MADDIES

AT

Kingston | Hotel

15% SURCHARGE PUBLIC HOLIDAYS

PLEASE NOTIFY US OF ANY DIETARY REQUIREMENTS

W kingstonhotel.com.au

PH 6295 0123

A 73 Canberra Avenue, Griffith

STARTERS / TO SHARE

Garlic Bread V \$9 Cheesy garlic bread V \$9.90

Sydney Rock Oysters ½ doz natural \$21.50, doz natural \$38.90 ½ doz Kilpatrick \$22.50, doz Kilpatrick \$39.90

Olives marinated in our own blend of garlic, rosemary, bay leaves & hint of chilli, house-made hummus & beetroot dips, toasted Three Mills Bakery Ciabatta V \$18

Vegan popcorn cauliflower \$15

Sichuan pepper calamari \$16.50 as main with chips, salad \$24.50

French onion soup, cheesy garlic crouton \$15

PUB FAVOURITES

Chicken schnitzel, chips, salad \$26.50 make it Vegan schnitzel \$24.50

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

Chicken parma, schnitzel topped w/ Napoli sauce, leg ham, mozzarella, chips, salad \$28.50

Pork schnitzel, Panko crumbed pork, sweet potato mash, Parmesan & rocket salad \$28.50

Grilled chicken breast topped with half an avocado, Swiss cheese & hollandaise sauce, chips, salad \$28 / add bacon \$2.50

Chunky steak pie, mash, seasonal vegetables with garlic \$25.50

Steak & kidney pie, mushy peas, mash, gravy \$25.50

Gnocchi primavera, pumpkin, sundried tomato, baby spinach, creamy pesto sauce, Grana Padano V \$25 add chicken \$3.20

Beer battered flathead fillets, chips, coleslaw, house-made tartare sauce \$28.50

Bangers and mash, trio of beef sausages, mash, seasonal vegetables tossed in garlic, red wine jus GF on req \$27.50

Twice cooked bbq pork ribs, chargrilled rack, choice of mild or spicy house made BBQ sauce, potato wedges, coleslaw, sweet chilli sauce, sour cream half rack \$28.50 / full rack \$40

Salmon fillet, mash, seasonal vegetables tossed in garlic, caper butter sauce GF on req \$29.50

Kingo burger, house-made pattie, bacon, tasty cheese, sweet gherkins, caramelised onion, tomato, lettuce, house made BBQ aioli on a Three Mills Bakery brioche roll, chips \$24

Thai green curry, mildly spiced vegan green curry with carrot, zucchini, green beans, fried tofu, steamed rice topped with coriander and kaffir lime leaves GF \$24 / add chicken (not GF/V) \$3.20

Grilled chicken salad, roasted bell peppers, avocado, Spanish onion, bacon, cream cheese, honey mustard dressing GF on req \$23.50

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 \$23.50 / make it Vegan \$23.50

STEAKS

Filet Mignon, 220g grain fed eye fillet, pancetta, creamy mash, seasonal vegetables tossed in garlic, red wine jus, horseradish cream GF on req \$40.50

250g Angus porterhouse GF on req \$38.50

350g Angus scotch GF on req \$40.50

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 Mustards- Hot English, Seeded, Dijon

SIDES

\$9.90 each Fries w/ tomato sauce & aioli V Parmesan & rocket salad V Pan fried vegetables in butter V House salad V

\$10.50 each

Sweet potato fries, blue cheese sauce, tomato relish V Potato wedges, sweet chilli sauce, sour cream V

FOR THE LITTLE ONES

All \$14.00

Spaghetti bolognese with Parmesan

Mini chicken schnitzel, chips, salad, tomato sauce

Battered fish, chips, salad, tomato sauce

House-made sauces – Dianne, mushroom, gravy, pepper add \$2 each *Kids meals include a free kids soft drink (juice not included)*

Bowl of ice cream, butterscotch sauce, berry compote or chocolate sauce \$5

Paddle pops \$4

DESSERTS

All \$14.00

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 \$6.50 each