

The Pinsent

— HOTEL | WANGARATTA —



Dr Gemmell's Private Hospital

The Pinsent began as a private hospital -a vote of confidence in the future of the little settlement at the Ovens Crossing Place by the new doctor, John Gemmel.

The Royal Hotel & The Crisps

When Dr. Gemmell moved out of his hospital to do a little gold mining before taking up his country seat at Woorajay, the two-storey building passed into the possession of his neighbour in Reid Street, the pioneer settler, John Crisp. Crisp and his wife Mary, daughter of George Gray of "The Pelican", converted Gemmell's hospital into a hotel, and some time in early to mid 1851, opened it as the Royal Hotel.

Becoming the Pinsent Hotel

On April the 16th, 1917, Annie Edith Pinsent took over the Royal Hotel. Prior to coming to Wangaratta, she had been operating the large guest house "Coogee" in Middle Park. During the time she had been working in the office at the Royal, she had seen the possibilities for improvement, and determined to buy it.

So firmly did she imprint her personality on the hotel, that in 1923, the Royal's name was changed to the Hotel Pinsent. Prior to the change, extensive alterations were carried out. Fifteen new bedrooms were added, a hot water service was installed, so that hot and cold running water could be provided for the guest rooms. With the additions and renovations complete, the old Royal presented its new face to the world as The Pinsent, and it quickly gained the reputation of being as well-organised and equipped as any establishment in any country town.

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PINSENTHOTEL.COM.AU

V=VEGETARIAN GF=GLUTEN FREE

PLEASE SEE OUR FRIENDLY STAFF FOR DIETARY REQUIREMENTS

10% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

BREADS & STARTERS

Garlic Bread 9.5

Garlic Bread 10.5 w/ cheese

Bruschetta V 15 Tomato, onion & basil w/ sourdough, parmesan, balsamic glaze

Grilled Haloumi & Hazelnuts GF V 17 Rocket, blistered tomatoes & honey drizzle

Pumpkin, Sage & Pea Arancini (4) V 16 w/ truffle oil

Hand-Rolled Chicken & Cabbage Spring Rolls (3) 18 w/ carrot, green onion, rice noodles & nam jim

Today's Soup 9.5 w/ sourdough

Lemon Salt & Pepper Squid 17 Lightly dusted served w/ salad & lime aioli

Mexican Cheesy Nachos V 17 Lime, coriander & tomato salsa

Seasoned Wedges V 15.5 w/ sweet chilli & sour cream

+ Cheese and Bacon 5

Battered Onion Rings V 10 w/ ranch dressing

SALADS

+ grilled chicken or prawns (3) 5

+ extra poached egg 2

Turmeric Roasted Cauliflower V 21 w/ roasted carrot, parsley, celery, pistachio & hazelnut dukkah & a mint yoghurt dressing

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

Lemon, Oregano & Lamb 24 Greek-style slaw w/ cos, onion, capsicum, olives, tomato, whipped feta & pita crisps

Caesar 19 Cos, bacon, croutons & Grana Padano w/ our own traditional dressing, poached egg & anchovies

STEAKS

Sauces GF mushroom, thyme pepper, gravy, red wine or garlic butter.

Surf & Turf Sauce 14 Your steak topped w/ a garlic cream prawn & squid sauce w/ grilled tiger prawns.

Steaks served w/ your choice of sides.

'Black Angus' Porterhouse 300g 42 100 day grain fed

Scotch 300g 45 MSA graded for quality

Pasture Grazed Eye Fillet 240g 50 Highland Country MSA

SIDES & EXTRAS

Battered Chips V 10 w/ aioli

Roast Vegetables V 8

Seasonal Vegetables V 8

Potato Mash V GF 8

Garden Salad V GF 8

Grilled Chicken or Prawns (3) 5

GLOBAL PARMAS

w/ your choice of sides

Neptune 31 Grilled Schnitzel w/ creamy garlic prawn sauce

Aussie Outback 29 BBQ sauce, cheese, bacon & fried egg

Irish 29 Ham, potato mash, cheese & gravy

Mexican 29 Salsa, cheese, guacamole & sour cream

Spanish 29 Ham, capsicum, tomato salsa, olives, salami & cheese

Traditional 29 Ham, Napoli & cheese

Hawaiian 29 Napoli, ham, grilled pineapple & cheese

Naked 27 Just crumbed chicken

MAIN CLASSICS

Chicken Stir Fry 23 Wok-tossed in Singapore w/ noodles or rice

Available Vegetarian 21

Hoi Sin Duck & Cashew Stir Fry 31 Slow cooked duck leg, tossed Asian vegetables & hokkien noodles in our own Singapore sauce

Nacho Chicken Burger 25 Corn chip coated tenders w/ shredded lettuce, grilled cheese, guacamole, salsa, jalapeno & chips

Angus Beef Burger 25 100% beef patty w/ cheese, tomato, bacon, lettuce, caramelised onion, our burger sauce & egg on a milk bun w/ chips

Chicken, Mushroom & Spinach Risotto 26 Arborio, chicken, mushroom & spinach, pan-cooked w/ white wine, cream & parmesan

Roast of the Day 29 w/ roast vegetables & gravy

Beer Battered NZ Dory 28 w/ tartare & your choice of sides

Lemon Salt & Pepper Squid 28 w/ lime aioli & your choice of sides

Market Catch GF 31 Lightly seasoned & finished on the grill, served w/ tartare & your choice of sides

Wagyu & Basil Meatballs w/ Fettuccini 26.5

Housemade Wagyu meatballs in a tomato, basil & red wine sauce, topped w/ Grana Padano

Traditional Beef Bolognese w/ Spaghetti 21

Italian herbs, tomato & beef sauce w/ parmesan

Carbonara Fettuccini 23 w/ bacon, garlic, egg, cream & Grana Padano

DESSERTS

Beechworth 'Honey Pot' 13 Honey & vanilla bean Panna Cotta w/ salted honeycomb & ice cream

Sticky Date Pudding 14 w/ butterscotch sauce, cream & ice cream

Toffee Apple Crumble 13 Slow-cooked Pink Lady apples in toffee caramel w/ oat & coconut crumble, topped w/ ice cream

Chocolate Mousse & Berries GF 13 House-made mousse w/ cream & fresh berries

Affogato GF 16 Shot of coffee, scoop of vanilla ice cream & your choice of shot:

Kahlua, Baileys, Frangelico

Non- Alc Lyres Coffee Originale

SENIORS MENU

on presentation of your Senior's card
Entree 5

Soup of the Day w/ dinner roll

Garlic Bread

Main 17

Battered or Grilled Blue Grenadier w/ your choice of sides

Roast of the Day

Spaghetti Napoli V or Bolognese

Today's Special

Chicken Schnitzel or Parma w/ your choice of sides

Caesar Salad

add herbed chicken or prawns (3) +5

Dessert 5

Dessert of the Day

Ice Cream & choice of topping

KIDS MEALS 14 FOR CHILDREN 12 YEARS & UNDER

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

Spaghetti Napoli V or Bolognese

Battered Chicken Tenders w/ choice of 1 (one) side

Chicken Schnitzel or Parma w/ choice of 1 (one) side

Mexican Chicken Burger w/ lettuce, cheese, chips & salsa

Battered Fish w/ choice of 1 (one) side