

BREADS & STARTERS

GARLIC BREAD 10
+ Cheese 2 + Bacon 4

BAKED BRIE WITH BERRIES &
CASHEWS V 19 w/ housemade lavosh
crisps, berry sauce & roasted cashew
crumble

TODAY’S SOUP 9.5 w/ sourdough

LEMON SALT & PEPPER SQUID 17
Lightly dusted, served w/ salad & lime
aioli

KOREAN BBQ STICKY WINGS 18
Crispy wings in a BBQ sauce w/ sesame
seeds

CHICKEN QUESADILLA W/ TRIPLE
CHEESE 20 Toasted tortilla w/ chicken,
cheese, grilled onion & roasted peppers

MEXICAN CHEESY NACHOS V 17
Lime, coriander & tomato salsa

SEASONED WEDGES V 15.5 w/ sweet
chilli & sour cream
+ Cheese and Bacon 6

BATTERED ONION RINGS V 10 w/ aioli

SALADS
+ grilled chicken or prawns (3) 6
+ extra egg 2

MEDITERRANEAN PUMPKIN & FETTA
SALAD 22 Roasted pumpkin w/ chick
peas, garden greens, quinoa,
cranberries & toasted seeds w/ a lemon
& honey yoghurt

TANDOORI CHICKEN STACK 24
Grilled & served on a potato rosti w/
salad greens, bacon, semi-dried tomato
& a dollop of cucumber yoghurt

CHIPOTLE CHICKEN BURRITO BOWL
25 Grilled chicken w/ shredded lettuce,
tomato-onion salsa & corn chips loaded
w/ corn, kidney beans, guacamole &
sour cream

CAESAR 21 Cos, bacon, croutons &
Grana Padano w/ our own traditional
dressing & soft boiled egg

STEAKS

Sauces LG 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 prawn
Steaks served w/ your choice of sides.

‘BLACK ANGUS’ PORTERHOUSE
300g 43 100 day grain fed

SCOTCH 300g 46 MSA graded for
quality

GLOBAL PARMAS
w/ your choice of sides

NEPTUNE 32 Grilled Schnitzel w/
creamy garlic prawn sauce

AUSSIE OUTBACK 30 BBQ sauce,
cheese, bacon & fried egg

ITALIAN 30 Basil, Napoli, bocconcini,
ham, semi-dried tomato & cheese

MEXICAN 30 Salsa, cheese, guacamole
& sour cream

TRADITIONAL 30 Ham, Napoli &
cheese

HAWAIIAN 30 Napoli, ham, grilled
pineapple & cheese

NAKED 28 Just crumbed chicken

SIDES & EXTRAS

Battered Chips V 10 w/ aioli

Roast Vegetables V 8

Seasonal Vegetables V 8

Potato Mash V LG 8

Garden Salad V LG 8

Grilled Chicken or Prawns (3) 6

MAIN CLASSICS

CHICKEN STIR FRY 25 Wok-tossed in
Singapore sauce w/ noodles or rice
Available Vegetarian 22

INDIAN LAMB CURRY 31 Aromatic
spiced lamb curry w/ tomato,
cardamom, rice, cucumber yoghurt,
fresh tomato salsa & papadam

ANGUS BEEF BURGER 26 100% beef
patty w/ cheese, tomato, bacon, lettuce,
caramelised onion, our burger sauce &
egg on a milk bun w/ chips

CHICKEN SCHNITZEL BLT & CHIPS 26
Classic hand-crumbed chicken, Turkish
roll, bacon, oak leaf & tomato w/ honey
& grain mustard aioli

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 HAKE 28 w/ tartare &
your choice of sides

LEMON SALT & PEPPER SQUID 28 w/
lime aioli & your choice of sides

MARKET CATCH LG 32 Lightly
seasoned & finished on the grill, served
w/ tartare & your choice of sides

CARBONARA FETTUCCINI 23 w/
bacon, garlic, egg, cream & Grana
Padano

VODKA PENNE W/ PEAS &
BOCCONCINI V 25 Pan-tossed pasta,
peas & chilli in a creamy tomato vodka
sauce w/ torn bocconcini
+ Chicken 6 + Bacon 4

WAGYU & BASIL MEATBALLS W/
FETTUCCINI 27 Housemade Wagyu
meatballs in a tomato, basil & red wine
sauce, topped w/ Grana Padano

TRADITIONAL BEEF BOLOGNAISE
W/ SPAGHETTI 22 Italian herbs,
tomato & beef sauce w/ parmesan

DESSERTS

STICKY DATE PUDDING 14 w/
butterscotch sauce, cream & ice cream

SPANISH ‘CREMA CATALANA’ 13
Spanish custard w/ citrus & cinnamon
flavours, topped w/ a caramel crust w/
vanilla bean ice cream

CHOCOLATE MOUSSE & BERRIES LG
13 House-made mousse w/ cream &
fresh berries

AFFOGATO LG 16 Shot of coffee,
scoop of vanilla ice cream & your choice
of shot:
Kahlua, Baileys, Frangelico
Non- Alc Lyre’s Coffee Originale

The Pinsent
— HOTEL | WANGARATTA —



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