



Alpine Restaurant

Welcome

2016

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.

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

www.alpinehotel.com.au

Breads

- Garlic or Herb Bread** \$5
Freshly prepared garlic or herb bread. (V)
- D.I.Y Bread Board** \$9
Warm confit garlic served with sourdough and cultured butter, olive oil, balsamic glaze and house made dukkha. (V)
- Mediterranean Style Bruschetta** \$12
Ciabatta topped with roasted eggplant, zucchini, mushrooms, Spanish onion, roasted capsicum and tomatoes with fresh basil and a balsamic glaze. (V)

Note: Gluten free bread options are available for an extra \$1.00

Starters

- Trio of House made Dips** \$15
For two, served with ciabatta and crisps. Ask our wait staff for daily selection of flavours. (V)
- Spicy Prawn Popcorn** \$15
Cajun spiced prawn popcorn served with aioli and fresh char grilled corn kernels.
- Calamari Salad** \$16
Baby spinach tossed with warm pan fried calamari, chorizo and cherry tomatoes with a garlic and lemon dressing. (G)
- Pasta of the Day** \$MP
Entrée or Main size. Ask our wait staff for the daily selection.
- Soup of the Day** \$MP
Served with crusty bread. Ask our wait staff for daily selection.

Salads

- Ploughman's Style Salad** \$18
Cos lettuce, red apple, house pickled onions, fried bread, cheddar cheese, celery, radish and blue cheese with a brown cider dressing. (V)
- Tender Lamb Salad** \$21
Monaro lamb, medium-rare with roasted pine nuts, Persian fetta, oven baked sweet potato, caramelised onion and rocket. (G)
- Warm Roasted Vegetable Salad** \$16
Oven roasted seasonal vegetables tossed with baby spinach, walnuts and a balsamic glaze. (V)(G)
- Smoked Chicken Salad** \$21
House smoked chicken breast served with char grilled pear, asparagus, walnuts & a dill aioli. (G)

(V) - Vegetarian (G) - Gluten Free

Burgers - (Lunch Time Only)

Alpine Burger \$16

Fresh lightly toasted roll, house made beef patty, served on a bed of lettuce, beetroot, tomato, caramelised onions topped with cheese, bacon, egg and barbecue sauce. Served with our fantastic beer battered 'bad boy' chips.

Pulled Pork Burger \$16

Fresh lightly toasted Brioche bun, succulent pulled pork served with house made slaw and special sauce. Served with beer battered 'bad boy' chips.

Hawaiian Burger \$16

Fresh lightly toasted roll, tender crumbed schnitzel served with grilled pineapple, bacon, cheese, tomato, lettuce & aioli with beer battered 'bad boy' chips.

Steak Burger \$16

Tender steak on lightly toasted Turkish roll with lettuce, tomato, beetroot, caramelised onion, tomato sauce and beer battered 'bad boy' chips.

Vegan Burger \$16

House made mock beef patty with slow roasted tomato, smoked eggplant and zucchini, pickled beetroot, baby spinach, fried onions and a macadamia aioli on a Turkish bun, served with beer battered 'bad boy' chips. (V)

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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 Chefs 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 \$23

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 \$18

House made mock beef Bolognese mix tossed with spaghetti pasta and fresh herbs. (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

House made sticky bourbon glazed slow roasted beef ribs served with mash & slaw. (G)

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Chefs Table

Cider Braised Pork Belly	\$29
Crispy skinned pork belly served with a vanilla bean mash, crispy kale and jus. (G)	
Chicken Breast	\$28
Filled with a tomato pesto, served on a soft polenta, with chorizo, slow roasted tomatoes, smoked eggplant and zucchini, drizzled with a basil oil. (G)	
Fish Of The Day	MP
See our specials board or ask our wait staff for today's choice.	
Lamb Rack	\$29
Served with maple glazed roasted vegetables on a minted lemon ricotta. (G)	
Vegan Bowl	MP
See our specials board or ask our wait staff for today's choice. (V)	
Confit Duck	\$30
Slow cooked duck leg served on a parsnip puree with broccolini and topped with a cherry crumble and jus.	
Sirloin Steak 350g	\$32
Served with a thyme and blue cheese mash, with roasted mushrooms, baby spinach 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	\$5
Mixed lettuce, tomato, cucumber, red peppers & Spanish onion. (G)(V)	
Potato Bake	\$6
Oven baked potato bake, creamy cheese & bacon. (G)	
Potato Mash	\$3
House made creamy potato mash. (V)(G)	
Beer Battered Chips	\$8
Large beer battered 'bad boys'. (V)	
Potato Wedges	\$9
Seasoned Wedges served with sweet chilli sauce and sour cream.(V)	
Fresh Corn Cob	\$5
Whole fresh corn cob served with a whipped jalapeno butter. (V)(G)	
Sauces	\$2
Freshly prepared Dianne, Pepper, Mushroom, Gravy or Béarnaise.	

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Desserts

Gingerbread	\$14
Spiced bourbon glazed ginger bread, served warm with poached pears. (V)	
Rhubarb and Berry Crumble	\$14
Fresh seasonal berries and rhubarb compote topped with a macadamia crumble, with a whiskey glaze and mascarpone. (V)	
Chocolate Semi Freddo	\$14
Chocolate and almond semifreddo served with a honeycomb smash and white chocolate ganache. (G)(V)	
Orange Syrup and Almond Cake	\$12
House made flourless orange syrup and almond cake served warm with a pistachio dust and a vanilla bean yoghurt. (G)(V)	
Cheese Platter for Two	\$24
Selection of Australian cheeses, served with a quince paste, house pickled onions and a variety of bread and crackers. (V)	
Alpine Vegan Delight	\$14
Spiced poached pears served with a rhubarb compote, pistachio dust and our chef's own maple tofu cream. (G)(V)	
Rich Chocolate Brownie	\$12
Served warm, with orange toffee popcorn & ice cream. (V)	
Cakeage - per table	\$10

Tea & Coffee

Pot of Tea for one	\$4
Black Tea, Earl Grey, English Breakfast, Chamomile or Green Tea.	
Coffees	\$4 / \$4.5
Black, Flat White, Cappuccino, Latte.	
Irish Coffee	\$12.5
Coffee, Baileys Irish Cream and Jamesons Irish Whiskey topped with whipped cream.	
Affogato	\$15
Shot of espresso served with vanilla ice-cream and a shot of your choice of Frangelico, Baileys, Kahlua or Tia Maria.	

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Children's Menu *All meals \$13.50*

All children's meals come with middy of soft drink and ice-cream

Mains

Chicken schnitzel, fries and salad or veg

Chicken nuggets, fries and salad or veg

Cheese burger and fries

Beer battered Fish, fries and salad or veg

Sausages, mash and gravy

Steak, fries and salad or veg

Spaghetti Bolognese with mozzarella cheese

Desserts

Ice cream sundae, sprinkles and choice of topping

Crayons are available. Please ask our wait staff.

