

CARDINIA HOTEL

GREAT FOOD • GOOD TIMES

SHARING BREADS & STARTERS

GARLIC BREAD \$9

GARLIC BREAD W CHEESE \$10.5

ROSEMARY FOCACCIA \$9

ITALIAN FLATBREAD
W BALSAMIC & EVO (VEG)

ADD TODAY'S HOUSE DIP – \$3

GARLIC PIZZA \$10.5

STONE BAKED THIN CRUST PIZZA
W GARLIC & MOZZARELLA

HERB PIZZA \$10.5

STONE BAKED THIN CRUST PIZZA
W ITALIAN HERBS & MOZZARELLA

TOMATO BRUSCHETTA – \$12

W TOMATO, ROASTED PEPPERS
& RED ONION, BASIL (VEGAN)

CAULIFLOWER FRITTERS \$10.5

CRISPY BATTERED CAULIFLOWER BITES
W DATE & CHILLI RELISH (VEGAN, GF)

SWEET POTATO WEDGES \$10.5

W GREEN GODDESS SAUCE (VEGAN)

NONNA'S MEATBALLS \$14

VEAL & PORK MEATBALLS,
ITALIAN HERBS, NAPOLI SAUCE,
RICOTTA, FOCACCIA

PORK BELLY BITES \$15

TOSSED IN ITALIAN SWEET
& SOUR SAUCE

SOUTHERN FRIED CHICKEN – \$12

CRISPY COATING OF OUR OWN
SECRET SPICES, GARLIC AIOLI,
BBQ SAUCE

NEW ORLEANS PULLED PORK \$18

W SLIDER BUNS AND PICKLED
CABBAGE SLAW

LIME PEPPER CALAMARI \$15

W LEMON, AIOLI

GARLIC PRAWNS \$18

SAUTÉED PRAWNS IN CREAMY
GARLIC & HERB SAUCE (GF)

SALADS

WARM MEDITERRANEAN ANTIPASTI SALAD \$18

CHAR GRILLED VEGETABLES,
PEPPERS, FETA, RED ONION,
CHERRY TOMATOES, ROCKET,
SPINACH, TANGY HERB VINAIGRETTE
(VEG, GF)

CAESAR SALAD – \$18

COS LETTUCE, CRISPY BACON,
CROUTONS, ANCHOVIES, SHAVED
PARMESAN, POACHED EGG, WITH
A HOUSE MADE DRESSING

PRAWN & GARDEN HARVEST SALAD \$27

PRAWNS, PEAS, CUCUMBER,
ZUCCHINI, MIXED LEAVES, GREEN
GODDESS DRESSING (GF)

– ADD-ONS –

ANTIPASTI & CAESAR SALAD

SOUTHERN FRIED OR
GRILLED CHICKEN
LIME PEPPER CALAMARI
+ \$6 EACH

PASTA & RISOTTO

BRAISED LAMB RISOTTO \$24

SLOW COOKED LAMB SHOULDER,
IN TOMATO & PEPPERS,
PARMESAN (GF)

CHICKEN & MUSHROOM RISOTTO – \$21 (GF)

PENNE & MUSHROOM BOLOGNESE \$21

SLOW COOKED MUSHROOM
& TOMATO SAUCE (VEGAN)

BEEF LASAGNE – \$24

SERVED W ROCKET & PARMESAN
SALAD, BALSAMIC DRESSING

HOUSE MADE GNOCCHI – \$21

ROASTED PUMPKIN, PEAS, PARMESAN,
CREAMY PESTO SAUCE (VEG)

ADD CHICKEN OR PRAWNS – +\$6

SPINACH & RICOTTA RAVIOLI \$24

BLISTERED CHERRY
TOMATOES, BROCCOLINI,
LEMON, HERBS, EVO (VEG)

HOUSE SPECIALTIES

& PUB FAVOURITES!

BRAISED LAMB RAGU – \$27

SLOW COOKED LAMB SHOULDER, IN TOMATO & PEPPERS, SERVED W BROCCOLINI & SOFT CREAMY POLENTA (GF)

CHICKEN SCALOPPINE \$27

PAN FRIED CHICKEN TENDERLOINS W BACON & MUSHROOMS, WHITE WINE CREAM SAUCE & POTATO MASH (GF)

JUMBO CRUMBED PORK COTOLETTA \$27

W ITALIAN POTATO & FENNEL SALAD

– BURGERS –

ANGUS BEEF – \$25

AMERICAN CHEDDAR, LETTUCE, TOMATO, PICKLES, SPECIAL BURGER SAUCE W CHIPS

SOUTHERN FRIED CHICKEN – \$25

PICKLED CABBAGE SLAW, SMOKY BBQ SAUCE, AIOLI W CHIPS

CHICKEN SCHNITZEL \$22

HAND CRUMBED CHICKEN BREAST W CHIPS AND HOUSE SALAD

– MOST POPULAR –

CHICKEN PARMA – \$25

W CHIPS & HOUSE SALAD

SICILIAN SEAFOOD STEW \$27

MILD CHILLI SPICED SEAFOOD IN MARINARA SAUCE, W CRUSTY GARLIC BREAD

BEER BATTERED FISH AND CHIPS \$25

W CHIPS, HOUSE SALAD, LEMON, TARTARE SAUCE

LIME PEPPER CALAMARI – \$25

W CHIPS, HOUSE SALAD, LEMON, AIOLI

• SENIORS •

20% DISCOUNT OFF ANY PLATED MAIN MEAL, LUNCH & DINNER

SENIOR STARTERS – \$5 EA

GARLIC BREAD
GARLIC BREAD W CHEESE
TOMATO BRUSCHETTA
SOUP OF THE DAY
NONNA'S MEATBALLS
CAULIFLOWER FRITTERS

ALL SENIOR MAINS – \$12

FRIED OR GRILLED FISH & CHIPS
LIME PEPPER CALAMARI & CHIPS
ROAST OF THE DAY (GF)
CHICKEN SCHNITZEL & CHIPS
PARMA & CHIPS
PENNE W MUSHROOM BOLOGNESE (VEGAN)
ANTIPASTI SALAD
W GRILLED CHICKEN, FISH, OR CALAMARI (GF)

DESSERT OF THE DAY – \$5

FROM THE GRILL

CHOOSE ANY 2 SMALL SIDES & 1 SAUCE TO ACCOMPANY YOUR GRILLED MEAL

ANGUS PURE PORTERHOUSE \$32

ANGUS PURE SCOTCH FILLET – \$35

THOMAS FOODS SIGNATURE LAMB CUTLETS \$35
W GARLIC & ROSEMARY MARINADE

CATCH OF THE DAY \$32
W BROCCOLINI, AGRO DOLCE DRESSING

– SAUCES –

MUSHROOM GRAVY • PEPPERCORN GRAVY • RED WINE GRAVY • GARLIC BUTTER
EXTRA SAUCE + \$2

CHOOSE A SIDE AND A SIZE

SEASONAL VEGETABLES (GF VEG)

CLASSIC POTATO MASH (GF VEG)

BOWL OF CHIPS

GARDEN SALAD (GF VEGAN)

SMALL – \$3 • LARGE – \$9