

Winter

Dinner Menu 2018



Hotellers Brian, Pat, Di & Andrew Gibbs

Chefs Dalvir Singh, Tribhuwan Thapa, Saknarin Wichienkaew, Simon Dobie & Gab Dunne

BREADS & ENTREE

| | | | |
|--------------------|--------------------------------------|--------------------------------------|----------------|
| Garlic Baguette | with tasty cheese, chives and garlic | (serves 2-4) | \$10 |
| Pork San Choi Bau | with peanuts and coriander | 2 Lettuce Cups \$14 / 4 Lettuce Cups | \$20 |
| 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 |
| Crispy Beef Noodle Salad | grilled Porterhouse strips of beef tossed though a salad with fried noodles and a sweet chilli, coriander and sweet soy dressing | \$24 |
| Thai Chicken & Cashew Nut Stir Fry | tender chicken tossed with cashew nuts and vegetables in a sweet soy sauce with Hokkien noodles, topped with bean shoots | \$24 |
| Crispy Skin Barramundi | seared fillet with burnt citrus & pinenut butter served w salad & chips g/f | \$24 |
| Guinness Pie | slow cooked rich beef & mushroom pie with creamy mash & vegetables | \$25 |
| Salt & Pepper Calamari Salad | on a rocket & bean shoot salad with chilli and sweet lime dressing | \$22 |
| Prawn Linguine | linguine pasta tossed in a sauté of prawns, chilli, lime & olio sauce | \$25 |
| 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, house made tartare & salad and chips | \$21 / \$25 |
| Lamb Shank on Paris Mash | slow cooked shank in a rich tomato, vegetable & red wine sauce | \$29 |
| Chicken with Goat's Cheese | baked chicken breast with a filling of goat & cream cheeses & herbs with roast beetroot, seasonal vegetables & tarragon cream reduction g/f | \$28 |
| Spiced Pork Schnitzel* | crumbed Berkshire pork ribeye with warm ginger & lime marmalade | \$28 |
| Scotch Fillet Steak 300g* | grilled to your liking with your choice of sauce (see below) | \$33 |
| 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 | \$10 |
| Raspberry & Apple Crumble g/f | with berry coulis and ice cream & cream | \$9 |
| Sticky Date Pudding with Butterscotch Sauce | with cream and/or ice cream | \$10 |
| Selection of Cakes and Gateaux's | check specials for 'dessert of the week' | |

All meals available to take away or dine in house