

**bianchet bistro and winery**  
**YARRA VALLEY**

*Entree*

<i>Garlic Bread</i>	<i>\$7.50</i>
<i>Garlic and Cheese bread</i>	<i>\$8.00</i>
<i>Italian Bruschetta</i>	<i>\$11.00</i>
<i>Wedges – Sour Cream and sweet chilli sauce</i>	<i>\$10.00</i>
<i>Garlic Prawns</i>	<i>\$17.00/\$28.00</i>
<i>Tender pan-fried prawns finished with cream, white wine, basil pesto on a bed of rice served with a crisp salad</i>	
<i>Selection of Dips</i>	<i>\$16.00</i>
<i>Served with warm Turkish bread and marinated vegetables</i>	

*Light Meals*

<i>Garden Salad</i>	<i>\$8.00</i>
<i>Open Chicken Souvlaki</i>	<i>\$18.00</i>
<i>Tender marinated chicken pieces served with fresh salad greens and a tzatsiki sauce.</i>	
<i>Mushroom and Spinach Crepe</i>	<i>\$19.00</i>
<i>Pan fried mushrooms and spinach in a rich cream sauce served with fresh garden salad</i>	
<i>Bianchet Taste Plate (for 2 or more)</i>	<i>\$30.00</i>
<i>Seasonal selection of smoked meats, cheeses, pickled vegetables, chutney and dip and water crackers</i>	

Please also refer to our weekly Specials board

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*Main*

*Malaysian Style Chicken Satay Skewers* *\$16.00/\$22.00*  
*Succulent chicken tenderloins smothered in  
lightly spiced satay sauce on a bed of rice*

*Fettuccine Carbonara* *\$16.00/\$24.00*  
*Tossed with bacon, onions, cream, garlic and pesto*

*Chefs Special Farragon Spiced Crispy Calamari* *\$17.00/\$27.00*  
*Tender pieces of calamari in a light batter,  
served on a bed of salad with a creamy garlic mayonnaise*

*Roasted Vegetable Lasagne* *\$23.00*  
*Topped with a light napoli sauce and parmesan cheese*

*Grilled Fish of the Day* *\$29.00*  
*Served with a citrus hollandaise sauce & seasonal vegetables*

*Lamb and Rosemary Pie* *\$27.00*  
*Tender Chunks of Succulent Lamb topped with a  
flaky pastry hat and served with seasonal vegetables*

*Oven Roasted Chicken Breast Fillet* *\$31.00*  
*Filled with smoked ham, spinach and camembert cheese  
placed on a herb and white wine cream sauce*

*Fettuccine Marinara* *\$28.00*  
*A rich tomato and herb base with a mix of scallops,  
prawns, fish, mussels and calamari*

*Prime Fillet Mignon* *\$34.00*  
*(cooked to your liking)*  
*served with seasonal vegetables or chips with a choice of:*  
*- Creamy herb and garlic mushroom sauce*  
*- Béarnaise sauce*

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**Dessert**

*Sticky Date Pudding* **\$11.00**  
*Luscious traditional sticky date pudding topped with  
butterscotch sauce and lashings of cream*

*Black Forest Crepes* **\$11.00**  
*Crepes smothered with black cherries & chocolate sauce,  
served with vanilla bean ice cream*

*Lemon Tart* **\$11.00**  
*Served with fruit coulis and double cream*

*Apple and Rhubarb Crumble* **\$11.00**  
*Delicious hot apple and rhubarb crumble served with  
vanilla bean ice cream*

*Vanilla Bean Ice Cream*  
*with Chocolate, Strawberry or Caramel Topping* **\$8.00**

*Dessert Plate* **\$32.00**  
*Chefs selection of 4 desserts*

*Cheese Plate*  
*A selection of Yarra Valley cheeses served with  
dried fruits, nuts and crackers*

- One Cheese* **\$16.00**
- Two Cheeses* **\$21.00**
- Three Cheeses* **\$24.00**

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*Kids Menu*

*Chicken Skewers and chips* *\$8.50*

*Sausages and chips* *\$8.50*

*Carbonara* *\$8.50*

*Fish & Chips* *\$8.50*

*Chicken Crackles & Chips* *\$8.50*

*Bowl of Chips* *\$7.00*

*Ice cream in a natural waffle cone* *\$5.00*  
*Purchased from the ice cream stand*

(available for children 12 years and under)



# bianchet bistro and winery

## YARRA VALLEY

### Beverages

#### Non Alcoholic

Coca Cola, Diet Coke, Sprite, Lift (250ml Crown Seal)	\$3.80
Mount Franklin Sparkling 250ml	\$3.80
Juices - Apple, Tomato, Pineapple, Orange	\$3.50
Lemon, Lime and Bitters	\$4.50
Iced chocolate, iced coffee, iced mocha & iced tea	\$6.00

#### Alcoholic

##### **Local Beer**

*Coldstream Brewery*

Pilsner	\$7.50
Cider	\$8.00

##### **Other Beer**

Cascade Premium Light	\$5.00
Carlton Draught	\$5.50
VB	\$5.50
Pure Blonde	\$5.50
Stella Artois	\$6.50
Heineken	\$6.50
Crown Lager	\$6.50
Corona	\$7.00
Peroni Nastro Azzurro	\$7.00
Blue Tongue lager	\$6.50
Blue Tongue Light	\$5.50
Miller Chill	\$7.00
Grolsch	\$6.50

##### **Mixed drinks**

Scotch, Vodka, Southern Comfort, Bourbon, Gin, Rum	\$7.50
Cruisers (Raspberry, Pineapple, Guava)	\$7.50

#### Hot Beverages

*(available with full cream milk, skim or soy)*

##### **Coffee**

Gravity Organic Blend, Normal, Chai or Decaf	\$3.80
Mug	\$4.50

##### **Pot of Tea**

Earl Grey, English Breakfast, Peppermint, Chamomile, Chai, Green Tea, Fruit Blush, Peppermint, Lemon Grass & Ginger	\$3.80
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##### **Hot Chocolate**

\$4.50

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*Breakfast*

*From 9.00am – 11.00am*

<i>Fruit Loaf Toast</i>		<i>\$6.00</i>
<i>Eggs on Toast</i>		<i>\$7.00</i>
<i>Poached, Fried, Scrambled</i>		
<i>Pancakes of the Day</i>		<i>\$11.50</i>
<i>Served with Maple Syrup and Ice Cream</i>		
<i>Eggs Benedict</i>		<i>\$14.50</i>
<i>Poached Eggs on Toast with Grilled Ham and Hollandaise</i>		
<i>Eggs Florentine</i>		<i>\$14.50</i>
<i>Poached Eggs on Toast with Sautéed Spinach and Hollandaise</i>		
<i>The Veggie Choice</i>		<i>\$16.50</i>
<i>Eggs of your choice, Toast, Tomato, Mushrooms, Spinach &amp; a Hash Brown</i>		
<i>Bianchet Big Breakfast</i>		<i>\$20.50</i>
<i>Eggs of your choice, Toast, Bacon, Sausage, Tomato, Hash Brown, Mushrooms, Spinach</i>		
<u><i>Extras</i></u>		
<i>Bacon, Sausage, Mushroom</i>	<i>Each</i>	<i>\$3.00</i>
<i>Tomato, Spinach, Hash Brown, Toast</i>	<i>Each</i>	<i>\$2.00</i>

*Beverages*

*A selection of hot and cold drinks can be found on our beverage menu*

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*Monday to Thursday*

*\$12 Light Lunch*

*Toasted Focaccia-  
Smoked Chicken and Avocado with Caesar Dressing*

*BLT-  
Bacon Lettuce and Tomato Served on Sour Dough*

*Entrée Roasted Vegetable Lasagne-  
Lasagne with Roasted Vegetables selected by the chef Garnished with  
Napoli sauce and Parmesan Cheese*

*Thai Chicken Salad-  
Succulent Chicken Tenderloins served with a Thai style sauce Garnished  
with Cashew nuts and Snowpea Sprouts*

*Eggs Benedict-  
Poached Eggs on Toast with Grilled Ham and Hollandaise*

*Avocado & Camembert Salad-  
Camembert, Marinated Olives and Avocado in a salad served on a bed  
of lettuce*

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**Friday Night**

*Parma Night*

*\$18.00*

*All dishes served with your choice of  
Chips and Salad  
Or  
Seasonal Vegetables and Potatoes*

*Traditional*

*Chicken Schnitzel with tomato, ham and cheese*

*Hawaiian*

*Chicken Schnitzel with tomato, pineapple, ham and cheese*

*Mexican*

*Chicken Schnitzel with tomato salsa and cheese*

*Aussie*

*Chicken Schnitzel with barbeque sauce, bacon, egg and cheese*

# **bianchet bistro and winery**

## **YARRA VALLEY**

### **WINE LIST**

			<b><u>Glass</u></b>	<b><u>Bottle</u></b>
<b><u>Sparkling</u></b>				
		Bianchet Chardonnay Sparkling	\$8.50	\$39.00
<b><u>White</u></b>				
06	Bianchet	Traminer	\$7.00	\$28.00
10	Bianchet	Chardonnay	\$8.00	\$34.00
10	Bianchet	Sauvignon Blanc	\$8.00	\$34.00
08	Bianchet	Verduzzo	\$8.00	\$34.00
05	Bianchet	Verduzzo	\$8.00	\$34.00
08	Bianchet	Verduzzo Dolce	\$8.00	\$34.00
<b><u>Rose</u></b>				
09	Bianchet	Pinot Noir Rose	\$7.00	\$32.00
<b><u>Red</u></b>				
10	Bianchet	Shiraz	\$8.00	\$34.00
10	Bianchet	Merlo Cabernet Franc	\$8.00	\$34.00
08	Bianchet	Cabernet	\$8.00	\$34.00
10	Bianchet	Pinot Noir	\$8.00	\$34.00
10	Bianchet	Cabernet Sauvignon	\$8.00	\$34.00
	Bianchet	Tawny	\$5.00	
<b>House Red</b>			\$6.00	
<b>House White</b>			\$6.00	

**Bianchet wines are all available for purchase to take home at cellar door prices  
from either the cellar door or from the wine bar  
Please ask one of our friendly staff to assist you.**