



BREADS & ENTREE

Garlic Baguette	with tasty cheese, chives and garlic	(serves 2-4)	\$10
Traditional Bruschetta	tomato, red onion, goat's cheese on ciabatta topped with balsamic		\$14
Nepalese Momo	steamed minced pork, spring onion & cabbage dumplings served with salad garnish and Chef's Special dipping sauce (mild to medium)		\$15
Oysters Natural	half dozen	\$15	one dozen \$26
Oysters Kilpatrick	half dozen	\$17	one dozen \$28

MAIN COURSE

Butter Chicken Curry	mild tomato based Indian curry served with basmati rice & pappadams		\$24
Asian Seafood Stir-fry	sautéed prawns, squid and scallops, tossed through hokkien noodles and vegetables with our own Asian sauce		\$25
Penne Carbonara	light pasta dish of sautéed bacon, spring onion & egg with parmesan,		\$22
Crispy Beef Noodle Salad	grilled Porterhouse strips of beef tossed through a salad with fried noodles and a sweet chilli, coriander and sweet soy dressing		\$24
Crispy Skin Salmon with Lemon & Caper Hollandaise	seared crispy skin fillet of salmon served on smashed buttery & herbed potatoes with seasonal vegetables		\$28
Seafood Pie*	prawns, fish, squid and scallops in a creamy white wine sauce		\$25
Duck & Wild Mushroom Risotto	rich risotto with white wine & vegetable stock topped with parmesan g/f		\$26
Chicken Kiev	housemade with hollandaise sauce, served with salad & chips		\$25
Asian Beef Short Rib with Slaw	Asian influenced slow cooked beef short rib with soy glaze & fries g/f		\$28
Chicken Parmigiana/Schnitzel*	topped with three cheeses, ham and special tomato sauce or gravy		\$23
Classic Fish and Chips	beer battered flathead or crumbed with tartare, salad & chips		\$21 / \$25
Lamb Shank on Paris Mash	slow cooked shank in a rich tomato, vegetable & red wine sauce		\$29
Char Grilled Butterfly Chicken with Seafood Sauce	char grilled chicken breast topped with a creamy garlic sauce of prawns, scallops & squid served with seasonal vegetables g/f		\$28
Oven Baked Pork Porterhouse*	with baked apple & maple syrup sauce g/f		\$28
Scotch Fillet Steak 300g*	grilled to your liking with your choice of sauce (see below)		\$34
Signature Scotch*	with prawns, squid, scallops in a garlic, dill & white wine cream sauce		\$38

*these dishes served with your choice of vegetables or salad with chips

SAUCES

Choice of: Red Wine Jus (Gluten Free), Mushroom & Port, Brandy & Peppercorn or Traditional Gravy

SIDES

Vegetable Medley	\$8
Garden Salad	\$8
Bowl of Chips	\$7
Curly Fries with Aioli	\$10
Creamy Mash Potato	\$5

CHILDRENS MENU Under 14 years

Nuggets and Chips	\$10
Mini Parmigiana and Vegetables	\$12
Mini Pizza and Chips	\$10
Fish Chips & Salad	\$14
Meatballs in Tomato Sauce with Pasta	\$14
Frog in a Pond – with icecream scoop	\$ 6

DESSERT

Housemade Dark Chocolate Pudding	with chocolate fudge sauce and cream	\$11
Raspberry & Apple Crumble g/f	with berry coulis and ice cream & cream	\$10
Sticky Date Pudding with Butterscotch Sauce	with cream and/or ice cream	\$11
Selection of Cakes and Gateaux's	check specials for 'dessert of the week'	

All meals available to take away or dine in house

The Bower - Bar Bistro 59-61 King George Street Cohuna Vic 3568 PH 03 5456 2425