STARTERS

Garlic Bread 9

Garlic Bread 10 w/ cheese

Bruschetta ^v 15 Tomato, onion & basil w/ sourdough, parmesan, balsamic glaze & olive oil

House-Made Flatbread ^v 16 w/ Labne & marinated olives

Today's Soup 9 w/ sourdough

Southern Pulled Beef Sliders 15 w/ slaw

Lemon Salt & Pepper Squid 16.5 Lightly dusted w/ lemon pepper, salt & semolina, served w/ salad & lime aioli

Herb Crumbed Calamari 16.5 Hand crumbed & flash fried calamari w/ house tartare & salad

Mexican Cheesy Nachos $^{\rm v}$ 16.5 Lime, coriander & tomato salsa w/ sour cream & guacamole

Seasoned Wedges ^v 15 w/ sweet chilli & sour cream

Extra Cheese & Bacon 5

Battered Onion Rings v 10 w/ buffalo sauce & ranch dressing

PADDOCK & PASTURE

The below Steaks are served w/ your choice of: Sauce ^{GF}: Mushroom, Thyme Pepper, Gravy, Red Wine or Garlic Butter. Sides: Chips & Salad or Potatoes & Vegetables.

'Black Angus' Porterhouse 300g 42 100 day grain fed, served w/ your choice of sides & sauce

Scotch 300g 45 MSA graded for quality & flavour w/ your choice of sides & sauce

GLOBAL PARMAS

Chicken fillet cut & crumbed in house w/ a choice of chips & salad or potato & vegetables

Neptune 31 Grilled Schnitzel w/ creamy garlic prawn sauce & crumbed calamari

Aussie Outback 28.5 BBQ sauce, cheese, bacon & fried egg

Irish 28.5 Ham, potato mash, cheese & gravy

Mexican 28.5 Salsa, cheese, guacamole & sour cream

Spanish 28.5 Ham, capsicum, tomato salsa, olives, salami & cheese

Hawaiian 28.5 Napoli, ham, grilled pineapple & cheese

Traditional 28.5 Ham, Napoli & cheese

Naked 26.5 Just crumbed chicken



V=VEGETARIAN GF=GLUTEN FREE PLEASE SEE OUR FRIENDLY STAFF FOR DIETARY REQUIREMENTS 10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS



SALADS

Tandoori Chicken Stack 23 Grilled & served on a potato rosti w/ salad greens, bacon, semi-dried tomato & a dollop of cucumber yoghurt

Roasted Beetroot & Pumpkin Salad $^{v\,\text{\tiny GF}}$ 20 $\,$ w/ candied walnuts, potato, cos & whipped fetta w/ salsa verde

Grilled Squid & Chorizo 21 Salad greens, red onion, tomato & chat potatoes w/ a honey & lemon dressing

Caeser 18 Cos, bacon, croutons & Grana Padano w/ our own traditional dressing, poached egg & anchovies

Add Extra Grilled Chicken or Prawns (3) 5 Crumbed Calamari 5

MAIN FAVOURITES

Chicken Stir Fry 23 Wok-tossed in Singapore sauce w/ noodles or rice Available Vegetarian 21 $\,$

Angus Beef Burger 24 100% beef patty w/ cheese, tomato, bacon, lettuce, caramelised onion, our burger sauce & egg on a milk bun w/ battered fries

Buffalo Chicken Burger 25 Crispy coated chicken w/ buffalo sauce on a milk bun w/ oakleaf, rainbow slaw, pickles, ranch dressing & battered chips

Tiger Prawn & Chilli Risotto ^{GF} **26** Pan-tossed cutlets w/ Arborio rice, wine, chilli, garlic, fresh tomato & rocket w/ parmesan & lemon

Pumpkin Risotto V GF 21 w/ peas, semi-dried tomato & spinach w/ parmesan

Chicken Scallopini ^{GF} **31** Pan-seared chicken in a mushroom, garlic, wine & cream sauce on potato mash w/ a side of tossed carrots & spinach

Roast of the Day 27 w/ greens, roast vegetables & gravy

Lemon Salt & Pepper Squid 28 w/ lime aioli, chips & salad or potato & vegetables

'Lakes Entrance' Battered Barramundi 28 Served w/ tartare, chips & salad or potatoes & vegetables

Catch of the Day $^{\rm GF}$ 29 Lightly seasoned & finished on the grill w/ tartare & lemon & your choice of chips & salad or potatoes & vegetables

Herb Crumbed Calamari 27 Hand crumbed & flash fried calamari w/ house tartare, lemon & your choice of chips & salad or potatoes & veg

Pastas served w/ your choice of Fettuccine or Spaghetti. Gnocchi +2

Prawn, Chorizo & Squid 26 w/ tomato & herb sauce, mussels & parmesan

Carbonara 21 Tossed w/ bacon, garlic, herbs & cream w/ parmesan

Bolognaise 20 Napoli & meat sauce w/ parmesan

Chicken Funghi 23 Chicken, mushroom, spinach, cream & parmesan

SIDES

Battered Chips V 10 w/ aioli

Roast Vegetables ^v8

Seasonal Vegetables ^v 8

Potato Mash ^{V GF} 8 Garden Salad ^{V GF} 8 Slaw ^{V GF} 8

The Pinsent

- HOTEL | WANGARATTA -

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DESSERTS

Lemon Curd Tart 12 w/ meringue & chocolate shards & ice cream

Sticky Date Pudding 12 w/ butterscotch sauce, cream & ice cream

Chocolate Mousse & Berries ^{GF} 12 House-made mousse & cream w/ fresh berries

Affogato ^{GF} 16 Shot of coffee, scoop of vanilla ice cream & your choice of shot: Kahlua, Baileys or Frangelico

SENIORS One Course 15 Two Course 19 Three Course 22

On presentation of your Senior's Card **ENTREE** Soup of the Day w/ dinner roll Garlic Bread MAIN Battered or Grilled Blue Grenadier w/ choice of sides Roast w/ vegetables & gravy Spaghetti Napoli ^v or Bolognaise **Today's Special** Chicken Schnitzel or Parma w/ choice of sides Caeser Salad (Add herbed chicken or crumbed calamari +5) DESSERT Sticky Date Pudding w/ ice cream Ice Cream w/ topping **Today's Dessert Special** KIDS MEALS 14 for children 12 years & under

Includes main, ice cream w/ topping & sprinkles & a small soft drink

Spaghetti Napoli ^v or Bolognaise

The below meals served w/ your choice of chips OR salad OR vegetables

Battered Chicken Tenders

Chicken Schnitzel or Parma

Crumbed Calamari

Battered Fish



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