

ANGLESEA HOTEL

MENU

Please Order at the Bar

ENTRÉE

GARLIC BREAD

add cheese \$2 add bacon \$2

SOUP OF THE DAY served with a warm bread roll and butter

MOZZARELLA STICKS (8) cheese sticks coated with Italian herbs served with a rocket and onion, parmesan salad and lime aioli [V]

PUMPKIN AND SAGE ARANCINI BALLS (4) served with a rocket, onion and parmesan salad, aioli and finished with a balsamic glaze [VEO, GFO]

SALT & PEPPER CALAMARI served with a rocket, parmesan and onion salad with lime aioli [GFO, DFO]

PRAWN GYOZA (6) deep fried served with an asian salad and sweet dipping sauce [DF]

CHICKEN WINGS (6) served with your choice of ranch or buffalo sauce [DFO]

NACHOS tortilla chips layered with melted cheese and served with tomato salsa, guacamole, jalapenos and sour cream [GFO, DFO, VO, VEO]

add beef chilli con carne \$5

HOUSEMADE MEATBALLS (4) served with a roasted tomato and capsicum sauce and grilled flatbread [GFO]

FALAFELS (6) served with a roasted tomato and capsicum sauce [V, VE]

\$12.00

\$12.50

\$16.90

\$18.90

\$18.90

\$18.90

\$16.90

\$16.90

\$18.50

\$16.90

KID& under 12 yrs only

FISH & CHIPS battered flathead tails (2) served with chips and tomato sauce

CHICKEN NUGGETS (6) served with chips and tomato sauce

PENNE BOLOGNESE house made bolognese served with penne pasta topped with parmesan cheese

HOT DIGGITY DOG served in a bun with a side of chips and tomato sauce

\$14.90

\$14.90

\$14.90

\$14.90

KID& DESSERT&

FROG IN A POND flavoured jelly with chocolate frog

add scoop of ice cream \$1

VANILLA ICE CREAM topped with sprinkles and choice of topping; chocolate, caramel, strawberry or vanilla [GFO]

add chocolate frog \$1

\$5.00

\$5.00

SIDE&

BATTERED CHIPS served with aioli [V, VEO]

SWEET POTATO FRIES served with Aioli [GFO, VEO]

WEDGES served with sweet chilli sauce & sour cream [V, VEO]

HOUSE VEGETABLES blanched and sauteed in butter [V, VEO]

GARDEN SALAD

\$12.00

\$12.00

\$14.90

\$10.00

\$10.00

SAUCE&

Gravy, Mushroom, Pepper [all GF]

Aioli, Sour Cream, Sweet Chilli, Mustard

Tomato

\$2.00

\$2.00

\$0.20

MAINS

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| CHICKEN SCHNITZEL crumbed chicken breast topped with your choice of sauce served with chips and salad <small>[DFO]</small> | \$27.90 |
| CHICKEN PARMIGIANA crumbed chicken breast topped with ham, napoli sauce and tasty cheese served with chips and salad | \$29.90 |
| VEGAN PARMIGIANA topped with napoli sauce and vegan mozzarella cheese, served with sweet potato chips and salad <small>[VE]</small> | \$27.90 |
| FLATHEAD TAILS battered and served with chips, salad, house made tartare sauce and lemon wedge | \$27.90 |
| SALT & PEPPER CALAMARI served with a rocket, parmesan and nion salad, chips and lime aioli <small>[GFO, DFO]</small> | \$29.90 |
| ATLANTIC SALMON fresh grilled atlantic salmon served on a bed of potato mash and broccolini with a creamy white wine sauce <small>[GFO]</small> | \$38.90 |
| BARRAMUNDI grilled and served with salad, chips, tartare sauce and lemon wedge <small>[GFO]</small> | \$32.90 |
| PORTERHOUSE STEAK (300g) cooked to your liking, served with chips and salad and your choice of sauce <small>[GFO,DFO]</small> | \$48.90 |
| EYE FILLET STEAK (300g) cooked to your liking served with a hasselback potato, seasonal greens and your choice of sauce <small>[GFO,DFO]</small> | \$56.90 |
| LAMB SHANK slow cooked lamb shank with creamy mash potato and peas, topped with sprig of rosemary <small>[GFO]</small> | \$31.50 |
| STEAK SANDWICH grilled steak in a ciabatta roll with lettuce, cheese, caramelised onion, pickled beetroot, tomato relish. Served with chips <i>add bacon \$2 add egg \$2</i> | \$28.90 |
| BEEF BURGER grilled beef patty, bacon, cheese, caramelised onion, butter lettuce, tomato and aioli served in a warm bun with chips <i>add egg \$2 add extra beef patty \$6</i> | \$27.90 |
| CRISPY SOUTHERN FRIED CHICKEN BURGER chicken breast marinated in a spicy blend of herbs and spices served in a warm bun with cheese, slaw, spicy mayo and a side of chips | \$27.90 |

DF - DAIRY FREE, DFO - DAIRY FREE OPTION
GF-GLUTEN FREE, GFO-GLUTEN FREE OPTION
V-VEGETARIAN, VO-VEGETARIAN OPTION
VE-VEGAN, VEO-VEGAN OPTION

PASTA & PANF

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| FRENCH MUSSELS cooked in a creamy white wine, garlic and onion sauce with cherry tomatoes and served with toasted bread <small>[GFO]</small> | \$29.90 |
| TUSCAN CHICKEN BREAST stuffed with a 3 cheese blend, sun-dried tomatoes and spinach baked in a creamy garlic and onion sauce. Served with hasselback potato and greens <small>[GFO]</small> | \$32.90 |
| GNOCCHI roasted pumpkin, mushrooms, heirloom tomatoes, peas, roquette, fresh chilli, onion and garlic finished with gnocchi and garlic infused butter topped with parmesan cheese and fresh herbs <small>[V, VEO, GFO,]</small> <i>add chicken \$5 add prawns \$5</i> | \$32.90 |
| SEAFOOD MARINARA prawns, scallops, salmon and calamari tossed through a lemon pepper sauce, spinach, onion, garlic and chilli with linguine pasta, topped with king prawn and fresh shaved parmesan | \$37.90 |
| GARLIC CHILLI PRAWNS cooked in a creamy garlic and onion sauce. Served with rice and a garlic and topped with micro herbs. Served with a wedge of garlic bread <small>[GFO]</small> | \$34.90 |

SALAD

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| ASIAN SALAD carrot, onion, cucumber, wombok, mixed lettuce, bean shoots, crispy shallots, sesame seeds, cashews and fresh chilli, finished with a house made asian dressing <small>[GFO, V, VEO]</small> <i>add one of the following for \$5 - chicken, prawns, calamari, halloumi</i> | \$28.90 |
| CRISPY THAI BEEF SALAD fried beef strips tossed through mixed lettuce, peanuts, carrots, ginger, crispy shallots, sesame seeds, finished with house made asian dressing <small>[GFO, VEO]</small> | \$29.90 |

DESSERTS

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| CHEESECAKE served with ice cream | \$12.00 |
| CHOCOLATE BROWNIE served with chocolate sauce and ice cream | \$12.00 |
| CHURROS served with ice cream and a chocolate ganache | \$12.00 |
| STICKY DATE PUDDING served warm with ice cream | \$12.00 |
| WAFFLES served with ice cream and a berry compote | \$14.00 |

PLEASE ADVISE STAFF OF ANY DIETARY REQUIRMENTS.WHILE WE ENDEAVOUR TO CATER FOR ALL, CHANGES ARE NOT ALWAYS POSSIBLE