



RESTAURANT MENU

Autumn/Winter
2020

Allergies

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

Thinking of holding a function?

Look no further - we can cater for groups from 15 to 150 with a choice of rooms, food and beverage options.
Ask a member of our friendly team for details of our functions packages.

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

(V) - Vegetarian

(G) - Gluten Friendly

(Vg) - Vegan

Starters & Breads

Garlic Bread Freshly prepared daily by our chefs. (V)	\$7
Add Cheese extra \$3	
Duck Spring Rolls Fresh house made duck spring rolls served with an orange and ginger glaze.. 2 per serve.	\$12
Indian Tasting Plate Fresh house made vegetable samosa and crispy onion bhajis served with Saroj's mint relish. (V)	\$12
Smoked Trout Pate House made Snowy Mountains Smoked Trout pate served on lemon and dill crumpets with caperberries and lemon gel.	\$16
Warm Octopus Salad Spanish style octopus grilled with confit saffron potatoes and lime aioli, garnished with marinated olives and a smoky paprika chilli dust. (G)	\$14
Truffle Ravioloni Fresh Porcini, ricotta and truffle oil ravioloni with a creamy garlic mushroom sauce garnished with rocket and parmesan.	\$14

Gluten free bread options are available for an extra \$3

Lighter Meals

Seared Beef Poke Bowl Served rare, tossed in an Asian style sauce with pickled onion and radish, tomato, chilli, edamame, avocado and sticky rice and crispy wonton garnish. (G)	\$24
Roasted Pumpkin, Beetroot & Haloumi Salad Sesame crusted haloumi, drizzled with honey and lemon, grilled and served with a quinoa tabbouleh, roasted beetroot, pumpkin and jalapeno dressing. Topped with pomegranate and toasted pepitas. (V) (G)	\$22
Warm Chicken Tikka Salad Marinated tikka chicken tossed with cos lettuce, cucumber, spanish onion and tomato with a mint yoghurt dressing and poppadum. (G)	\$22
Moroccan Lamb Salad Lamb fillet marinated with Moroccan spices, cooked medium-rare, with pearl cous cous, roasted pumpkin, capsicum, carrots, baby spinach, fresh mint and coriander with hummus.	\$25
Asian Style Pork Noodle Salad Crispy pork belly in a Vietnamese style rice vermicelli noodle, cucumber, carrot and bean salad with peanuts, fried shallots and nuoc cham. (G)	\$24
Warm Cauliflower Salad Crispy fried soy ginger marinated cauliflower, served with quinoa, mushrooms, cherry tomatoes and almonds with a spiced white bean puree. (V) (Vg) (G)	\$24

(V) - Vegetarian

(G) - Gluten Friendly

(Vg) - Vegan

Pub Classics

Alpine Grain Fed Rump Steak 300g	\$27
Cooked to your liking and served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips. (G)	
Sirloin Steak 350g	\$34
Cooked to your liking and served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips. (G)	
T-Bone Steak 350g	\$32
Cooked to your liking and served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips. (G)	
Bangers & Mash	\$22
Locally made traditional thick beef sausages served with onion gravy, creamy mash and spinach.	
Fish & Chips	\$22
Fresh fish of the day coated in house made pale ale beer batter and served with chips, garden salad, tartare sauce, and lemon.	
Chicken Schnitzel	\$22
Tender freshly crumbed breast prepared by our Chef, served with your choice of fresh seasonal vegetables or salad, and either mash or potato bake or chips.	
Chicken Parmigiana	\$26
Tender chicken schnitzel topped with Napoli sauce, bacon and mozzarella cheese. Served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake or chips.	
Monaro Lamb Cutlets	\$36
Three cutlets delicately seasoned and crumbed by our Chefs. Served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake or chips.	
Slow Braised Lamb Shanks	\$32
Ali's famous lamb shanks slowly braised in a tomato, red wine and garlic sauce and served with creamy mash and steamed beans. 2 shanks. (G)	
Pasta of the Day	\$26
See our specials board or ask our friendly wait staff for today's choices.	
Vegan Bowl	\$28
See our specials board or ask our friendly wait staff for today's choices. (Vg)	
Curry of the Day	\$26
See our specials board or ask our friendly wait staff for today's choices.	

(V) - Vegetarian

(G) - Gluten Friendly

(Vg) - Vegan

Chef's Table

Eye Fillet Steak 250g	\$42
Eye fillet steak, cooked medium rare and served with duck fat potatoes, steamed beans, asparagus and broccolini with toasted almonds and Café de Paris butter. (G)	
Pork Cuttlet	\$36
Sage and rosemary brined cutlet, oven baked and served with caramelized apple and fennel, duck fat potatoes, creamy cider sauce and crispy sage. (G)	
Lamb Rack	\$39
Furikake crusted rack of lamb, oven baked and served with duck fat potatoes, roasted winter vegetables, edamame and teriyaki glaze (G)	
Veal Cutlet	\$38
Macadamia, thyme, lemon, parmesan and fennel crumbed veal cutlet pan fried and served with duck fat roasted potatoes, confit tomatoes, green beans and salsa verde.	
Spanish Vegan Paella	\$32
A classic Spanish style dish made with bomba rice, stock, smoked paprika, saffron, herbs and tomatoes with cauliflower, beans and capsicum, topped with a grilled mushroom. (V) (Vg) (G)	
Add Chicken extra \$5	
Duck Cassoulet	\$34
Slow cooked bean casserole with speck and pork served with a confit duck Maryland and then topped with a prosciutto and garlic crumb. (G)	

Please allow a minimum of 35 minutes for the preparation of Chef's Table dishes

Sides

Steamed Greens	\$6
Freshly steamed green beans, broccolini and asparagus sprinkled with toasted flaked almonds. (V) (G) (Vg)	
Garden Salad	\$6
Mixed lettuce, tomato, cucumber, red peppers & Spanish onion. (V) (G) (Vg)	
Potato Bake	\$6
House made potato bake, creamy cheese & bacon. (G)	
Beer Battered Chips	\$10
Large beer battered 'bad boys'. (V) (Vg)	
Sweet Potato Chips	\$10
Sweet Potato chips served with lemon and rosemary salt and aioli. (V)	
Fries	\$7
Bowl of shoestring fries. (V) (Vg)	
Sauces	\$2.5
Freshly prepared Dianne, Pepper, Mushroom or Gravy.	

(V) - Vegetarian

(G) - Gluten Friendly

(Vg) - Vegan

Dessert

Gin & Tonic Cheesecake

House made baked Gin & Tonic cheesecake topped with gin confit lemons and a tonic spiked lemon curd. (V)

\$14

Sticky Date Pudding

Our very own sticky date pudding with butterscotch sauce and ginger crumble served with ice-cream. (V)

\$12

Espresso Martini Crème Brûlée

A favourite cocktail turned into our very own brûlée, made with vanilla vodka and Kahlua, served with house made biscotti and ice-cream. (V)

\$15

Rich Chocolate Fondant

Self saucing chocolate fondant with vanilla ice cream and house made praline.

\$12

Affogato

Shot of espresso served with vanilla ice-cream and a shot of your choice of Frangelico, Baileys, Kahlua or Tia Maria. (G) (V)

\$16

Cake-age

Per Person

\$3

Tea & Coffee

Pot of Tea for One

Black Tea, Earl Grey, English Breakfast, Peppermint or Green Tea.

\$4

Coffee (Regular/Large)

Espresso, Long Black, Flat White, Cappuccino, Latte.

\$4/4.5

Irish Coffee

Coffee, Baileys Irish Cream and Jameson Irish Whiskey, topped with whipped cream.

\$12.5

(V) - Vegetarian

(G) - Gluten Friendly

(Vg) - Vegan

Children's Menu

(12 years and under)

Mains

Chicken Schnitzel Tender freshly crumbed breast prepared by our Chef, served with shoestring fries.	\$13
Chicken Nuggets Bite sized, crumbed chicken nuggets, served with shoestring fries.	\$13
Cheeseburger A classic cheeseburger made with a succulent beef patty, cheese and tomato sauce, served with shoestring fries.	\$13
Beer Battered Fish Beer battered flathead fillets, served with shoestring fries.	\$13
Sausage, Mash & Gravy Traditional locally made thick beef sausage served with creamy mash and gravy.	\$13
Spaghetti Bolognese A rich, meaty sauce with a tomato base, served with spaghetti and topped with mozzarella cheese.	\$13

All children's main meals include a small (middy) soft drink

Sides

Garden Salad A child-sized selection of mixed lettuce, tomato, cucumber, red peppers & Spanish onion. (V) (G) (Vg)	\$3.5
Seasonal Greens A child-sized selection of fresh steamed seasonal vegetables. (V) (G) (Vg)	\$3.5

Dessert

Ice Cream Sundae Vanilla ice cream served with sprinkles and your choice of topping.	\$4
--	-----



Please ask a member of our team
for crayons and paper if need.

(V) - Vegetarian

(G) - Gluten Friendly

(Vg) - Vegan