



Alpine Restaurant

Welcome

Opening Hours
Monday to Sunday
Lunch 12.00pm - 2.00pm
Dinner 6.00pm - 9.00pm

Sorry but strictly no split bills.
Public Holidays will incur a 10% surcharge.

Whilst every care is taken when preparing meals with specific dietary requirements please note we are a kitchen that uses GLUTEN and NUTS.

The Alpine Hotel is the place to hold your next function.
Enquire now about our facilities and great menu options.

Breads & Starters

Garlic Bread \$6

Freshly prepared garlic bread. (V)

D.I.Y Bread Board \$10

Warm confit garlic served with sourdough and cultured butter, olive oil, balsamic glaze and house made dukkha. (V)

Mediterranean Style Bruschetta \$14

Ciabatta topped with roasted eggplant, zucchini, mushrooms, Spanish onion, roasted capsicum and tomatoes with fresh basil and a balsamic glaze. (V)

Trio of Housemade Dips \$16

For two, served with ciabatta crisps. Ask our wait staff for daily selection of flavours. (V)

Polenta Chips \$14

House made polenta chips served with our Chefs own puttanesca, rocket and macadamia aioli. (V) (G)

Haloumi Stack \$16

Grilled Haloumi served with chargrilled eggplant, zucchini, capsicum and cherry tomatoes and green harissa. (V) (G)

Note: Gluten free bread options are available for an extra \$2.00

Lighter Meals

Tender Lamb Salad \$22

Monarolamb, medium-rare with roasted pinenuts, Persian fetta, oven baked sweet potato, balsamic onion and rocket. (G)

Warm Roasted Vegetable Salad \$16

Oven roasted seasonal vegetable tossed with baby spinach, walnuts and balsamic glaze. (V) (G)

Smoked Chicken Salad \$22

House smoked chicken breast served with char grilled pear, asparagus, walnuts and a dill aioli. (G)

Calamari Salad \$16

Baby spinach tossed with warm pan fried calamari, chorizo and cherry tomatoes with a garlic and lemon dressing.

Pasta of the Day \$MP

Ask our wait staff for the daily selection.

(V) - Vegetarian (G) - Gluten Friendly

Pub Classics

Alpine Grain Fed 300g Rump..... \$22

Cooked to your liking and served your choice of fresh seasonal vegetables or salad, with mash or potato bake, or chips. (G)

Bangers and Mash..... \$18

Traditional locally made thick beef sausages served with onion gravy, creamy mash and spinach.

Fish and Chips..... \$17

Beer battered flathead fillets, served with our Chef's own tartare sauce, lemon, chips and garden salad.

Chicken Schnitzel..... \$19

Tender freshly crumbed breast prepared by our Chef, served with your choice of fresh seasonal vegetables or salad, with mash or potato bake, or chips.

Chicken Parmigiana..... \$24

Tender chicken schnitzel topped with Napoli sauce, bacon and mozzarella cheese. Served with your choice of fresh seasonal vegetables or salad, with mash or potato bake, or chips.

Monaro Lamb Cutlets..... \$29

Three cutlets delicately seasoned and crumbed by our Chef. Served with your choice of fresh seasonal vegetables or salad, with mash or potato bake, or chips.

Lamb Shanks..... \$29

Slow braised lamb shanks in a red wine, tomato and herb sauce served with creamy mash potato and green beans. (G)

Vegan Spaghetti Bolognese..... \$20

House made mock beef Bolognese tossed with spaghetti pasta and baby spinach. (V)

Sirloin Steak 350g..... \$30

Cooked to your liking and served with your choice of fresh seasonal vegetables or salad, with mash or potato bake, or chips. (G)

Beef Ribs..... \$30

The Alpine Hotels' famous slow cooked beef ribs in a House made sticky bourbon glaze, served with mash and slaw. (G)

Beef & Mushroom Porter Pot Pie..... \$22

Ali's famous James Squire Porter slow cooked beef, served with creamy mash, green beans and a puff pastry lid.

(V) - Vegetarian (G) - Gluten friendly

Chefs Table (Dinner Time Only)

Middle Eastern Chicken\$28

Roasted Za'atar dusted butterflied chicken served with preserved lemon and figs, a warm cauliflower and hazelnut salad, date dressing and labne. (G)

Pork Fillet\$30

A maple glazed lean pork fillet wrapped in sage and prosciutto, served with crackling, saffron fondant potatoes, broccolini, apple crisps and cider jus. (G)

Fish Of The Day\$MP

See our specials board or ask our wait staff for today's choice.

Lamb Rack\$29

Lemon and thyme rubbed rack of lamb served with roasted vegetables and a minted pea pesto. (G)

Vegan Bowl\$MP

See our specials board or ask our wait staff for today's choice. (V)

Sirloin Steak 350g\$32

Cooked to your liking and served with rosemary roasted chat potatoes, grilled mushrooms, broccolini, a whipped James Squire Porter butter and jus. (G)

NOTE: Please allow minimum 35min cook time for chefs table

Sides

Seasonal Greens\$6

A selection of fresh steamed seasonal vegetables. (G)(V)

Side Garden Salad\$6

Mixed lettuce, tomato, cucumber, red peppers & Spanish onion. (G)(V)

Potato Bake\$6

House made potato bake, creamy cheese & bacon. (G)

Potato Mash\$4

House made creamy potato mash. (V)(G)

Beer Battered Chips\$8

Large beer battered 'bad boys'. (V)

Sweet Potato Chips\$8

Sweet Potato chips served with lemon and rosemary salt and aioli. (V)

Sauces\$2

Freshly prepared Dianne, Pepper, Mushroom, or Gravy.

(V)-Vegetarian (G) - Gluten Friendly

Desserts

- Alpine Dessert Platter for Two** \$24
Selection of chocolate brownie and mousse, honeycomb meringues, ice-cream, fresh berries, ganache and caramel glaze. (V)
- Apple and Walnut Cobbler** \$14
Apple, walnut and syrup cobbler served with a house made chai spiced ice cream (V)
- Lemon Polenta Syrup Cake** \$12
Lemon polenta syrup cake served with blueberry labne. (G)
- Alpine Vegan Delight** \$14
See our specials board or ask our wait staff for today's choice. (G)(V)
- Rich Chocolate Brownie** \$14
Served warm, with orange toffee popcorn & ice cream. (V)
- Affogato** \$15
Shot of espresso served with vanilla ice-cream and a shot of your choice of Frangelico, Baileys, Kahlua or Tia Maria.
- Cakeage-per person** \$2

Tea & Coffee

- Pot of Tea for one** \$4
Black Tea, Earl Grey, English Breakfast, Peppermint or Green Tea.
- Coffees** \$4/\$4.5
Black, Flat White, Cappuccino, Latte.
- Irish Coffee** \$12.5
Coffee, Baileys Irish Cream and Jameson Irish Whiskey topped with whipped cream.

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Children's Menu (12 years and under)

All meals \$12.50 – includes a middy of soft drink

Mains

Chicken schnitzel and fries with salad or veg

Chicken nuggets and fries with salad or veg

Cheese burger and fries

Beer Battered fish and fries with salad or veg

Sausages, mash and gravy

Steak and fries with salad or veg

Spaghetti Bolognese with mozzarella cheese

Desserts

Ice cream sundae, sprinkles and choice of topping\$4.0

Chocolate Brownie, ice-cream and fudge sauce \$7.0



Crayons are available. Please ask our wait staff.

Burgers - (Lunch Time Only)

- AlpineBurger**.....\$18
Fresh lightly toasted bun, house made beef patty, lettuce, beetroot, tomato, cheese, bacon, egg, caramelised onions and barbecue sauce. Served with fries.
- PulledPorkBurger**.....\$16
Fresh lightly toasted brioche bun, succulent pulled pork served with house made slaw and special sauce. Served with fries.
- HawaiianBurger**.....\$16
Fresh lightly toasted bun, tender crumbed schnitzel served with grilled pineapple, bacon, cheese, tomato, lettuce & aioli. Served with fries.
- SteakBurger**.....\$16
Tender steak on lightly toasted turkish bun with lettuce, tomato, beetroot, caramelised onion and tomato sauce. Served with fries.
- VeganBurger**.....\$16
House made mock beef patty with black bean chilli, lettuce and macadamia aioli on a lightly toasted turkish bun. Served with fries. (V)
- Smoked Beef Brisket Burger**.....\$16
House smoked porter beef brisket with a bourbon barbecue sauce and our tasty slaw. Served with fries.
- MexicanBurger**.....\$16
Beef patty topped with cheese, chilli bean mix, lettuce, avocado, sour cream and corn chips on a turkish bun. Served with chilli spiced fries.
- Club Style Burger**.....\$16
Layers of smoked chicken, bacon, cheese, avocado, tomato and lettuce with a balsamic aiolion a toasted turkishbun. Served with fries.
- Breakfast Burger**.....\$16
Lightly toasted turkish bun with streaky bacon, cheesy potato hash, fried egg, mushroom and tomato relish. Served with fries.
- Dessert Burger**.....\$14
Cinnamon spiked pineapple fritter topped with maple glazed bacon and praline marscapone on a lightly toasted brioche bun.

Upgrade your Fries

- Beer battered 'bad boy' chips**.....add \$2
Sweet potato chips.....add\$2

Add on

- Bacon, Cheese, Pineapple, Egg, Avocado, Beetroot**.....
.each\$2

Note: Gluten free bread options are available for an extra \$2.00