

BARMERA HOTEL

ENTREES

GARLIC BREAD \$10

add cheese \$2

BRUSCHETTA \$15

tomato, onion, basil, garlic,
parmesan, balsamic glaze

SOUP OF THE DAY

(GFO) \$10

garlic bread

SALT & PEPPER

SQUID \$15

lemon, aioli

WEDGES \$13

sweet chilli, sour cream

SIDES

CHIPS \$9

GARDEN SALAD \$7

CREAMY MASH \$7

BUTTERED SEASONAL VEGETABLES \$7

PANS

MUSHROOM & CHICKEN RISOTTO

(GF)(VO) \$28

grilled chicken,
grilled mushrooms,
arborio rice

LINGUINI CARBONARA (vo) \$26

bacon, garlic,
parmesan, white wine
& cream sauce

add chicken \$6

BUTTER CHICKEN \$29

mild creamy curry,
chicken marinated in
yoghurt & spices,
rice, naan bread

GARLIC PRAWNS

(GF) \$35

creamy garlic &
white wine sauce,
steamed rice

SWEET & SOUR PORK (GFO) \$29

battered pork pieces,
pineapple, capsicum,
sweet & sour sauce,
steamed rice

BEEF & BURGUNDY (GF) \$28

tender braised beef,
mushrooms, red wine
sauce, mash

SPAGHETTI BOLOGNESE \$26

traditional rich meat sauce,
shaved parmesan

PUB FAVOURITES

FISH & CHIPS (GFO)

\$28

choice of battered, grilled
or crumbed

tartare, lemon, chips, salad

SEAFOOD BASKET

(GFO) \$39

battered fish, crumbed
prawns, scallops,
salt & pepper squid,
tartare, lemon, chips, salad

LAMB SHANK \$30

slow cooked, tomato
& red wine sauce,
mash, broccolini

SALT & PEPPER

SQUID \$29

chips, salad, lemon, aioli

CRISPY SKIN ORANGE GLAZE

SALMON (GF) \$36

chat potatoes, broccolini

ROAST OF THE DAY

(GFO) \$27

ask our staff

roast potatoes, vegetables,
traditional sides and gravy

CHICKEN SCHNITZEL

(GFO)(VGO) \$27

chips & salad

plant based option
available

CHICKEN PARMIGIANA (GFO)

\$30

napolitana sauce, ham,
mozzarella, chips, salad

CHICKEN HAWAIIAN

(GFO) \$32

napolitana sauce, ham,
pineapple, mozzarella,
chips, salad

BEEF SCHNITZEL

(GFO) \$29

chips, salad

add parmigiana \$3

add hawaiian \$5

WAGYU BEEF BURGER \$27

grilled wagyu pattie,
lettuce, tomato, pickles,
bacon, toasted brioche
bun, chips

add egg \$2

CHICKEN SCHNITZEL BLT BURGER \$27

chicken schnitzel,
brioche bun, bacon,
lettuce, tomato,
aioli, chips

CAESAR SALAD (GFO)

(VO) \$25

cos lettuce, bacon,
croutons, parmesan
cheese, anchovies,
poached egg

add chicken \$6

add salt & pepper squid \$8

add prawns \$10

THAI BEEF SALAD

(GFO)(VO) \$29

marinated beef strips,
cos lettuce, chilli, mint,
coriander, lime, cherry
tomatoes, vermicelli

400G RUMP (GFO) \$43

cooked to your liking,
chips, salad

*please allow 25-30 minutes
for a well done*

300G PORTERHOUSE

(GFO) \$45

cooked to your liking,
chips, salad

*please allow 25-30 minutes
for a well done*

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

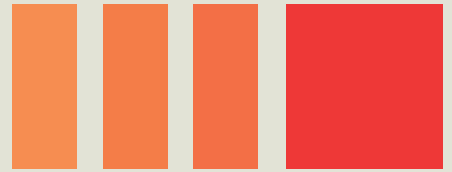
V = VEGETARIAN **VE** = VEGAN **VO** = VEGETARIAN OPTION
GF = GLUTEN FRIENDLY **GFO** = GLUTEN FRIENDLY OPTION

Terms & Conditions Apply
15% Surcharge Applies on Public Holidays



BISTRO

M E N U



TOPPERS & SAUCES

SAUCES (GFO) \$2

gravy, mushroom, diane, pepper, aioli,
hollandaise, garlic, tomato, bbq

GARLIC PRAWN TOPPING (GF) \$10

grilled prawns, creamy garlic sauce

BBQ BACON (GF) \$10

bacon, bbq sauce, mozzarella cheese

MONTY'S TOPPER (GF) \$14

bacon, prawns, squid,
hollandaise sauce

DESSERTS

CHURROS (V) \$12

cinnamon sugar, butterscotch sauce,
whipped cream

STICKY DATE PUDDING (V) \$11

butterscotch sauce, ice cream

ICE-CREAM SUNDAE (V)(GF) \$12

classic ice cream in a glass w/ nuts, topping of choice
(chocolate, caramel, strawberry, vanilla, mango)

DESSERT OF THE WEEK \$10

please ask our staff

KIDS MEALS

12 & Under

complimentary ice cream cup or raspberry jelly cup

CHICKEN SCHNITZEL & CHIPS (GFO) \$14

BEEF SCHNITZEL & CHIPS (GFO) \$14

CHICKEN NUGGETS & CHIPS \$14

FISH BITES & CHIPS (GFO) \$14

SPAGHETTI BOLOGNESE OR NAPOLITANA (VO) \$14

SENIORS OPTIONS

ENTRÉE

GARLIC BREAD \$6

SOUP OF THE DAY (GFO) \$6

garlic bread

MAINS

FISH & CHIPS (GFO) \$18

choice of battered, grilled or crumbed
chips, salad, lemon, tartare

CHICKEN SCHNITZEL (GFO)(VGO) \$18

chips, salad

add parmi topping | add hawaiian topping \$3

BEEF SCHNITZEL (GFO) \$18

chips, salad

add parmi topping | add hawaiian topping \$3

ROAST OF THE DAY (GFO) \$18

roast potatoes, vegetables, traditional sides, gravy

SALT & PEPPER SQUID \$18

chips, salad, lemon, aioli

GARLIC PRAWNS (GF) \$24

creamy garlic & white wine sauce, steamed rice

LINGUINE CARBONARA (VO) \$18

bacon, garlic, parmesan, white wine & cream sauce
add chicken \$3

SPAGHETTI BOLOGNESE \$18

parmesan cheese

BEEF & BURGUNDY (GF) \$18

tender braised beef, mushrooms, red wine sauce,
mash

BUTTER CHICKEN \$18

mild creamy curry, chicken marinated in yoghurt
& spices, rice, naan bread

CAESER SALAD (GFO)(VO) \$18

cos lettuce, bacon, croutons, parmesan cheese,
anchovies, poached egg

add chicken \$3 | add salt & pepper squid \$5

add prawns \$6

DESSERT

STICKY DATE PUDDING (V) \$6

butterscotch sauce, ice cream

SENIOR DESSERT OF THE WEEK \$6



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