

DINING MENU



BREADS

- Ciabatta Garlic Bread (v) 6
Ciabatta Cheesy Chive Topped Bread (v) 7

OYSTERS – AS ENTREE

- Natural (gf) 18.5 | 29.5
Kilpatrick (gf) 19 | 30

OYSTERS – AS MAIN

Includes salad & vegetable bar

- Natural (gf) 31 | 42
Kilpatrick (gf) 32 | 43

SOUPS & STARTERS

- Potato, Bacon & Leek Soup (gf) 8 | 18
- Roasted Pumpkin Soup (v) (vgoa) (gf) 8 | 18
- Duo of Arancini Balls (voa) 9 | 19
Pesto – Mozzarella (3) & Bolognese Arancini Balls (3)
with a side of tomato relish
- Crispy Battered Spiced Potato Wedges (v) (vg) 9 | 19
served with sweet chilli & sour cream
- Asian Trio (v) 7 | 17
mini spring rolls—dim sims—samosas
with soy dipping sauce

MAINS

- Butterfish (gfoa) 18 | 23
Crumbed – Grilled – Battered
- Panko Crumbed Calamari 20 | 24
- Salt & Pepper Squid 20 | 24
- Crumbed Prawns 23 | 33
- Creamy Garlic Prawns (gf) 23 | 33
- Seafood Basket 32
crumbed prawns – panko calamari – crumbed fish
- Beef Schnitzel 17 | 21
- Chicken Breast Schnitzel 16 | 20
- Gluten Free Chicken / Beef Schnitzel (gf) 25
- Vegan Schnitzel (vg) 14
- Grilled Chicken Breast (gf) 24
- Angus Pure Scotch Fillet (gf) 37
- Angus Pure Rump Steak (gf) 33

- Roast (gfoa) 18
- Big B.H Burger (voa) 24
our own beef patty, cheese, bacon, egg, caramelised onion, beetroot, pineapple, lettuce & burger sauce served on a brioche bun with a side of chips
- Caesar Salad (gfoa) (voa) 19
lettuce, bacon, parmesan cheese, anchovy fillet, crouton, egg. Dressed with our own caesar dressing (vegetarian option—delete bacon & anchovy—replace with pumpkin & walnuts)
- Chicken Caesar Salad (gfoa) 24
chicken, lettuce, bacon, parmesan cheese, anchovy fillet, crouton, egg. Dressed with our own caesar dressing
- Nasi Goreng (v) (vgoa) 19
Indonesian style fried rice
- Chicken Nasi Goreng 24
Indonesian style fried rice with chicken pieces
- Pork Belly (gf) 29
drizzled with apple cider glaze served on garlic mash
- Salad & Vegetable Bar 12

SAUCES & TOPPINGS

- Plain, Pepper, Dianne 4
- Creamy Mushroom, 4.5
- Gluten Free, 4.5
- Hollandaise, Béarnaise 4.5
- Parmigiana (gf) (v) 4.5
napoletana sauce, cheese
- B.B.Q Bacon (gf) 5.5
b.b.q sauce, bacon, cheese
- Caramelised Onion (gf) (v) 6.5
caramelised onion, hollandaise, bacon
- Creamy Seafood (gf) 8
prawns, creamy garlic sauce
- Monty's (gf) 10
prawns, squid, bacon, hollandaise

DINING MENU



CHILDREN'S MEALS 11

All children's meals include a dessert

Half Chicken Schnitzel & Chips

Half Beef Schnitzel & Chips

Chicken Nuggets & Chips

Cheese topped Spaghetti Bolognese

Battered Fish & Chips

Children's gravy \$1 (plain, dienne, pepper)

\$2 (mushroom, hollandaise, béarnaise)

DESSERT OPTIONS

Kid's Sundae

Chocolate, Caramel, Strawberry

Jelly Cup

Raspberry, Orange

DESSERTS

Vanilla Ice-Cream Nut Sundae (gf) 8

Chocolate, Strawberry, Caramel, Vanilla, Banana

Churros Plate (vg) 9

*cinnamon dusted churros with a salted caramel sauce
& vanilla whipped cream*

** soy ice-cream used for vegan option*

Sticky Date Pudding 10

*served with whipped cream
& butterscotch sauce*

Chocolate Self Saucing Pudding 10

served with a choice of cream or ice-cream

Choc-Berry Tart (gf) 10

served with whipped cream

Pecan Pie 9

served with whipped cream

Affogato (gf) 8

SIDES

Small Bowl of Chips (v) (vg) 5 | 15

Large Bowl of Chips (v) (vg) 7 | 17

Bowl Gluten Free Chips (v) (vg) (gf) 8 | 18

Bowl Sweet Potato Wedges (v) (vg) 9 | 19

Bowl of Mashed Potato (v) (vgoa) 5 | 15

Bowl of Cheesy Mashed Potato (v) 5.5 | 15.5

DRINKS

HOT

We use locally roasted Arrosto coffee beans

Short Black 5 | 5.5

Long Black 5 | 5.5

Flat White 5 | 5.5

Cappuccino 5 | 5.5

Café Late 5 | 5.5

Decaf 5 | 5.5

Hot Chocolate 5 | 5.5

Mocha 5 | 5.5

COLD

Milkshake 5.5

Thick shake 6.5

Iced Coffee 6.5

Soy milk + \$1

Ice-Cream Toppings & Milkshake Flavours are all Gluten free

(v) = Vegetarian, (voa) = Vegetarian option available, (vg) = Vegan, (vgoa) Vegan option available
(gf) = Gluten Free, (gfoa) = Gluten Free Option Available

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