

OLD ENGLAND HOTEL			
M E N U			
A S S O R T E D   B R E A D S			
Garlic & Herb Bread		V	\$10.00
Bruschetta Traditional (2)		V	\$14.00
Pesto, chopped tomato, red onion & basil with balsamic syrup			
Trio of Dips			\$17.00
Served with warm Turkish bread, dukkah & olives			
S M A L L   P L A T E S   &   T A P A S			
Mediterranean mix of marinated olives		V	\$7.00
Crab & Dill Croquettes (3)			\$14.00
Cheesy crab & dill croquettes served with chipotle lime sauce			
Ham & Cheese Croquettes (3)			\$14.00
Crispy fried ham & egg croquettes served with romesco sauce			
Polenta Chips (6)		V	\$15.00
Parmesan & herb polenta chips with red pepper, basil, pinenut pesto & salsa verde			
Duck & Mushroom Spring Rolls (2)			\$15.00
Served with lettuce, hot mint & tangy dipping sauce			
Chargrilled Calamari			\$16.00
Served with kipfler potatoes, sherry vinegar, olive oil, paprika & parsley			
Korean Gochujang Wings (6)			\$16.00
Sweet, sour & spicy chicken wings, toasted sesame & coriander			
Thai Fish & Prawn Cakes			\$16.00
with tangy tomato dipping sauce, crisp Asian herb & vegetable salad			
Chicken Satay Sticks (4)		GF	\$16.00
Served with spicy peanut satay sauce			
A N Y   3   T A P A S   -   \$42.00			
Fresh Natural Oysters		6 oysters	\$22.00 // 12 oysters \$36.00
Oysters Kilpatrick		6 oysters	\$25.00 // 12 oysters \$38.00
S A L A D   M E A L S			
Chicken Caesar			\$32.00
Baby cos lettuce, bacon, croutons, anchovies, poached egg & creamy balsamic dressing			
Thai Prawn Salad			\$34.00
Poached prawns tossed in a tangy Thai tomato dressing, watermelon, Asian herbs & rice noodles			
P A R M I G I A N A			
Eggplant Parmigiana		V	\$29.00
with tomato basil sauce, melted cheese, chips & a garden salad			
Chicken Parmigiana			\$32.00
with smoked ham, tomato basil sauce, melted cheese, chips & a garden salad			
Premium Parmigiana			\$34.00
with prosciutto, tomato basil pesto sauce, olives, feta, chips & a garden salad			
S T I R   F R Y			
Stir Fried Asian Vegetables and Silken Tofu		V	\$30.00
Asian vegetables finished with soy, lemon grass, ginger, chilli, crisp tofu & Asian herbs			
Chilli Black Bean Beef Stir Fry			\$30.00
Served with hokkien noodles, Asian greens, snow peas & baby corn			
Wok Fried Marinated Chicken			\$32.00
Tossed with Asian greens, water chestnuts & hokkien noodles, finished with sweet soy & chilli sauce			
V - Vegetarian   GF - Gluten Free		October 24	

P A S T A   &   R I S O T T O		
Mushroom Risotto	V GF	\$33.00
Swiss brown, shitake, button & porcini mushrooms, cooked in vegetable stock with thyme & baby spinach, & a parmesan wafer & truffle oil		
Chicken Risotto	GF	\$33.00
Chicken breast with peas, basil, crispy prosciutto with grana & a parmesan wafer		
Goats Cheese & Pesto Ravioli	V	\$33.00
with king mushrooms, braised eggplant & cherry tomatoes, creamy herb sauce & parmesan		
Gnocchi with Lamb Ragu		\$33.00
Gnocchi with slow braised lamb shoulder, tomato, olives, herbs, peppers & lemon		
Prawn & Atlantic Salmon Saffron Linguine		\$36.00
with chilli, garlic, olive oil, lemon, & cherry tomatoes, finished with rocket, parmesan & anchovies		
F I S H   &   S E A F O O D		
Old Fashioned Fish & Chips		\$30.00
Beer battered Hake with tartar sauce & garden salad		
Grilled Fresh Flake		\$34.00
with basil mayonnaise, chips & garden salad		
Calamari		\$34.00
Lightly floured & fried, served on rocket & parmesan salad with red pepper & garlic aioli		
Prawn & Calamari, Vietnamese Style	GF	\$35.00
with fresh chilli, tomato, fish sauce, lemongrass & pepper, herbs & lime served with steamed rice		
Atlantic Salmon Fillet	GF	\$37.00
Char-grilled & served on a nicoise salad of green beans, roasted peppers, kipfler potatoes, olives & soft boiled egg with creamy balsamic dressing		
Garlic Prawns	GF	\$39.00
Sautéed with shallots in a creamy sauce served with jasmine rice		
P U B   F A V O U R I T E S		
OE Burger		\$30.00
Char-grilled 200g pattie, bacon, melted cheese, lettuce, tomato, caramelised onions, pickle, tomato relish in a toasted Brioche bun, served with chips		
Traditional Pork Sausages		\$30.00
Char-grilled served with creamy mashed potato, caramelised onion, red wine sauce & steamed greens		
Pork Rib Eye		\$39.00
Tender 300g pork rib eye coated in lemon, parmesan & herb crumbs served with potato rosti, rocket & parmesan salad and red peppers & garlic aioli		
Greek Lamb	GF	\$36.00
Marinated char-grilled lamb rump on a Greek salad, tossed in lemon oil with salsa verde and tzatziki		
C H A R G R I L L S   &   O T H E R   M E A T S		
Porterhouse Steak (350g)	GF	\$52.00
Aged Eye Fillet (250g)	GF	\$52.00
Rib Eye (500g)	GF	\$65.00
<i>Steaks served with handcut crisp potatoes, and a <b>choice of</b> grilled field mushrooms &amp; wilted spinach <b>or</b> salad</i>		
<i><b>Choice of;</b> Pepper sauce, Forest mushroom sauce, Port Wine Jus or Herb Butter</i>		
R E C O M M E N D E D   W I N E		
Penfolds Bin 28 Shiraz, SA, Australia		\$20/150ml
D E S S E R T S		
A selection of the finest Ice creams and Sorbets		\$17.00
Served with home made sesame & chocolate tuiles		
Rhubarb and Pear Crumble		\$17.00
Served with double cream		
Vanilla Bean Crème Brulée	GF	\$17.00
Served with berry compote & double cream		
Tiramisu		\$17.00
Individual tiramisu drizzled with liqueur chocolate sauce and espresso ice cream		
Chef's Homemade Tart		\$17.00
Baked in House - Served with fresh cream or ice cream		
Trio of Cannoli		\$17.00
Filled with chocolate, coffee & citrus ricotta cream with pistachio praline		

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