

DINNER MENU

AUSSIE
HOTEL

ENTREES

BOWL OF CHIP (GF) 10

Served with Aioli and Tomato Sauce

GARLIC BREAD (GFA) 12

Freshly sliced French stick topped with our homemade garlic and herb butter. **Add Cheese +2**

GARLIC PIZZA (GFA) 20

Garlic, Sweet Chilli sauce, Sour Cream, and Mozzarella cheese.

BRUSCHETTA (GFA) 18

Freshly sliced French stick, toasted with olive oil and garlic, topped with fresh tomato, basil, red onion, parmesan cheese, and dressed with a balsamic reduction.

NACHOS (GF) 19

Homemade Chilli Con Carne, served on Corn Chips, with Cheese, Sour Cream, and Guacamole.

ARANCINI BALLS (GF) 18

House made arancini balls served on a bed of Napoli sauce and topped with rocket, parmesan cheese and a balsamic reduction.

PASTAS

All Pastas come with a choice of Spaghetti, Fettuccine, Pappardelle, Gnocchi or Penne (GF)

BOLOGNAISE (GFA) 25

Pasta, tossed in our house made Bolognese sauce, and topped with Parmesan cheese. (Best served with Spaghetti)

CREAMY PUMPKIN & SPINACH RISOTTO (GF/V) 29

Grilled pumpkin, spinach, parmesan & butter risotto
Add Chicken or Prawns +5

CARBONARA (GFA) 28

Creamy Carbonara with Bacon. (Best served with Fettuccine)
Add Chicken +5

LAMB SHANK (GFA) 33

Braised Lamb Shank and vegetable Ragout. (Best served with Pappardelle)

VEGETARIAN LASAGNE (GF) 26.0

House made baked Lasagne topped with Parmesan cheese and served with your choice of sides.

WOODFIRE PIZZA

MARGARITA (GFA) 22

Napoli sauce, Basil, Cherry Tomatoes, Bocconcini and Mozzarella.

PEPPERONI PIZZA (GFA) 25

House made Napoli sauce, Pepperoni Salami and Mozzarella.

CAPRICCIOSA PIZZA (GFA) 25

House made Napoli sauce, Ham, Mushroom, Red Onion, Oregano, Black Olives and Mozzarella Cheese.

HAWAIIAN PIZZA (GFA) 25

House made Napoli sauce, Ham, Pineapple, Mozzarella.

AUSSIE PIZZA (GFA) 25

Napoli sauce, Ham, Bacon, Egg and Mozzarella.

MEATLOVERS PIZZA (GFA) 27

Napoli sauce, Chicken, Bacon, Ham, Chorizo, Salami, Red Onion BBQ Sauce and Mozzarella.

GREEK LAMB PIZZA (GFA) 27

Lamb, Red Onion, Olives, Fetta, and Spinach topped with Mozzarella and Tzatziki.

SALADS

CAESAR SALAD (GFA) 28

On a Salad of Cos Lettuce, crispy Bacon Croutons and Parmesan tossed in a house made Caesar Dressing.
Add Chicken or Prawns +5

GREEK LAMB SALAD (GFA) 35

A Greek style salad served with grilled Lamb fillet, in a rich dressing and Pita bread topped with Tzatziki.

SCHNITZEL AND PARMA

All served with your choice of sides:

Chips and Salad, or Chips and Vegetables.

CHICKEN SCHNITZEL (GFA) 28

Freshly crumbed chicken breast schnitzel served with a side of gravy.

CHICKEN PARMA (GFA) 30

Chicken Schnitzel topped with Napoli sauce and mozzarella cheese.

AUSSIE PARMA (GFA) 32

Chicken schnitzel topped with BBQ sauce, bacon, egg and mozzarella cheese.

HAWAIIAN PARMA (GFA) 32

Chicken schnitzel topped with Napoli sauce, ham, pineapple and mozzarella cheese.

MEXICAN PARMA (GFA) 33

Chicken schnitzel topped with chilli con carne, corn chips, mozzarella cheese and sour cream.



ORDER & PAY ON YOUR PHONE

We'll bring it to you. Got The Pass App?
Simply open the app & choose how to order.

(GF) – Gluten Free | (GFA) – Gluten Free Available

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1% + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 10% public holiday surcharge applies.

DINNER MENU

MAINS

AUSSIE PORK BELLY(GF) 44

Crispy skinned pork belly served on a creamy savoy cabbage and potato gnocchi, with a honey glaze.

CHICKEN CHRISTINA (GF) 36

Seared chicken breast with a creamy bacon sauce served with chips and salad.

MI GORENG (GFA) 32

Chicken, shrimp, egg and vegetables, pan fried with hokkien noodles and a light soy sauce. (GF - "Nasi Goreng" - Rice Stir-fry)

PORK RIBS(GF) 39

Two racks of Aussie style pork spareribs coated in our house made marinade served with chips and coleslaw.

LAMB CUTLETS 39

3 Golden crumbed lamb cutlets served on potato mash, with steamed vegetables and gravy.

SEAFOOD

FISH AND CHIPS 31

Your **choice** of:

Beer Battered **or** Grilled Barramundi (GF)

Served with chips and salad or chips and vegetables, with tartare sauce and lemon wedges.

CALAMARI (GFA) 31

Salt and lemon pepper crumbed Calamari (7) served with a garden salad, chips, lemon wedges and tartare sauce.

CREAMY GARLIC PRAWNS (GF) 33

Pan-fried Prawns (7) in a creamy garlic sauce served with white rice and a side salad garnish.

SALMON (GF) 41

Cajun spiced grilled salmon served with grilled asparagus, chat potatoes, and an almond lemon butter.

STEAKS

300g Porterhouse 45

300g Scotch Fillet 51

Served with **Onion Rings** and either

Chips and salad – Chips and veg – Mash and veg 2
Chat potatoes, seasonal greens and sour cream 3

And **sauce of your choice**

Gravy – Creamy Mushroom – Peppercorn
OR make it a **Beef and Reef (+14)**

DESSERTS

STICKY DATE PUDDING 14

House made Sticky Date served with butterscotch sauce, strawberries and ice cream.

APPLE PIE 14

House made Apple Pie served hot with vanilla custard and ice cream

CHOC LAVA CAKE (GF) 14

Homemade Chocolate Lava cake, served with vanilla ice cream and strawberries.

CARROT CAKE 14

House made carrot cake, w/ walnuts and cream cheese icing served with strawberry ragout

aussie
HOTEL

WHAT'S ON AT THE AUSSIE

TRIVIA NIGHT

Every Tuesday

Starts 7pm

HAPPY HOUR

Every Friday

From 5pm-7pm

KARAOKE NIGHT

Every Friday

Starts 9pm in Jack's Bar

www.aussiehotel.com

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