

# MENU

## STARTERS

**Garlic Bread v** 7

*Add cheese +2 add bacon +2*

**Bruschetta VE** 14

*Toasted sourdough with semi-dried truss tomatoes, red onion, balsamic glaze & basil pesto*

**Southern Fried Chicken Wings GF** 17

*Bourbon glaze or Frank's hot sauce*

**Fried Cheese Croquettes v** 14

*Spicy jalapéno cheese sauce*

**Beef Nachos GF** 16

*Beef brisket slow cooked in spices, jalapéno cheese sauce, corn chips, sour cream & guacamole*

**Charred Octopus Salad GF** 18

*Citrus salad, pine nuts, feta & roasted peppers*

## SALADS

**Caesar** 15

*Baby cos, crispy bacon, garlic croutons, egg, shaved parmesan & Caesar dressing*

**Vietnamese Salad Bowl v** 17

*Cucumber, cabbage, carrot, fried shallots, toasted peanuts & Nuoc Cham sauce*

**Quinoa Poke Bowl VE, GF** 17

*Orange scented quinoa, avocado, pineapple & ginger salsa, roasted peppers, edamame, cucumber, carrot & citrus dressing*

**Add onto any salad:**

**Grilled Haloumi v, GF** 8

**Grilled Chicken Breast GF** 6

**Thai Beef** 6

**Garlic Prawns (5) GF** 8

## BURGERS

*All burgers are served on milk buns with seasoned chips*

**Gluten free bun + 2**

**Wagyu** 19

*Grilled patty, lettuce, cheese, tomato, bacon, aioli & house made BBQ sauce*

**Aloha** 19

*Grilled chicken breast, pineapple, slaw, avocado & spicy mayo*

**The Double** 22

*Double Angus patty, bacon, cheese, pickles, onion & house made special sauce*

**Veggie VE, GF** 19

*Gluten free bun, plant based patty, lettuce, tomato, avocado, vegan cheese & vegan mayo*



## GRILLED

Served with chips & salad or  
mash & vegetables

**250g Rump GF** 26

Riverine region, grass fed

**250g Sirloin GF** 32

Riverine region, grain fed

**300g Scotch Fillet GF** 38

Hunter Valley, grain fed

## TOPPERS

Add onto any steak or schnitzel

**Parmigiana GF** 5

Napoli sauce, double smoked ham  
topped with melted cheese

**Mexican GF** 6

Mexican spiced beef brisket, mozzarella,  
corn chips, sour cream & guacamole

**Garlic Prawn GF** 8

Sautéed prawns in garlic cream sauce

## MAINS

**Chicken Schnitzel** 22

Crumbed schnitzel served with chips  
& garden salad or veg & mash

**Salt & Pepper Squid GF** 26

With garden salad, chips & aioli

**Grilled Saltwater Barramundi** 32

Fried kipler potatoes, Vietnamese  
salad & Nuoc Cham sauce

**Chilli & Garlic Prawn Linguine** 30

Sautéed prawns with pancetta, chilli,  
tomatoes, peas, herb butter & parmesan

**Spinach & Ricotta Ravioli v** 25

Tossed in pesto cream with roasted  
pumpkin, semi-dried tomato,  
asparagus & parmesan

**Mustard Roasted Chicken Breast GF** 28

Roasted pumpkin, kipler potatoes,  
sweet pepper relish & red wine jus

**Beer Battered Flathead** 25

With garden salad, chips & aioli

**Chargrilled Lamb Loin GF** 32

Creamy mash, broccolini, pea puree  
& red wine jus

## SAUCES & SIDES

**Sauces GF** 2

Gravy, peppercorn, creamy mushroom,  
béarnaise & Diane

**Steamed Vegetables GF, VE** 6

**Bowl of Chips & Aioli GF, V** 10

**Tossed Garden Salad GF, V** 6

**Bowl of Sweet Potato Fries v** 14

With sweet chilli & sour cream

## KIDS

**Steak, Mash & Veg GF** 11

**Chicken Nuggets, Chips & Salad** 11

**Cheeseburger & Chips** 11

**Linguine, Tomato Sauce & Cheese v** 11

**Battered Fish, Chips & Salad** 11

**Schnitzel, Chips & Salad** 11

## DESSERT

Ask our friendly staff for today's options!

## TRADING HOURS

### WEEKDAYS

Lunch 11:30am – 2:30pm

Dinner 5:00pm – 8:30pm

### WEEKENDS

All Day Dining

11:30am – 8:30pm

### Please Note

Our menu contains allergens and is prepared in a kitchen with nuts, shellfish and gluten. While efforts are taken to accommodate dietary needs, we can't guarantee our food will be allergen free.

**swansea**  
HOTEL