

Starters

	M	NM
GARLIC BREAD (V)	10.00	11.00
+ Bacon or Cheese extra 3.00		
BRUSCHETTA	15.00	17.00
Tomato on Turkish with balsamic glaze & feta		
GARLIC AND CHEESE PIZZA (V) (GFA)	16.50	17.50
WEDGES (V) (GF)	12.50	13.50
Served with sour cream & sweet chili sauce		
SWEET POTATO WEDGES (V) (GF)	13.00	14.00
Served with sour cream & sweet chili sauce		
BOWL OF CHIPS (V) (GF)	9.90	10.90
CRUMBED PRAWNS (5)	23.00	24.00
W/ sweet chili sauce & chips		
DUCK SPRING ROLLS (3)	17.00	18.00
& plum sauce		
ARANCINI (V) (GF)	15.00	17.00
4 pieces with aioli		
CHICKEN WING NIBBLES (GF)	20.00	22.00
Choose smoky BBQ or sweet chilli		
CHICKEN SATAY SKEWERS	16.50	18.50
KARAGE CHICKEN	19.00	21.00
On a bed of salad finished with mayo & sweet soy sauce		

SAUCES & SIDES

PEPPERCORN, MUSHROOM, DIANNE, GRAVY, AIOLI, CREAMY GARLIC	
EXTRA SAUCE	3.00
STEAMED VEGETABLES	6.00
GARDEN SALAD	9.00



MAINS

All served with Chips & Salad or Mash & Greens

	M	NM
NACHOS (GF)	21.00	23.00
Corn chips topped with chili con carne, tomato, cheese, sour cream & guacamole		
BEER BATTERED FISH	24.00	26.00
BBQ PORK RIBS	34.00	35.00
Tender slow cooked ribs with a smoky bbq sauce		
SALT AND PEPPER CALAMARI (GF)	23.00	25.00
GRILLED SALMON STEAK (GF)	35.00	37.00
Grilled Tasmanian Salmon finished with Hollandaise		
GRILLED CHICKEN BREAST (GF)	27.00	29.00
Grilled and finished with creamy mushroom bacon sauce		
CHICKEN SCHNITZEL	25.00	27.00
Hand crumbed and served with your choice of sauce		
CHICKEN PARMIGIANA	26.00	28.00
Schnitzel topped with Ham, Napoli and Cheese		
300G BLACK ANGUS RUMP STEAK (GF)	34.00	36.00
Aged rump cooked to your liking and served with your choice of sauce		
GARLIC PRAWN TOPPER +10.00		
CAESAR SALAD (VO) (GFO)	23.00	25.00
Cos lettuce, bacon, garlic croutons, egg, parmesan cheese lightly tossed through our Caesar dressing		
CHICKEN + 8.00 PRAWNS +10.00		
THAI BEEF SALAD	27.00	30.00
Tender beef strips on a salad of lettuce, cucumber, tomato, onion & coriander finished with an Asian vinaigrette		
VEGETARIAN LASAGNA (V) (GF) (VEGAN)	21.00	23.00
Our vegan friendly lasagna		
CURRY/PAN DISH OF THE DAY	from 19.00	

SENIORS

PORK SAUSAGES AND MASH with gravy and bacon	18.00
CRUMBED FISH OF THE DAY with chips and salad	18.00

House Made Pizzas 12"

All Pizzas start with our Artisan Tomato Sugo & Mozzarella Cheese
(GLUTEN FREE BASES +\$4.00 & EXTRA TOPPING +\$2.50 EACH)

MARGHERITA (V)	17.50	19.50
Tomato, cheese & basil pesto		
SUPREME	24.00	26.00
Ham, salami, capsicum, olives & mushrooms		
HAM & PINEAPPLE	20.00	22.00
Enough said!		
CARNE	23.00	25.00
Salami, ham, beef, capsicum, onion & BBQ sauce		
VEGO (V)	21.00	23.00
Capsicum, onion, spinach, mushroom, haloumi & mozzarella		
CHICKEN AND CAMEMBERT	22.00	24.00
Chicken, camembert, caramelized onion & aioli		

KIDS UNDER 12 YEARS

Each Kids meal receives an ice cream tub

CHICKEN NUGGETS AND CHIPS	14.00
CRUMBED FISH AND CHIPS	14.00
HAWAIIAN PIZZA 6" AND CHIPS	14.00

~ FOOD ALLERGIES & INTOLERANCES ~

Please be aware that while all care is taken when catering for special requirements, it must be noted that within the premises we handle peanut, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy products & gluten.

Customer requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

THE BOWLO BISTRO TRADING HOURS

OPEN 6 days
TUESDAY - SUNDAY

LUNCH: 11:30am - 2:00pm
DINNER: 5:00pm - 8:00pm

WINE LIST

SPARKLING

	glass	bottle
CHALK HILL BLUE BUBBLES SA	6	23
A luscious, strawberry fruit sweetness.		
VILLA JOLANDA PROSECCO 200ML		10.5
Veneto Italy Clean with lively aromatic apple and pear aromas.		
LONG ROW CUVÉE BRUT 200ML SA		
An opulent, lemon sherbet like, crisp palate.		
ANGOVE ORGANIC CUVÉE BRUT 200ML SA		
Lifted citrus and nashi pear, crisp and clean.		
KING VALLEY PROSECCO 200ML VIC		
Fragrant notes of crisp green apple and fresh pear.		
KING VALLEY PROSECCO 750ML VIC		
Fragrant notes of crisp green apple and fresh pear.		
HOLICK THE BARD Coonawarra		
CHARDONNAY PINOT NOIR		
Lively aromatics of nougat, apple and pear on the nose.		
CHARLES PELLETIER BLANC DE BLANCS		
France Fresh peach and apricot notes.		

SAUVIGNON BLANC

	150ml	250ml	bottle
BRIDGEWOOD SAUVIGNON BLANC	6.5	10	18
Marlborough NZ Clean crisp flavours of tropical fruits.			
STONEGATE SAUVIGNON BLANC SA	6.5	10	24
Blackcurrant leaf and freshly cut grass.			
MT RILEY SAUVIGNON BLANC	7	12	31
Marlborough NZ Aromas of citrus, passionfruit and gooseberries.			
SQUEALING PIG SAUVIGNON BLANC NZ	9	15	35
Packed with passionfruit and herbaceous aromas.			

CHARDONNAY

ROTHBURY CHARDONNAY	6.5	10	24
Aromas of melon and stone fruit.			
ANGOVE CHARDONNAY Adelaide Hills	6.5	10	18
Ripe stone fruit, melon and peach abound.			
ESTD. 1886 CHD CHARDONNAY	7	12	31
McLaren Vale Lifted aromas of ripe stone fruit, baked peach and grilled pineapple.			

PINOT GRIGIO / GRIS

BRIDGEWOOD PINOT GRIGIO Langhorne Creek	6.5	10	18
Straw colour with a fresh and fruity bouquet.			
PALADINO PINOT GRIGIO Italy	9	15	35
Delicate floral notes, hints of green apple and citrus.			
MT RILEY PINOT GRIS Marlborough NZ	9	15	35
Bright florals with apple and pear notes.			

OTHER WHITE VARIETALS

7.5 LITTLE BIRDIE RIESLING McLaren Vale SA	7.5	11	28
Expressive floral lift with citrus blossom and lime zest.			
8 ROTHBURY ESTATE SEMILLON SAUVIGNON BLANC	6.5	10	24
Fragrant nose of snow peas, guava and passionfruit.			
8.5 SUGAR & SPICE MOSCATO SA	7	10.5	26
Mango, Lychee and pear erupt in a mouthfilling display.			

ROSÉ

32 ANGOVE ROSÉ Langhorne Creek	6.5	10	18
Lifted strawberry, raspberry and cherry aromas.			
37 UPSIDE DOWN ROSÉ SA	8	12.5	30
Lifted aromas of ripe black cherry and strawberry.			

SHIRAZ

RHYTHM & RHYME SHIRAZ SA	6.5	10	24
Enticing varietal fruit driven aromas of spicy cherry and plum.			
BASILEUS SHIRAZ Barossa Valley	8	12	32
Exotic spice, licorice, blackberry and dark plum.			

CABERNET SAUVIGNON

HOLICK THE BARD CABERNET SAUVIGNON	8	12	32
Coonawarra Blackberries & plums, with a touch of spice.			

OTHER RED VARIETALS

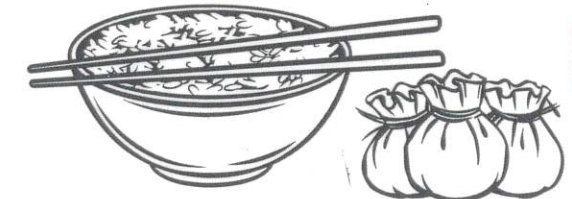
STUDIO SERIES MERLOT SA	6.5	10	24
Enticing aromas of cherry and blackcurrant.			
MT RILEY PINOT NOIR Marlborough NZ	9	15	35
Approachable with soft tannins and intense fruit flavour.			
ESTD. 1886 SMG McLaren Vale SA	7	12	31
SHIRAZ MOURVEDRE GRENACHE			
Aromas of ripe raspberry, dark cherry and spiced plum.			

THEME NIGHTS

TUESDAY

Asian Night

3 dishes to choose from with steamed rice
Includes schooner of beer, 150ml wine or soft drink.



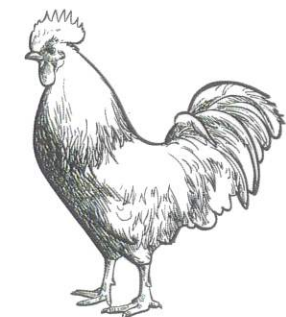
\$19

WEDNESDAY

Parmy

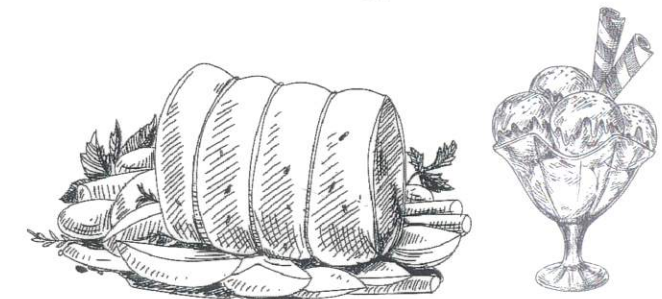
choose traditional, supreme, Hawaiian or schnitzel & gravy

\$20



THURSDAY

Roast Night with Dessert



\$22

SUNDAY

Seafood Basket

\$25

