / N* / ----- \$28

Mixed leaves, tomato, cucumber, red onion, crushed
peanuts & Asian dressing

THAI BEEF SALAD / GF / ----- \$33

Mixed leaves, red onion, tomato, cucumber, green
papaya, sesame seeds, Asian dressing & grilled sliced
wagyu beef

ADD ON / EXTRA

BREAD ROLL W/ BUTTER ----- \$1.50 EA

PITA BREAD ----- \$3.50

ROTI BREAD ----- \$3

PAPPADUM ----- \$2

BAO BUN ----- \$2

FOCCACIA ----- \$3.50

PRAWNS / I / ----- \$2.50 EA

CALAMARI / I / ----- \$6.50

CHICKEN (3 x tenderloins) ----- \$5

KIDS MEALS

For children up to 12 years of age

Includes choice of meal, ice cream cup & glass of soft drink or juice

- CHICKEN SCHNITZEL & CHIPS ----- \$14
- CHICKEN NUGGETS & CHIPS ----- \$14
- CHEESEBURGER & CHIPS ----- \$14
- FISH & CHIPS / I / ----- \$14
- PASTA BOLOGNAISE OR NAPOLI ----- \$14

(Spaghetti or Penne)

Children's special prices apply to children only.
Adults are welcome to order from the children's menu at a cost of \$20.

Out of respect for all diners, please ensure children are supervised at all times.

DESSERTS

- VANILLA MOUSSE TART / N* / ----- \$15
Served w/ peanut praline & fresh berries
- BLUEBERRY CHEESECAKE / GF / ----- \$15
Served w/ berry coulis & meringue
- CREME BRULEE / GFOA / ----- \$15
Served w/ pineapple sorbet & biscoff crumbs
- WARM CHOCOLATE LAVA CAKE ----- \$15
Served w/ vanilla ice cream
- APPLE CRUMBLE ----- \$15
Served w/ vanilla ice cream & strawberry
- TARTUFO ICE CREAM / GF / ----- \$15
Rich chocolate and hazelnut ice cream w/ crushed hazelnut & chocolate shavings
- RASPBERRY AND PINEAPPLE SORBET / GF / DF / V / ----- \$15
- VEGAN CHOCOLATE MUD CAKE / V / GF / DF / ----- \$15
Chocolate mud cake w/ a dark chocolate glaze

SENIORS MENU

Senior Meals are available Monday-Sunday Lunch & Monday-Thursday Dinner.

2 COURSE 25 EXTRA COURSE 5 - Prices listed for Single Main Course.

ENTRÉES

- SOUP OF THE DAY / GFOA /
Served w/ a bread roll & butter
- LEMON PEPPER CALAMARI / GF / I /
Served w/ roquette, balsamic glaze & tartare sauce
- GARLIC BREAD (3PCS) / VEG / ADD CHEESE \$1
- HAM & CHEESE CROQUETTES (3)
Served w/ tomato chutney & roquette Salad
- VEGETARIAN ARANCINI (3) / VEG /
Served w/ tomato chutney

MAINS

- PORTERHOUSE STEAK 200G / GF / ----- \$21
W/ a choice of sauce :- peppercorn, mushroom, garlic or gravy
- BATTERED FLATHEAD / I / ----- \$16
Served w/ tartare & lemon
- CHICKEN TENDERLOINS (3) / GF / ----- \$16
Grilled chicken tenderloins in a creamy mushroom sauce
- CHICKEN PARMIGIANA ----- \$16
Crumbed chicken breast topped w/ napoli sauce & mozzarella cheese
- GRILLED BARRAMUNDI / GF / I / ----- \$16
Served w/ tartare & lemon
- PASTA BOLOGNAISE OR NAPOLI - SPAGHETTI / PENNE ----- \$16
- ROAST OF THE DAY / GF / ----- \$16
- SLOW COOKED BEEF CHEEK CURRY / GFOA / ----- \$16
Served w/ steamed rice & roti bread
- GARLIC PRAWNS / GF / I / ----- \$16
4 prawns in a creamy garlic sauce served on steamed rice

DESSERTS

- TIRAMISU
Served w/ whipped cream & strawberry
- CRÈME BRULEE / GF /
Topped w/ strawberry
- PAVLOVA / GF / DFOA /
Served w/ whipped cream, seasonal fruits & berry coulis
- VANILLA MOUSSE / GF /
Served w/ fresh berries
- CAKE OF THE DAY
Served w/ whipped cream & strawberry