

BURGERS (Lunch time only)

Alpine Burger \$27

Fresh lightly toasted bun, house made beef patty, lettuce, beetroot, tomato, cheese, bacon, egg, caramelised onions and our own special burger sauce. Served with fries.

Pulled Pork Burger \$26

Succulent pulled pork, house made slaw and Ally's special sauce on a toasted brioche bun. Served with fries.

Hawaiian Burger \$26

Fresh lightly toasted bun, tender crumbed schnitzel, grilled pineapple, bacon, cheese, tomato, lettuce and aioli. Served with fries.

Steak Sandwich \$26

Tender steak on lightly toasted ciabatta with double brie cheese, tomato, red onion, rocket, caramelised onion and balsamic aioli. Served with fries.

Katsu Chicken Burger \$26

Japanese style crispy curry katsu chicken with slaw, kewpie mayo and pickled ginger on a lightly toasted brioche bun. Served with fries.

Classic Cheese Burger \$25

Classic wagyu beef burger with cheese, caramelised onion, gherkins, mustard and tomato sauce on a toasted brioche bun. Served with fries.

Upgrade your fries \$4

Beer battered 'bad boy' chips

Sweet potato chips

Note: Gluten free bread is available for an extra \$3

CHILDRENS MENU

(12 years and under only)

All meals \$15 - Includes a middy of soft drink and an activity pack.

Chicken schnitzel and fries

Chicken nuggets and fries

Cheeseburger and fries

Beer battered fish and fries

Sausages, mash and gravy

Spaghetti Bolognese with mozzarella

Add-on \$4.5

Children's size salad or steamed seasonal vegetables.

Desserts \$4

Ice cream sundae, sprinkles and choice of topping.

LOOKING TO HOLD YOUR NEXT FUNCTION?

The Alpine is the perfect place
to hold your next event!

From small group meetings and intimate dinners to large functions and corporate conferences, we are experts in creating perfect and tailored event options for any number of people.

Whether you're planning a special occasion, your end of year Christmas function or anything in between, our event spaces can be customised with you in mind to bring your vision to life.

Enquire at:

info@alpinehotel.com.au

or give us a call on

02 6452 1466

ALPINE HOTEL

BISTRO MENU



Opening Hours

Lunch: 12pm-2pm

Dinner: 6pm-9pm

SNACKS

Garlic Bread	\$8
Add Cheese \$3	
Add Bacon \$3	
Duck Spring Rolls	\$16
Fresh house made duck spring rolls served with an orange and ginger glaze. 2 per serve.	
Pork Belly Bites	\$18
Ally's famous pork belly bites served with a sticky bourbon glaze. 6 per serve. (G)	
Fish Tacos	\$17
Lightly battered fresh fish with slaw, lime aioli and a tomato and coriander salsa in a soft tortilla. 2 per serve.	
Add Guacamole and Sour Cream \$4.50	
Chilli Squid	\$16
Crispy chilli squid with a julienne vegetable salad.	
Steamed Bao Buns	\$14
See our specials board or ask our waitstaff for todays choice. 2 per serve.	

LIGHTER MEALS

Seared Poke Bowl	\$30
Your choice of Seared Beef or Salmon, served with pickled onion and radish, tomato, edamame, avocado, cucumber, sticky rice, crispy wontons and Asian style dipping sauce.	
Roasted Vegetable & Haloumi Salad	\$26
Roasted beetroot, pumpkin, potato, carrot, capsicum & mushroom with grilled haloumi, asparagus, baby spinach and a balsamic glaze. (G)(V)	
Warm Chicken Tikka Salad	\$27
Marinated Tikka chicken tossed with cos lettuce, cucumber, Spanish onion and tomato with a mint yoghurt dressing and poppadum.	
Moroccan Lamb Salad	\$32
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.	
Asian Style Pork Noodle Salad	\$29
Crispy pork belly in a Vietnamese style rice vermicelli noodle, cucumber, carrot and bean salad with peanuts, fried shallots and nuoc cham. (G)	
Anita's Crispy Duck Salad	\$29
Asian style cabbage salad with carrot, leek, capsicum, shallots, daikon and radish, with pomegranate, hoisin vinaigrette and garnished with gowgee crisps.	

PUB CLASSICS

Eye Fillet	\$48
Cooked medium-rare and served with duck fat potatoes, green beans, broccolini, toasted almonds and topped with a cafe de paris butter. (G)	
Sirloin Steak 350g	\$42
Cooked to your liking and served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips. (G)	
Grass Fed T-Bone Steak 350g	\$44
Cooked to your liking and served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips. (G)	
Alpine Grain Fed 300g Rump	\$36
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 and Mash	\$27
Locally made traditional thick beef sausages served with onion gravy, creamy mash and spinach.	
Fish and Chips	\$27
Fresh fish of the day coated in house made beer batter and served with chips, garden salad, tartare sauce and lemon.	
Chicken Schnitzel	\$27
Tender freshly crumbed breast, served with your choice of fresh seasonal vegetables or salad, with either mash or potato bake, or chips.	
Veal Schnitzel	\$35
Tender freshly crumbed veal prepared by our Chef and served with fries, cherry relish and wedge of lemon.	
Chicken Parmigiana	\$32
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	\$44
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.	
Sticky Bourbon Pork Ribs	Half \$30/Full \$44
Ally's famous sticky bourbon glazed pork ribs served with house made onion rings and slaw.	

Slow Braised Lamb Shank	One \$29/Two \$40
Lamb shanks slowly braised in a tomato, red wine and garlic sauce, served with creamy mash and green beans. (G)	

(V) - Vegetarian (VG) - Vegan
(G) - Gluten Friendly

DAILY SPECIALS

Please see our daily specials board or ask our wait staff for todays choices.

Curry of the Day	\$30
Fish of the Day	\$36
Pasta of the Day	\$30
Vegan Bowl	\$30

*Prices are subject to change

SIDES

Steamed Greens	\$10
Freshly steamed green beans, broccolini and asparagus sprinkled with toasted flaked almonds. (G)	
Side Garden Salad	\$8
Mixed lettuce, tomato, cucumber, red peppers and Spanish onion. (G)	
Potato Bake	\$7
House made potato bake, cream, cheese and bacon. (G)	
Mash	\$6
House made buttery and creamy mash. (G)	
Beer Battered Chips	\$12
Large beer battered 'bad boys'.	
Sweet Potato Chips	\$12
Sweet potato chips served with lemon and rosemary salt and aioli.	
Fries	\$10
Bowl of shoestring fries.	
Sauces	\$3.5
Freshly prepared Dianne, Pepper, Mushroom, Gravy or Cafe de Paris Butter.	

DESSERTS

Apple & Rhubarb Crumble	\$15
Stewed spiced apple and rhubarb, topped with a macadamia crumble and ice-cream. (G)	
Sticky Date Pudding	\$15
House made sticky date pudding with butterscotch sauce and served with ice-cream.	
Rich Chocolate Brownie	\$15
House made rich chocolate brownie, served with a honeycomb popcorn and ice-cream.	

Please note that whilst every care is taken when preparing meals for specific dietary requirements, we are a kitchen that uses
GLUTEN and NUTS

Public Holidays will incur a 10% Surcharge