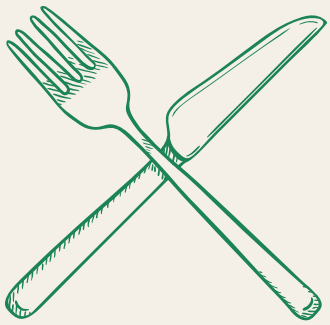
NARWEE
HOTEL

Our Bistro



Our Philosophy

At Narwee Hotel, we keep things simple: fresh ingredients, bold flavours, and dishes made with care. Our menu is inspired by the seasons, our community, and a love for food that brings people together. Whether you're here for something healthy, comforting, or just plain delicious — there's something for everyone.

To Share

GARLIC BREAD (V) 7

Add Mozzarella Cheese (v) 3

Add Mozzarella Cheese and Bacon 6

S&P CALAMARI 16

On a bed of rocket with chipotle mayo and lemon.

FRIED CAMEMBERT 15

Panko crumbed and lightly fried served with red pepper relish.

BUFFALO WINGS (GF) 1/2KG or 1KG 15 | 25

Twice cooked with BBQ glaze and shallots.

BEEF NACHOS 22

Chilli corn carne, corn chips, mozzarella cheese, tomato salsa, guacamole, sour cream and jalapeño.

From the Garden

GRILLED PRAWN SALAD (GF) 26

Wild rocket, fresh chili, feta cheese, chickpeas, roasted peppers, Spanish onion and soy lime dressing.

GREEK SALAD (V, GF) 18

Mix leaves, Kalamata olives, tomato, cucumber, Spanish onion, feta and balsamic dressing.

CLASSIC CAESAR SALAD 20

Baby cos, garlic croutons, crispy bacon, shaved parmesan, poached egg and creamy Caesar dressing.

Add Chicken 8 | Prawns 7

Between the Bread

ALL BURGERS SERVED WITH CHIPS

THE CLASSIC NARWEE BURGER 22

House beef patty with lettuce, tomato, cheese, pickle, caramelised onion, tomato relish and burger sauce on a milk bun.

PORK BELLY BURGER 25

Slow roasted pork belly, cabbage slaw, lettuce, tomato and spicy BBQ on a milk bun.

CHOOK BURGER (Choice of Grilled OR Crumbed) 22

Lettuce, tomato, cheese and chipotle mayo on a milk bun.

Add Beef patty 5 | Chicken 8 | Bacon 4 | Egg 3 | Cheese 2

Mains

PENNE PRIMAVERA (V) 22

Assorted vegetables sauteed in a vegetarian sauce over penne pasta.

GRILLED BARRAMUNDI (GF) 32

Roasted cocktail potatoes, green beans, blistered cherry tomatoes and lemon butter sauce.

CREAMY GARLIC PRAWNS (CBGF) 25

Served with choice of steamed rice OR garlic bread and shallots.

CHILLI GARLIC PRAWN LINGUINE 26

Prawn cutlets, fresh chilli, white wine, tomatoes, wild rocket, fresh basil and EVVO.

CHICKEN SUPREME (GF) 30

Crispy skinned chicken supreme with parmesan polenta, grilled broccolini, roast field mushroom and rosemary and garlic jus.

CHICKEN FETTUCCINI BOSCAIOLA 25

Traditional white wine and cream sauce with chicken strips, bacon, mushroom, parmesan and fresh parsley.

LAMB SHANK (GF) 30

Slow braised with root vegetables, served with mashed potato and sweet potato crisp.

Add Shank 9

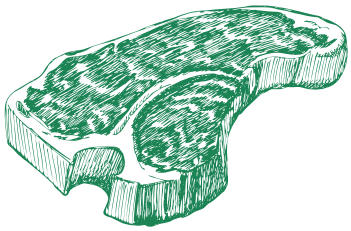
BEEF RAGOUT (GF) 28

Slow cooked beef brisket with root vegetables, served with creamy mashed potato.

ALL SEAFOOD MENU ITEMS ARE IMPORTED

V VEGETARIAN | **VE** VEGAN | **GF** GLUTEN FREE | **CBGF** CAN BE GLUTEN FREE

From the Grill



ALL SERVED WITH YOUR CHOICE OF ANY TWO SIDES: CHIPS, GARDEN SALAD, CREAMY MASH POTATO OR VEGETABLES AND YOUR CHOICE OF ONE SAUCE.

400GM T-BONE STEAK (CBGF) **47**

300GM SCOTCH FILLET (CBGF) **45**

250GM RUMP STEAK (CBGF) **33**

250GM BUTTERFLIED CHICKEN BREAST FILLET (CBGF) **28**

ADD SURF AND TURF **8**

In house creamy garlic sauce and prawns

SAUCES:

Creamy mushroom, green peppercorn, diane, garlic butter or gravy

Kids

(MUST BE UNDER 10YO)

INCLUDES A SCOOP OF VANILLA ICE CREAM

FISH AND CHIPS **13**

CHICKEN NUGGETS with chips **13**

PENNE PASTA (V) with Napolitana sauce **13**

CRUMBED CHICKEN BURGER with chips **13**

Pub Classics

CHICKEN SCHNITZEL **26**

Panko crumbed breast fillet served with choice of two sides, chips, vegetables, mash or salad and choice of one sauce.

CHICKEN PARMIGIANA **30**

House crumbed schnitzel topped with double smoked ham, Napolitana sauce and mozzarella cheese, served with choice of two sides, chips, vegetables, mash or salad.

TRADITIONAL BEEF PIE **25**

Tender chunk of prime beef braised with dark beer and root vegetables served with mashed potato, peas puree and gravy.

FISH 'N' CHIPS **28**

Battered fish with chips, garden salad, tartare sauce and lemon wedge.

FISHERMAN BASKET **28**

Fish cocktail, prawn cocktail, crab cocktail, scallop and calamari with chips, salad, tartare sauce and lemon wedge.

Sides

CHIPS (V) **8**

with aioli

POTATO WEDGES (V) **11**

with sweet chili and sour cream

CREAMY MASH POTATO (GF, V) **8**

GARDEN SALAD (GF, V, VG) **8**

with balsamic vinaigrette

SEASONAL STEAMED VEGETABLES (GF, V, VG) **8**

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$18 Lunch Specials

MONDAY TO FRIDAY
11:30AM - 3:00PM

CHICKEN PESTO PASTA

Penne pasta sauteed in a creamy pesto sauce,
parmesan cheese and fresh herbs.

BANGERS AND MASH

Grilled Beef sausage, creamy mashed potato,
caramelised onion & traditional gravy sauce.

BEEF BURGUNDY (GF)

Slow cooked with carrot, onion, button mushroom
and served with creamy mashed potato.

ROAST OF THE DAY (CBGF)

Served with roasted cocktail potatoes,
seasonal vegetables and traditional gravy.
(Please ask our friendly staff for today's roast)

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