

PIZZAS

Pizza 'Bianco' Garlic confit, rosemary and mozzarella cheese	15
Pepperoni Rich red tomato sauce, pepperoni, oregano and buffalo mozzarella cheese	24
Vegetarian (V, VGO) Roast pumpkin, mushroom and pine nuts with caramelised onions and rocket pesto	23
Margherita (V) Rich red tomato sauce, basil and buffalo mozzarella	22
Hawaiian Shredded ham and pineapple topped with mozzarella cheese	24
The Skillion BBQ sauce topped with chicken, chorizo, mushrooms, caramelised onions and mozzarella cheese	27
The Haven Chilli prawn pizza with rocket pesto, parmesan and tomato salsa	28
Gluten-free base	5
Vegan Cheese	5
Additional Toppings	3

KIDS MEALS

Vanilla ice-cream included **\$15**

Fish & Chips Salad, lemon and tomato sauce	Cheeseburger With fries and tomato sauce
Chicken Nuggets Chips, salad and tomato sauce	Ham & Cheese Pizza
Linguini Pasta with tomato and parmesan	

DESSERTS

Warm Choc Pudding Ice cream, berry coulis	15
House-made Lemon Lime Tart Served with crumble topping and vanilla bean ice-cream	16



TACO TUESDAY FROM 5PM

Chicken Tacos (3) (GF)

Grilled chicken, Asian slaw, sriracha mayo

Prawn Tacos (3) (GF)

Tempura prawns, kimchi slaw, aioli

Cauliflower Tacos (3) (GF, V, VGO)

Fried cauliflower bites, Asian slaw, chipotle-lime mayo

\$10 Mini Margaritas

CHEF'S SPECIALS LUNCH & DINNER SPECIALS

New dishes each week,
available until sold out

2 FOR 1 SUNDAY FROM 5PM

FOR \$45

Served with chips and salad

CHOOSE FROM:

Grass-Fed Scotch Fillet Grilled Barramundi



TROJANS BISTRO & BAR

OPENING HOURS

TUESDAY – SUNDAY

Coffee Available from 6am
(7am on Sunday)

Breakfast: 7am-11am
(8am on Sunday)

Lunch: 12pm-2:30pm

Dinner: 5pm-8pm

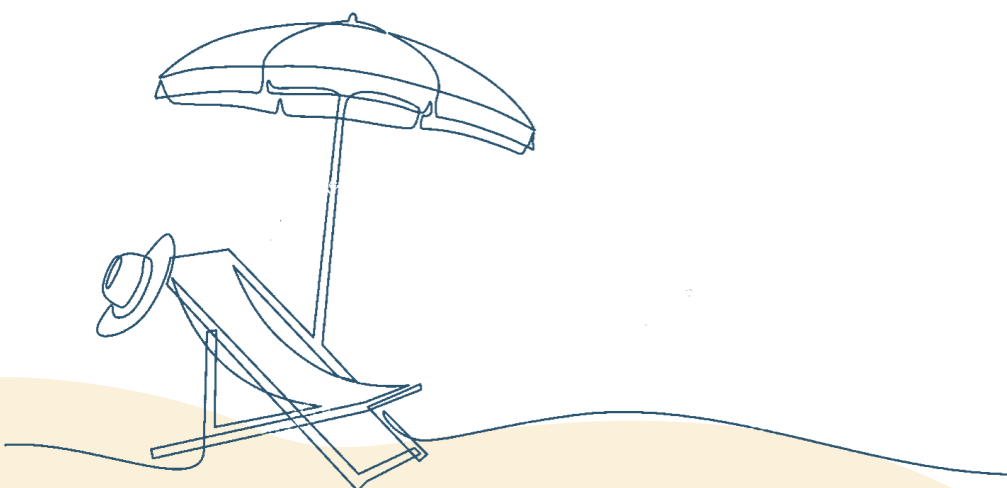
BAR MENU AVAILABLE BETWEEN
LUNCH AND DINNER

BREADS

Garlic Butter Baguette	9
Add mozzarella cheese	4
Grilled Sourdough Bruschetta (GFO)	17
Rocket and tomato with buffalo mozzarella, balsamic caramel	
Pizza 'Bianco' (GFO)	15
Garlic confit, rosemary and mozzarella cheese	
GF Base	ADD 5

BAR SNACKS & STARTERS

Chicken Fajitas (GF)	23
Mexican spiced chicken with soft corn tortillas, avocado, ancho chilli salsa	
Garlic King Prawn Hotpot (5) (GFO)	26
Creamy sizzling white wine and garlic king prawns with herbs and grilled sourdough	
Salt and Pepper Squid	23
Chipotle-lime mayo	
Crispy Chicken Wings	21
Choice of house-made BBQ sauce or spicy buffalo sauce, served with ranch dressing	
Pork Belly Bites (GF, DF)	23
Char siu sauce, green mango salad and rice crisps	
Sydney Rock Oysters (GF, DF)	6 EA 12 EA
• Natural with lemon, lemon myrtle mignonette	19 38
• Kilpatrick with smoky bacon, Worcestershire sauce	22 44
BBQ Corn Ribs (GF, V, VGO)	14
Sriracha, feta and herbs	



(GF) Gluten free (VGO) Vegan option (V) Vegetarian
(GFO) Gluten-free option (VG) Vegan (DF) Dairy free

SALADS & SIDES

Caesar Salad (GFO)	22
Baby cos with Grana Padano, poached egg, smoky bacon and garlic baguette crouton	
• Add smoked salmon	9
• Add grilled marinated chicken	6
Thai Beef Salad (GF)	23
with Asian herbs, bean shoots, nahm jim dressing	

Mixed Garden Salad (GF, VG, DF)	8
Bowl of Fries (GF, DF, VGO)	10
served with aioli and house-made chicken salt	
Grilled Broccolini (GF, V)	12
Parmesan, roasted garlic oil and almonds	

FROM THE SEA

Chilli King Prawn Linguine	32
Pan-fried prawns (5) in mild chilli and heritage tomato sauce Grana Padana and roasted garlic olive oil	
Cold Seafood Platter for one	39
Smoked salmon, cooked tiger prawns, natural oysters (6), avocado, salad, lemon, cocktail sauce	
Hot Seafood Platter for two	87
Beer-battered flathead fillet, salt and pepper squid, natural oysters (6), kilpatrick oysters (6), cooked tiger prawns, smoked salmon, fries, avocado, salad, lemon and cocktail sauce	
Fish and Chips	29
Beer-battered flathead fillets with fries, salad, lemon and tartare	
Market Fish	MP
See our specials boards for this week's dish!	

FROM THE GRILL

Served with fries and salad or mash and veg with your choice of gravy	
• 280g Grass-fed Scotch Fillet (GF, DF)	42
• 300g Wagyu Rump (MBS 7+) (GF, DF)	44
• 250g Angus Eye Fillet (GF, DF)	46

SAUCES

Creamy Garlic King Prawns (3)	9
Gravy, Peppercorn sauce, Mushroom sauce, Diane sauce, Aioli (GF)	3



BURGERS & MAINS

All burgers served with fries	
Loaded Trojan Burger (GFO)	25
Wagyu beef patty, bacon, egg, salad, onions, American cheese, and tomato sauce	
Extra patty – add \$8	
Pulled Beef Brisket Burger (GFO)	27
Slow-cooked beef brisket, slaw, and chipotle-lime mayo	
Korean BBQ Chicken burger (GFO)	27
Korean style chicken with mild kimchi slaw	
Grilled Steak Sandwich (GFO)	27
Scotch fillet with gruyere and feta cheese, caramelised onion, rocket, semi-dried tomatoes on Turkish	
Lentil Burger (VG)	23
with lettuce, tomato, and sriracha mayo	
Chicken Schnitzel	25
Served with slaw and fries	
– Add creamy garlic prawns (4)	9
Chicken Parmy	29
Schnitzel with smoked leg ham, napoli sauce and mozzarella cheese, served with fries	
Herb and Panko Crumbed Lamb Cutlets (2)	34
with mash, veg and gravy	
Chargrilled Cauliflower Steak (VG, DF)	28
Pearl cous cous, eggplant pickle, herb dressing	

LIGHT LUNCH MENU TUESDAY – FRIDAY ONLY

\$24

Smoked Salmon Bruschetta (DF, GFO)	
Tomato, avocado and rocket	
Grilled Barramundi (GF, DF)	
Fries, salad and lemon	
Bangers & Mash	
Cumberland sausage, mash, broccolini and caramelised onion gravy	