

## STARTERS - TO SHARE

<b>CLASSIC BRUSCHETTA v</b>	\$8.80
Diced tomato, basil, oregano mixed with red wine vinaigrette and extra virgin olive oil on crusty Italian bread.	
<b>MUSHROOM BRUSCHETTA v</b>	\$8.80
Mushroom ragu with rosemary on croutons. <b>VEGAN ON REQUEST</b>	
<b>GARLIC BREAD v</b>	\$5.00
Warmed Italian bread with garlic butter.	
<b>CHEESY GARLIC BREAD v</b>	\$5.50
<b>POTATO WEDGES v</b>	\$8.90
With sour cream and sweet chilli sauce.	
<b>CHIPS v</b>	\$7.50
With tomato sauce and home made garlic aioli.	
<b>SWEET POTATO FRIES v</b>	\$9.40
With tomato relish and blue cheese sauce.	

## ENTREES & SALADS

<b>HOMEMADE SOUP WITH GARLIC BREAD CROUTONS</b>	\$9.50
See specials board for today's choice.	
<b>SALT AND PEPPER CALAMARI</b>	\$13.50
Lightly fried with salt and pepper flour on a bed of rocket with a drizzle of lemon vinaigrette.	
<b>MAIN</b>	\$19.80
<b>FALAFELS v</b>	\$12.50
House made vegetarian falafels with hints of chilli served on a bed of rocket with hommus. <b>VEGAN ON REQUEST</b>	
<b>PERI PERI CHICKEN TENDERS</b>	\$12.50
Spicy Peri Peri chicken tenders with blue cheese sauce.	
<b>CAESAR SALAD</b>	\$16.30
Cos lettuce with a rich anchovy egg dressing, crispy bacon & pesto croutons, sprinkled with Grana Padano.	
<b>Add chicken</b>	\$3.20
<b>WARM CHICKEN SALAD</b>	\$19.50
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>	



## KIDS MENU

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

## MAINS

<b>CHICKEN PARMA</b>	\$23.00
Grilled Chicken Schnitzel topped with Napoli sauce, leg ham and mozzarella. Served with chips and salad.	
<b>CHICKEN SCHNITZEL</b>	\$22.00
<b>VEAL SCHNITZEL</b>	\$22.00
Lightly fried veal schnitzel served with sweet potato mash and Parmesan rocket salad.	
<b>STEAK AND KIDNEY PIE</b>	\$21.00
Baked in a full pie shell with mushy peas, mash & gravy.	
<b>GNOCCHI PRIMAVERA v</b>	\$18.00
Roasted pumpkin, sundried tomato, baby spinach in a creamy pesto sauce with Grana Padano	
<b>Add Chicken</b>	\$3.20
<b>BEER BATTERED BARRAMUNDI</b>	\$21.90
Deep fried beer battered barramundi fillets served with chips, coleslaw and homemade tartare sauce.	
<b>BANGERS &amp; MASH GF ON REQUEST</b>	\$20.80
Trio of thick beef sausages served with mashed potato, green beans and red wine jus.	
<b>SALMON FILLET GF ON REQUEST</b>	\$22.90
Grilled and served on mash with green beans and caper butter sauce.	
<b>VEGETARIAN LASAGNE 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.	
<b>LEMON, GARLIC AND BASIL CHICKEN BREAST GF ON REQUEST</b>	\$22.90
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.	
<b>FALAFELS v</b>	\$18.00
House made vegetarian falafels served with chargrilled vegetables, sweet potato mash and tabouli salad. <b>VEGAN ON REQUEST</b>	
<b>MEDITERRANEAN LAMB CUTLET GF ON REQUEST</b>	\$23.00
Marinated in Mediterranean herbs and olive oil, grilled and served on a bed of rice pilaf with tabouli salad and maple infused roast pumpkin. Served with mint yoghurt.	
<b>BUTTERMILK CHICKEN BURGER</b>	\$18.90
Crispy fried buttermilk chicken on a toasted bun with lettuce, coleslaw, coriander, chilli aioli & fries.	
<b>TWICE COOKED BBQ PORK RIBS</b>	
Char-grilled rack of ribs basted in mild or spicy house made BBQ sauce with seasoned potato wedges, coleslaw, sweet chilli & sour cream.	
<b>1/2 Rack</b>	\$22.00
<b>Full Rack</b>	\$34.90
<b>CHICKEN QUESADILLA</b>	\$21.50
Slow cooked Mexican spiced chicken with jalapenos, sweet corn, capsicum, onion, kidney beans in a flour tortilla, grilled and served with corn chips, pico de gallo, sour cream and guacamole.	

## STEAKS

<b>220GM FILLET MIGNON</b>	\$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.	
<b>220 DAY GRAIN FED ANGUS PORTERHOUSE</b>	
350gm	\$33.50
250gm	\$27.90
<b>220 DAY GRAIN FED ANGUS SCOTCH FILLET 350gm</b>	\$34.00
<b>400GM MURRAY VALLEY GRASS FED YEARLING RIB-EYE CUTLET</b>	\$34.50
Please note due to the bone in this cut cooking consistency may vary.	

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 (\$4.50 Extra)	Blue Cheese Sauce
Hot English Mustard	French Mustard
Seeded Mustard	Dijon Mustard
American Mustard	Tomato Sauce
BBQ Sauce	Tomato Relish
Garlic Butter <b>GF</b>	

## DESSERTS

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