

# Kingston | Hotel

W [kingstonhotel.com.au](http://kingstonhotel.com.au)

PH 6295 0123

A 73 Canberra Avenue, Griffith

**PLEASE NOTIFY US OF ANY DIETARY REQUIREMENTS**

15% SURCHARGE ON PUBLIC HOLIDAYS

## MADDIES MENU

### CURRENT MADDIES SPECIALS

**ASIAN BEEF NOODLE SOUP** House-made beef broth with chunky beef, thin rice noodles, bok choy, carrot, bean sprouts, and red onion topped with shallots, coriander, a side of pickled beans and chilli oil. \$19.50

**MADRAS BEEF CURRY** Served with steamed rice, naan bread & mango chutney. \$26.00

**FILIPINO-STYLE GRILLED PORK LOIN** served with roasted broccolini, steamed rice topped with fried garlic, and a vibrant pickled salad of green papaya, carrot, onion, bell pepper, ginger & raisins. \$29.50

**SLOW COOKED LAMB SHANK** braised in a rich red wine sauce with tomato & rosemary, served with seasonal veg and mash \$32.90

**PAN-SEARED BLACK BREAM** Served with ratatouille, spinach infused cauliflower puree and pickled onion. \$32.50

**PASSIONFRUIT & CHOCOLATE TART** Chocolate tart layered with rich chocolate sauce and passionfruit curd served with cream & passionfruit puree \$15.00

(Specials Subject to Change)

## STARTERS / TO SHARE / SMALL PLATES

GARLIC BREAD **V** \$9.7

CHEESY GARLIC BREAD **V** \$10.5

SYDNEY ROCK OYSTERS  $\frac{1}{2}$  doz natural \$23.2, doz natural \$41

$\frac{1}{2}$  doz Kilpatrick \$24.2, doz Kilpatrick \$41.8

HOUSE-MADE SMOOTH HUMMUS pickled Spanish onion, apricot harissa, toasted ciabatta bread **Vegan** \$14

OLIVES marinated in our own blend of garlic, rosemary, bay leaves & a hint of chilli **Vegan GF** \$6.7

FRENCH ONION SOUP, cheesy garlic crouton \$16.5

SICHUAN PEPPER CALAMARI entree \$17.5

small plate with salad \$21.5

main plate with chips & salad \$26.2

SMALL CHUNKY STEAK PIE \$21.5

mushy peas, mash, gravy

## PUB FAVOURITES

CHICKEN SCHNITZEL chips, house salad \$27.9 / make it a **Vegan** schnitzel \$25.8

Choice of sauce – pepper, dienne, mushroom, gravy, more than 2 sauces add \$2 each

CHICKEN PARMA schnitzel topped w/ Napoli sauce, leg ham, mozzarella, chips & salad \$29.9

**PORK SCHNITZEL** Panko crumbed pork, sweet potato mash, Parmesan & rocket salad \$29.9

**CHICKEN AVOCADO** grilled chicken breast, fresh avocado, Swiss cheese, hollandaise sauce, chips & salad \$29.9 / add bacon \$3.5

**CHUNKY STEAK PIE** mash, seasonal vegetables with garlic, gravy \$27.7

**STEAK & KIDNEY PIE** mushy peas, mash & gravy \$27.7

**GNOCCHI PRIMAVERA** pumpkin, sundried tomato, baby spinach, creamy pesto sauce, Grana Padano **V** \$26.5 / add chicken \$4.5

**FISH & CHIPS** battered Grenadier fillet, chips, coleslaw, house-made tartare sauce \$29.5

**BANGERS AND MASH** trio of beef sausages, creamy mash, seasonal vegetables, red wine jus **GF on req** \$29.3

**TWICE COOKED BBQ RIBS** chargrilled rack in mild or spicy house made BBQ sauce, potato wedges, coleslaw, sweet chilli and sour cream  $\frac{1}{2}$  rack \$32.5 / full rack \$44

**SALMON FILLET** mash, seasonal vegetables, caper butter sauce **GF on req** \$30.7

**THAI GREEN CURRY** mildly spiced vegan green curry with carrot, zucchini, green beans, tofu, steamed rice topped with coriander and kaffir limes leaves **GF** \$25.7 / add chicken (not **GF/Vegan**) \$4.5

**GRILLED CHICKEN SALAD** avocado, roasted bell peppers, Spanish onion, bacon, cream cheese, honey mustard dressing **GF on req** \$25.3

**ASIAN BEEF SALAD** grilled porterhouse marinated in sweet soy, tomato, cucumber, Spanish onion, red and green capsicum, crushed peanut & kaffir lime dressing **GF on req** / make it **Vegan** \$25.3

# STEAKS

FILET MIGNON 220g grain fed eye fillet, pancetta, creamy mash, seasonal vegetables, red wine jus, horseradish cream **GF on req**  
\$41.9

250g ANGUS PORTERHOUSE **GF on req** \$39.5

350g ANGUS SCOTCH **GF on req** \$43.9

Choice of chips and salad or creamy mash and veg, more than 2 sides add \$6 per side

Choice of sauce – pepper, diane, mushroom, gravy, garlic butter (**GF**), more than 2 sauces add \$2 each

Seafood sauce \$5.5

Complimentary mustards- hot English, seeded, Dijon

# SIDES

CHIPS w/ tomato sauce & aioli **V** / PARMESAN & ROCKET SALAD **V** / STEAMED VEGETABLES in butter **V** / HOUSE SALAD **V** \$11 each

POTATO WEDGES w/ sweet chilli & sour cream **V** / SWEET POTATO FRIES **V** \$12 each

# FOR THE KIDS

All \$15

SPAGHETTI BOLOGNESE

MINI CHICKEN SCHNITZEL & CHIPS

## FISH & CHIPS

Complimentary Sauce – tomato, bbq, aioli, tartare

House-made sauces – Dianne, mushroom, gravy, pepper, add \$2 each

\*Kids' meals include a free kids' soft drink (juice not included)\*

BOWL OF ICECREAM, butterscotch sauce, berry compote or chocolate sauce \$6

PADDLE POPS \$4

## DESSERTS

All \$15

STICKY DATE PUDDING, butterscotch sauce, ice cream

CHOCOLATE BROWNIE, mixed berry compote, double cream

MANDARIN & ALMOND CAKE, ice cream or cream **GF on req**

APPLE & RHUBARB CRUMBLE, vanilla ice cream, warm custard

## FOR YOUR LITTLE MATE

Steak, lightly fried – OR – Steak, lightly fried & veg \$6.60 each

15% surcharge public holidays