BISTRO MENU

WHEN YOU'RE READY
PLEASE ORDER
AT THE COUNTER

@golden.fleece

GFH

goldenfleecemelton



WOULD YOU BE KIND ENOUGH TO LEAVE US A GOOGLE REVIEW?

It only takes a few minutes!
Just scan the QR code and leave us some feedback.

THANK YOU

MENU INFORMATION

(v) vegetarian, (av) available vegetarian, (vg) vegan, (avg) available vegan, (gf) gluten free, (agf) available gluten free, (df) dairy free, (n) nuts, (e) egg, (s) seafood, (l) legume

Seafood origins:

(i) imported, (a) australian, (m) mixed

Please note:

We make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free.

Public holiday surcharge

15% Surcharge applies to all items on public holidays.

Food allergies

Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

ENTRÉE

Great to share!

GARLIC BREAD *(vg)* 5.5 2PCS 10.0 4PCS
add cheese / +2.0
add bacon & cheese / +3.0

SOUP OF THE DAY *(agf)* 11.5
w garlic bread

DUCK SPRING ROLLS (4) 16.0
w plum sauce

LEMON PEPPER CALAMARI *(df,agf,i)* 17.0
w aioli

BRUSCHETTA *(avg)* 16.0
w feta & balsamic glaze

GARLIC & CHEESE PIZZA 15.0

GRILLED SAGANAKI *(gf, v)* 17.0
w rocket & lemon wedge

SATAY CHICKEN SKEWERS *(gf)* 17.0
w asian slaw & lemon

PAN FRIED PORK DUMPLINGS *(df)* 11.0 6PCS 17.5 12PCS
w chilli soy

CHICKEN & CHORIZO CROQUETTES SIGNATURE DISH 16.0
w chipotle aioli

BURGERS

CHEESEBURGER *(agf)* 23.0
milk bun, beef patty, cheese, onion, pickles,
burger sauce & chips

THE FLEECE BURGER *(agf)* SIGNATURE DISH 27.0
beef patty, bacon, egg, cos lettuce, tomato,
american cheddar, tomato relish, mayo, pickles & chips

STEAK SANDWICH *(agf)* SIGNATURE DISH 30.0
scotch fillet, bacon, egg, cos lettuce, tomato,
cheese, caramelised onion, tomato relish & mayo w chips

SOUTHERN FRIED CHICKEN BURGER 27.0
milk bun, coleslaw, smashed avo, cheese & chips

VEGGIE BURGER *(avg, agf)* 25.0
veggie patty, tomato relish, aioli, lettuce,
cheese & tomato



ADD

add extra beef patty / +6.5
add extra chicken patty / +6.0

PARMAS

SCHNITZEL 29.0
crumbed chicken breast w choice of gravy

ORIGINAL 31.0
crumbed chicken breast, ham,
napoli & cheese

MEXICAN 32.0
crumbed chicken breast, salsa, corn chips,
jalapenos, cheese, smashed avo & sour cream

MEATLOVERS 33.0
bolognese, ham, bacon, chorizo, bbq sauce
& cheese

SPANISH 33.0
napoli, chorizo, chargrilled capsicum, red onion,
olives, feta & cheese

AUSSIE 32.0
smokey bbq sauce, bacon, cheese & fried egg

HAWAIIAN 32.0
crumbed chicken breast, ham, napoli,
pineapple & cheese



All made with breast schnitzel & served with chips & house salad. Substitute any schnitzel for plant based schnitzel.

GRILL

300GM PORTERHOUSE *(gf)* 48.0
cooked to your liking w chips, salad
& sauce of choice

400GM RIB EYE *(gf)* 60.0
cooked to your liking w chips, salad
& sauce of choice

gravy (gf)
pepper sauce (gf)
garlic butter (gf)
mushroom sauce (gf)
hollandaise (gf) ***/ +2.0***

Sauce options

ADD

add creamy garlic prawns *(i)* ***/ +11.0***
add lemon pepper calamari *(i)* ***/ +8.5***
add egg *(gf)* ***/ +3.0***
add bacon / +2.0
add onion rings / +6.5

MAINS

PORK & PRAWN NASI *(av,i)* **29.5**
fried rice, pork, prawns, asian greens,
fried egg & shallots

CHICKEN & MUSHROOM RISOTTO *(gf,av)* **28.0**
breast fillet, trio of mushrooms, rice,
white wine cream sauce & parmesan

LINGUINI CARBONARA *(agf)* **26.0**
creamy garlic sauce, w bacon, rocket & parmesan
add chicken / +7.5

BEER BATTERED WHITING *(agf,df,i)* **30.0**
w chips, salad & tartare

LEMON PEPPER CALAMARI *(agf,df,i)* **30.0**
w chips, salad & aioli

SIZZLING CHICKEN *(agf)* SIGNATURE DISH 28.5
wok seared vegetables, hokkien noodle
& hoi-sin sauce

MAINS

SALMON FILLET *(gf,i)* **35.5**
grilled atlantic salmon w hollandaise,
sweet potato mash & broccolini

ROAST OF THE DAY *(gf)* **29.0**
w seasonal vegetables & gravy

GARLIC PRAWNS *(gf,i)* **32.0**
creamy garlic prawns w steamed rice
& seasonal vegetables
add chilli / +2.0

LAMB SHANKS **40.0**
lamb shanks braised in red wine,
creamy mash & seasonal vegetables

CHICKEN SCALLOPINI *(gf)* **30.5**
creamy mushroom sauce w creamy
mash potato & seasonal greens

SEASONAL DISHES



MAPLE ROASTED PUMPKIN GNOCCHI 27.0
homemade maple roasted pumpkin gnocchi,
tossed through a creamy pumpkin puree
w sage leaves & freshly grated parmesan

HANDMADE PRAWN
& GINGER TORTELLONI *(i)* 33.0
homemade tortelloni filled w diced king prawns,
ginger & chives on a coconut golden curry sauce
w fresh lime

OVEN BAKED BARRAMUNDI *(i)* 36.0
oven baked barramundi fillet,
served on wilted bok choy in a soy & citrus broth,
w an orange & chilli salsa

ASIAN BEEF NOODLE SALAD 28.0
teriyaki marinated sirloin, thinly sliced
& served on a rice noodle salad tossed
w julienne vegetables, fresh herbs & nam jim sauce

SMOKED CHICKEN & AVOCADO SALAD 30.0
slices of smoked chicken breast served on
fresh rocket leaves w cherry tomatoes, cucumber,
red onion & fresh avocado in a green goddess dressing

VEGAN

Entrée

GARLIC BREAD 9.5

PUMPKIN ARANCINI (4) *(vg)* 15.0
w vegan aioli

Mains

VEGAN BURGER 25.0
beetroot bun, tomato relish, aioli,
lettuce, tomato, cheese w chips

QUINOA SALAD *(vg,gf)* 23.0
w rocket, quinoa, roast pumpkin,
pomegranate, pepitas & sunflower seeds

MUSHROOM RISOTTO *(gf)* 25.0
trio of mushrooms in white wine sauce

VEGAN FRIED RICE 23.0
rice, vegetables & sweet soy sauce

Dessert

BOMBE ALASKA 14.0
passionfruit & raspberry sorbet on
a vegan sponge base, topped w vegan meringue

SALADS

LAMB SALAD *(gf,n)* 36.5
lamb backstrap, baby spinach, rocket, roast pumpkin, pomegranate, feta & pine nuts w greek yoghurt

CHICKEN CAESAR SALAD *(gf)* 29.5
baby cos lettuce, crispy bacon, parmesan, poached egg, caesar dressing, garlic croutons

Add

add chicken / +6.0
add lemon pepper calamari (i) **/ +8.0**

SIDES

CHIPS *(av,gf)* w chip sauce **12.0**

WEDGES *(v)* w sweet chilli & sour cream **13.0**

ONION RINGS *(v)* **w chipotle mayo** **13.0**

SALAD *(gf)* **8.5**
lettuce, onion, tomato, cucumber & house dressing

CREAMY MASH POTATO *(gf)* **7.5**

KIDS

$15 KIDS MEALS

For kids 12 and under

All kids meals come with an ice cream

CHICKEN NUGGETS (6) w chips

CHEESEBURGER *(d)* w chips

BATTERED WHITING *(agf, gf, i)* w chips

LEMON PEPPER CALAMARI *(agf,df, i)* w chips

LINGUINI BOLOGNESE w parmesan

Add

Add serve of veg / +3.0

Add kids soft drink / +2.5

Add kids juice / +3.5

SENIORS

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 days - Lunch & Dinner

Starters - *Available with purchase of main meal*

SOUP OF THE DAY 5.0

GARLIC BREAD *(vg)* 5.0
add cheese & bacon / +2.0

VEGETABLE SPRING ROLLS (3 PCS) *(v)* 7.0
w sweet chilli sauce

Mains

LEMON PEPPER CALAMARI *(agf,df,i)* 21.0
w chips, salad & aioli

FISH & CHIPS *(agf,df,i)* 20.0
beer battered whiting, chips,
salad & tartare

CHICKEN PARMA 21.0
ham, napoli, cheese, chips & salad

CHICKEN STIRFRY *(agf)* 21.0
tender chicken, hokkien noodles,
honey soy & asian vegetables

LINGUINI BOLOGNESE 16.5
traditional style bolognese w parmesan

SENIORS

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Available 7 days - Lunch & Dinner

Mains

CHICKEN MUSHROOM RISOTTO *(gf,vg)* 20.0
trio of mushrooms, rice,
white wine cream sauce & parmesan

CAESAR SALAD *(gf)* 19.0
grilled chicken, baby cos lettuce, crispy bacon,
parmesan, poached egg, caesar dressing
& garlic croutons

ROAST OF THE DAY *(gf)* 20.0
w roast potatoes, seasonal vegetables & gravy

LAMB SHANK 29.0
lamb shank in red wine braise,
creamy mash & seasonal vegetables

SALMON *(gf,i)* 29.0
grilled atlantic salmon w hollandaise,
creamy mash potato & broccolini

SENIORS

ONLY AVAILABLE UPON PRESENTATION OF VALID SENIORS CARD

Available 7 days - Lunch & Dinner

Desserts - *Available with purchase of main meal*

APPLE CRUMBLE 5.0
w vanilla ice cream

STICKY DATE PUDDING 6.0
w vanilla ice cream

PAVLOVA *(gf)* 6.0
w berry coulis & cream

CAKE UPGRADE 7.5
dessert fridge selection

DESSERTS

HOMEMADE CHOCOLATE BROWNIE w cream & strawberry	10.0
HOMEMADE STICKY DATE PUDDING w vanilla ice cream	12.0
CHURROS w chocolate dipping sauce	12.0
APPLE CRUMBLE home made apple crumble with ice cream	12.0
DOUBLE STACKED PAVLOVA *(gf)* w berry coulis, & cream	14.0
BLACK FOREST	14.0
RED VELVET	14.0
LEMON MERINGUE	14.0
MARS CAKE SLICE	14.0
FLOURLESS CHOCOLATE CAKE	14.0
BOMBE ALASKA	14.0
COFFEE & CAKE	16.0

COFFEE & CAKE 16.0

please see our cake fridge for our dessert specials

THE CAFÉ

AFFOGATO 6.0
espresso over icecream
add Baileys, Kahlua, Frangelico or Jameson / +10.0

LIQUEUR COFFEE 14.0
espresso w cream & your choice of Jameson,
Kahlua or Baileys

ST REMIO COFFEE 5.0SML 6.0LRG
espresso
cappuccino
café latte
long black
short macchiato
long macchiato
hot chocolate
full cream, skim, almond, soy, lactose free & oat milk available

---

ST REMIO TEA 3.5
english breakfast
earl grey
peppermint
chamomile
green

MILKSHAKES 7.5
chocolate
strawberry
caramel
blue heaven
banana

