

DINNER MENU

HOUSE MADE PIZZA

Gluten free available for all

- Margarita - \$15
Napoli sauce, basil, cherry tomatoes, bocconcini and mozzarella.
- Aussie - \$22
Napoli sauce, bacon, onion, egg and mozzarella cheese.
- Chicken and camembert - \$26
Chicken, camembert, cranberry sauce, red onion and rocket topped with mozzarella.
- Greek lamb style - \$26
Lamb, red onion, olives, fetta, and spinach topped with mozzarella cheese and tzatziki.

HOUSE MADE PASTAS

CHOOSE YOUR SAUCE -

- Seafood marinara
Napoli sauce tossed with prawns, scallops, mussels, shrimp and onion with fresh basil.
- Matriciana
Napoli sauce tossed with salami, mushroom, onion and olives.
- Carbonara
Creamy carbonara with bacon.
- Chicken and Avo
Creamy sauce with avocado, spring onion and chicken.

CHOOSE YOUR PASTA -

- Penne (GF)
- Risotto
- Spaghetti
- Fettuccini
- Gnocchi

ALL \$26

GET SOCIAL



Aussie_Hotel



Aussie Hotel



Aussiehotel.net.au

ENTREES

Available all day

- Bruschetta - \$14 (GF Available)
Freshly sliced French stick toasted with olive oil and garlic topped with fresh tomato, basil, red onion, parmesan cheese and dressed with balsamic reduction.
- Garlic bread- \$10 (GF Available)
Freshly thick sliced French stick topped with our house made garlic and herb butter.
Add cheese - \$2
- Garlic pizza - \$14 (GF Available)
House made pizza base topped with garlic, sour cream, sweet chilli sauce and mozzarella cheese.
- Bowl of chips - \$8 (GF)
Served with aioli and tomato sauce.
- Entrée Calamari - \$19 (GF Available)
Salt and pepper crumbed calamari served with a side of garden salad, lemon wedges and tartare sauce.
- Wedges - \$10
Served with sweet chilli and sour cream.
- Entrée Pork Ribs - \$24 (GF Available-Change of chips)
Aussie style pork ribs coated in our house made marinade and served with fat chips
- Antipasto share platter - \$22 For 2 – (GF Available)
\$7 extra per person
Dips of the day served with ham, salami, prosciutto, olives, sundried tomatoes, feta cheese, bread and biscuits.
- Arancini Balls - \$14
Served on a bed of Napoli sauce and topped with rocket, parmesan cheese and a balsamic reduction.

DESSERTS

- Sticky Date pudding - \$12
House made sticky date served with butterscotch sauce, strawberries and ice cream.
- Warm choc Brownie - \$12
Served with salted caramel sauce and chocolate mousse
- Passionfruit Ice cream - \$12
Served with blueberry coulis, shaved coconut and macadamia nut brittle.
- Caramel Banana Waffle stack - \$12
Served with vanilla ice cream.

DINNER MENU

AUSSIE SALADS

Open souvlaki salad - \$28 (GF available-no bread)
A Greek style salad served with grilled lamb and pita bread and topped with tzatziki.

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Prawn, mango and avocado salad - \$25 (GF)
A salad of red radish, iceberg lettuce, cherry tomatoes, sesame seeds, sesame oil, avocado and mango. Topped with grilled prawns and Japanese mayo

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Thai Chicken Salad - \$24 (GF)
Marinated chicken tenderloins, mixed lettuce, red and white cabbage, red onion, spring onion, carrot, Thai basil, coriander, cashews and Thai dressing.

AUSSIE SCHNITZELS

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Chicken schnitzel - \$22 (GF available)
Golden pan-fried chicken breast schnitzel served with a side of gravy.

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Chicken Parma- \$26 (GF available)
Chicken Schnitzel topped with Napoli sauce and mozzarella cheese.

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Aussie Parma - \$26 (GF available)
Chicken schnitzel topped with BBQ sauce, bacon, egg and mozzarella cheese.

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Hawaiian Parma - \$26 (GF available)
Chicken schnitzel topped with Napoli sauce, ham, pineapple and mozzarella cheese.

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Beef Schnitzel - \$24
Beef schnitzel served with a side of gravy

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Beef Parma - \$26
Beef schnitzel topped with Napoli sauce and cheese.

AUSSIE STEAKS

350g Porterhouse - \$33

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300g Scotch fillet - \$36

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400g T Bone - \$30

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500g Ribeye - \$45

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Served with either
Chips and salad – Chips and veg – Mash and veg –
Chat potatoes, seasonal greens and sour cream

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And sauce of your choice
Gravy- creamy mushroom – Dianne – Peppercorn –
Beef and reef (extra \$7.50)

AUSSIE MAINS

Aussie Pork Belly - \$33 (GF available-change of sides)
Crispy skinned pork belly served with pan-fried gnocchi, chorizo, onion and an apple cider sauce.

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Chicken Christina - \$30 (GF)
Seared chicken breast with a creamy bacon sauce served with chips and salad.

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Mi Goreng - \$24
Wok tossed noodles with shrimp, chicken, egg, and vegetables in a light soy sauce.

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Nasi Goreng - \$24 (GF)
Chicken, shrimp, egg and vegetables pan fried with white rice and a light soy sauce.

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Pork Ribs - \$32 (GF Available)
Two racks of Aussie style pork spareribs coated in our house made marinade served with fat chips.

AUSSIE SEAFOOD

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Fish and Chips - \$25 (GF available – Grilled only)
Two pieces of house battered golden fried hake fillet served with chips, salad, tartare sauce and lemon wedges.

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Calamari- \$26 (GF available)
Salt and pepper crumbed calamari served with a garden salad, chips, lemon wedges and tartare sauce.

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Creamy Garlic Prawns - \$24 (GF)
Pan-fried Prawns in a creamy garlic sauce served with white rice and a side salad garnish.

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Paella - \$30 (GF)
Mussels, prawns, shrimp, scallops, chicken, olives, capsicum, onion and chorizo tossed through rice with a Spanish spice blend.

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Salmon - \$29 (GF)
Grilled salmon served with a salad of small diced cucumber, tomato, capsicum, red onion, parsley, quinoa, garlic, rocket and lemon juice.