

Wellness Menu

BISTRO
sixty5

Starters

- Escalivada Vegetables with
Toasted Ciabatta** (VG/GFA) 19
Charred eggplant, red pepper & onion, grilled sourdough,
roasted garlic aioli
- Ricotta Stuffed Mushroom** (V) 19
Herb crusted Portobello mushroom, lemon ricotta,
aged balsamic, garlic & parsley oil
- Roasted Cauliflower Salad** (VG/GF) 17
Warm salad of roasted cauliflower, spiced butter beans
& pumpkin hummus
- South Australian Seafood Tasting Plate** (DFA) For 1 / 34
Spencer Gulf prawn, pickled Coorong mullet rollmop,
tempura greenlip abalone Coffin Bay oyster Rockefeller,
Port Lincoln tuna tatake For 2 / 65

Mains

- Chicken Rica Rica** (DF) 34
Indonesian spicy chilli chicken, crushed potatoes,
pickled cucumber salad
- Slow Roasted Lamb Shoulder** (GF/DF) 37
Roasted pumpkin purée, crisp cavolo nero, rosemary jus
- 350g MSA Scotch Fillet** (GF/DFA) 49
Fondant potato, sautéed green beans
- Spiced Chickpea & Cauliflower Tagine** (VG/GFA) 32
Ras el hanout spiced chickpea, cauliflower & tomato casserole,
smoked almond couscous, turmeric & coconut labneh

Sides

- Fattoush Salad** (VGA/GFA) 9
Cherry tomato, cos lettuce, cucumber, radish,
parsley & pita croutons, lime dressing
- Coconut Rice** (VG/GF) 7
Aromatic rice, kaffir lime, lemongrass,
coconut milk
- Grilled Garlic Prawn Skewers** (GF) 9
Garlic and parsley marinated prawns
- Side of Greens** (VG/GF) 9
Chef's selection of sautéed seasonal
green vegetables

Desserts

- Bowl of Fresh Seasonal Fruit** (V/GF/DF/VGA) 7
Fruit selection changes seasonally

Drinks

- Arnold Palmer** 20
Vodka, lemon, ice tea & soda
- Mojito** 20
White rum, fresh lime, mint & soda
- Pink Gin Fizz** 20
Pink gin, fresh berries & topped with tonic
- Coconut Highball** 20
Chivas regal, coconut water, fresh lime,
topped with soda water
- Skinny Paloma** 20
Tequila, fresh lime & grapefruit juice

V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE DF - DAIRY FREE
VA, VGA, GFA, DFA - AVAILABLE WITH MODIFICATION