



**KINGSTON**  
HOTEL

# Maddies

## STARTERS - TO SHARE

CLASSIC BRUSCHETTA <b>v</b>	\$8.80
Diced tomato, basil, oregano mixed with red wine vinaigrette and extra virgin olive oil on crusty Italian bread.	
GARLIC BREAD <b>v</b>	\$4.40
Warmed Italian bread with garlic butter.	
CHEESY GARLIC BREAD <b>v</b>	\$5.50
MIXED BREAD	\$7.70
Garlic, olive tapenade and pesto herb breads.	
POTATO WEDGES <b>v</b>	\$8.90
With sour cream and sweet chilli sauce.	
CHIPS <b>v</b>	\$7.50
With tomato sauce and home made garlic aioli.	
SWEET POTATO FRIES <b>v</b>	\$9.40
With tomato relish and blue cheese sauce.	

## ENTREES - SALADS

HOMEMADE SOUP WITH GARLIC BREAD CROUTONS	\$9.50
See specials board for today's choice.	
SALT AND PEPPER CALAMARI	\$13.50
Lightly fried with salt and pepper flour on a bed of rocket with a drizzle of lemon vinaigrette.	
MAIN	\$18.80
WARM CHICKEN SALAD	\$18.80
Chicken tenderloins marinated with herbs & grilled, served on a mixed salad with roasted bell peppers, walnuts, Spanish onion, feta and Kalamata olives, shaved Parmesan and white balsamic dressing.	
<b>GF ON REQUEST</b>	
ARANCINI BALLS <b>v</b>	\$12.40
Risotto balls lightly fried with herbs, Parmesan, mozzarella. Served with garlic aioli.	
CAESAR SALAD	\$16.30
Cos lettuce with a rich anchovy egg dressing, crispy bacon & pesto croutons, sprinkled with Grana Padano.	
Add chicken	\$3.20
OVEN BAKED RICOTTA STUFFED MUSHROOM <b>v, GF ON REQUEST</b>	\$12.50
Portobella mushrooms with fresh ricotta, lemon zest, herbs and Parmesan.	
PERI PERI CHICKEN TENDERS	\$12.50
Spicy Peri Peri chicken tenders with blue cheese sauce.	



## KIDS' MENU

BATTERED BARRAMUNDI	\$10.50	THICK BEEF SAUSAGE	\$10.50
With chips & salad.		With chips & salad.	
GRILLED CHICKEN	\$10.50	PADDLE POP	\$3.00
With chips & salad.		Rainbow, chocolate or banana.	
SPAGHETTI BOLOGNESE	\$10.50		

## MAINS

CHICKEN PARMA	\$22.00
Grilled Chicken Schnitzel topped with Napoli sauce, leg ham and mozzarella. Served with chips and salad.	
CHICKEN SCHNITZEL	\$20.90
STEAK AND KIDNEY PIE	\$19.80
Baked in a full pie shell with mushy peas, mash & gravy.	
PESTO RICOTTA RAVIOLI <b>v</b>	\$18.00
Tossed in creamy pesto sauce finished with Grana Padano.	
BEER BATTERED BARRAMUNDI	\$20.90
Deep fried beer battered barramundi fillet served with chips, coleslaw and homemade tartare sauce.	
BANGERS & MASH	\$19.80
Trio of thick beef sausages served with mashed potato, green beans and red wine jus.	
<b>GF ON REQUEST</b>	
SALMON FILLET	\$21.90
Grilled and served on mash with green beans and caper butter sauce.	
<b>GF ON REQUEST</b>	
VEGETARIAN LASAGNE <b>v</b>	\$18.00
Homemade lasagne with layers of char-grilled eggplant, zucchini, carrot, red capsicum with Napoli sauce, Parmesan & mozzarella. Finished with bechamel sauce served with side of balsamic rocket salad.	
LEMON, GARLIC AND BASIL CHICKEN BREAST <b>GF ON REQUEST</b>	\$21.90
Chicken breast marinated in lemon, garlic and fresh basil, stuffed with sun dried tomatoes, olives, bocconcini and baby spinach. Char-grilled and topped with Napoli sauce, served with mash and green beans.	
CRUMBED VEAL CUTLET	\$23.60
Cooked with Parmesan herb breadcrumbs, served with a mini pot of eggplant parmigiana and rocket salad.	
MEDITERRANEAN LAMB CUTLET <b>GF ON REQUEST</b>	\$22.00
Marinated in Mediterranean herbs and olive oil, grilled and served on layers of paprika infused pumpkin slice with sweet potato mash, topped with olive gremolata.	
BUTTERMILK CHICKEN BURGER	\$18.90
Crispy fried buttermilk chicken on a toasted brioche bun with rocket, chilli aioli & fries.	
TWICE COOKED BBQ PORK RIBS	
Char-grilled rack of ribs basted in mild or spicy house made BBQ sauce with seasoned potato wedges, coleslaw, sweet chilli & sour cream.	
1/2 Rack	\$19.90
Full Rack	\$32.90

## STEAKS

220GM FILLET MIGNON	\$32.50
Riverina eye-fillet steak wrapped in pancetta, char-grilled to your liking on mashed potato with green beans, red wine jus and horse radish cream sauce.	
220 DAY GRAIN FED ANGUS PORTERHOUSE	
350gm	\$33.50
250gm	\$27.90
220 DAY GRAIN FED ANGUS SCOTCH FILLET 350gm	\$34.00
400GM MURRAY VALLEY GRASS FED YEARLING RIB-EYE CUTLET	\$34.50

Steaks are cooked to your liking, served with chips and salad or vegetables and mash, with your choice of sauce or condiment.

**ALL STEAKS SERVED GF ON REQUEST**

Gravy	Mushroom Sauce
Pepper Sauce	Dianne Sauce
Kilpatrick	Onion Gravy
Seafood Sauce	Blue Cheese Sauce
(\$4.50 Extra)	
Hot English Mustard	French Mustard
Seeded Mustard	Dijon Mustard
American Mustard	Tomato Sauce
BBQ Sauce	Tomato Relish
Garlic Butter <b>GF</b>	

## DESSERTS

STICKY DATE PUDDING	\$10.40
A traditional pudding full of dates with butterscotch sauce and vanilla ice cream.	
APPLE AND RHUBARB CRUMBLE	\$10.40
Apple and rhubarb compote with a buttery crumble topping, vanilla ice cream and warm custard.	
CHOCOLATE BROWNIE	\$10.40
Classic dense chocolate brownie with mixed berry compote and double cream.	
MANDARIN & ALMOND CAKE	\$10.40
A delicious, moist gluten free dessert with ice cream or cream.	
<b>GF ON REQUEST</b>	
BOWL OF ICE-CREAM	\$4.20
With butterscotch sauce, chocolate sauce or berry compote.	

**V = VEGETARIAN**

**GF = GLUTEN FREE**

Are you looking for a venue to hold your next party, work lunch or family gathering? Our function room is available for your event. With no room hire charge\* and a variety of catering options it could be the perfect venue for you.

Enquire through our staff or contact the Kingston Hotel office on 6295 0123