

BISTRO
sixty5

MENU



SPECIAL DIETARY REQUIREMENTS?

PLEASE LET OUR FRIENDLY STAFF KNOW IF YOU HAVE
ANY DIETARY REQUIREMENTS OR
ASK FOR OUR SPECIALTY VEGAN, VEGETARIAN,
GLUTEN FREE OR DAIRY FREE MENUS

STARTERS

OYSTERS	6/EACH
Natural (GF/DF)	
Kilpatrick (GF)	
Rockefeller	
Native turmeric & karkalla relish (GF/DF)	
Green ant hot sauce (GF/DF)	
OYSTERS 5 WAYS	28
PRAWN, MANGO & MACADAMIA SALAD (GF/DF)	18
Local prawn, mango, macadamia nut, spinach, chilli, red onion, lemon vinaigrette	
LIMESTONE COAST SQUID (DF)	18
Rocket, pickled fennel, aioli	
ROASTED BEETROOT, FETA, & PICKLED ONION SALAD (V/GF/VGA)	17
Roasted beets, marinated Woodside feta, flash pickled onion, radish	
PEKING DUCK SAN CHOI BAU (3) (DF)	19
Marinated Peking duck breast with water chestnut & fried shallot in lettuce cups	
SOUTH AUSTRALIAN SEAFOOD TASTING PLATE (DFA)	FOR 1 34
Limestone Coast crayfish medallion, Spencer Gulf prawns, hot smoked Port Lincoln tuna rillettes, Limestone Coast squid, Coffin Bay oysters	FOR 2 65

MAINS

CONFIT PORK BELLY (DF/GFA)	34
Crispy pork belly, straw potato & green apple salad, green ginger jus	
BAKED RATATOUILLE (V/VGA/GFA)	28
Zucchini, eggplant, tomato, baked with a Provençal, sauce, pickled fennel salad, cheesy garlic bread	
ATLANTIC SALMON FILLET (GF/DF)	36
Warm crushed potato, cherry tomato & olive salad, broccolini, pepperonata	
CHAR-GRILLED SESAME CHICKEN (GF/DF)	33
Cucumber salad, coconut rice, red curry sauce	
GARLIC PRAWNS (GFA/DFA)	32
Garlic marinated local prawns served on a sizzling plate with char-grilled ciabatta, chat potato, rocket salad	

CHANCELLOR GRILL (GFA, DFA)

300G SCOTCH FILLET <small>(GF)</small>	49
250G WAGYU RUMP STEAK <small>(GF)</small>	36
MARINATED LAMB TENDERLOIN <small>(GF)</small>	36
FLEURIEU CHICKEN SUPREME <small>(GF)</small>	34
KANGAROO LOIN <small>(GF)</small>	35
GRILLED GARLIC PRAWN SKEWERS (3) <small>(GF)</small>	18

All served with:

Mashed potato & sautéed green vegetables or garden salad & chips

Choice of sauce:

red wine jus (GF/DF), mushroom (GF), peppercorn (GF), béarnaise (GF)

SIDES

MARKET GARDEN SALAD (GF/VGA) Cherry tomato, rocket, cucumber, radish, red onion, lemon vinaigrette	9
MASHED POTATOES (V) Mashed potato, garlic herb butter	10
TZATZIKI & PITA (V) Grilled pita bread with cucumber & garlic yoghurt dip	9
COCONUT RICE (VG/GF) Aromatic rice, kaffir lime, lemongrass, coconut milk	7
SIDE OF GREENS (VG/GF) Chef's selection of sautéed seasonal green vegetables	9
BOWL OF CHIPS (V/VGA) Hot chips, Beerenberg tomato sauce, aioli & our special seasoning	10

DESSERT

CHOCOLATE & WATTLESEED BRÛLÉE (V) Dark chocolate & native wattleseed crème brûlée, wattleseed choc chip cookie	8 16
GIN & TONIC CHEESECAKE (V) Finger lime & native fig compote	16
SUMMER BERRY, WHITE CHOCOLATE PAVLOVA POPSICLE (V) House-made, coconut yoghurt, berry & meringue popsicle	8
MANGO & PASSIONFRUIT PANNA COTTA (V/GF) Coconut macarons	8 16
AFFOGATO (V) Espresso coffee, vanilla ice cream & your choice of liqueur	15
CHEESE PLATE (V) Chef's selection of South Australia's finest cheeses, quince paste & lavash	25
ICE CREAM & SORBET SELECTION (V/VGA) Please ask our team for today's selection	5/SCOOP