

CROYDON HOTEL

— BISTRO MENU • GREAT FOOD, GOOD TIMES —

STARTERS

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| GARLIC BREAD (V) | \$9 |
| GARLIC BREAD w/ CHEESE | \$14 |
| SOUP OF THE DAY w/ BREAD (AGF) | \$9 |
| AVOCADO BRUSCHETTA (V) | \$16 |
| Tomatoes from our Yoder Smoker , fetta, basil, balsamic, on sourdough | |
| LIME PEPPER CALAMARI | \$16 |
| Flash fried calamari, aioli & lemon | |
| WILD MUSHROOM ARANCINI (V) | \$13 |
| 4 pcs w/ aioli | |
| TERIYAKI VEGAN SHASHLIKS (VGN, AGF) | \$12 |
| Mushroom, capsicum, onion & tofu skewers w/ teriyaki glaze | |
| ROLLED TACOS (VGN, AGF) | \$13 |
| Corn tortillas, vegetable filled, crispy fried, guacamole | |
| BUFFALO WINGS | \$14 |
| Cooked in our Yoder Smoker , w/ either Frank's Hot sauce or Sweet Chipotle BBQ | |
| PRAWN SPRING ROLLS | \$16 |
| w/ sweet soy & chilli dipping sauce | |

SALADS

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| THAI BEEF SALAD (N) | \$25 |
| Tender marinated beef, mixed leaf salad, carrot, capsicum, tomato, onion, & cucumber, w/ cashews & Thai dressing | |
| SMOKED LAMB SALAD (AGF) | \$29 |
| Slow cooked shoulder from our Yoder Smoker , mixed leaves, onion, cherry tomatoes, olives, fetta, cucumber, Turkish crisps, w/ balsamic vinaigrette | |
| QUINOA & VEGETABLE SALAD (VGN, AGF) | \$23 |
| Roasted vegetables, spinach, raisins, mustard & orange dressing | |
| CAESAR (AGF) | \$22 |
| Cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing | |
| Add grilled chicken or lime pepper calamari to your Caesar or Quinoa | \$7 |

PARMAS

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| STYLE YOUR PARMA | \$2 each |
| corn chips, eggs, bacon, pineapple, guacamole, sour cream | |
| CHICKEN PARMA | \$30 |
| Leg ham, napoli sauce, 3 cheese melt | |
| MEXICANA PARMA | \$34 |
| Tomato salsa, corn chips, 3 cheese melt, guacamole, sour cream, jalapenos | |
| AUSSIE PARMA | \$34 |
| BBQ sauce, 3 cheese melt, bacon, fried egg | |
| TROPICANA PARMA | \$32 |
| Leg ham, napoli sauce, pineapple, 3 cheese melt | |
| All parmas come with steak fries & house salad | |

PUB CLASSICS

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| CHICKEN SCHNITZEL | \$27 |
| Hand crumbed chicken breast, steak fries, house salad, w/ lemon | |
| LIME PEPPER CALAMARI | \$28 |
| Lightly dusted, flash fried, steak fries, house salad, lemon, aioli | |
| BEER BATTERED BARRAMUNDI | \$29 |
| Steak fries, house salad, lemon, tartare | |
| ROAST OF THE DAY (AGF) | \$28 |
| Roasted potato & medley of seasonal vegetables, w/ gravy | |

~ DESSERTS ~

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All desserts \$12 - Add-on ice cream +\$2
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| APPLE & BERRY CRUMBLE SUNDAE | GLUTEN FREE CHOCOLATE MUD CAKE |
| vanilla ice cream, warm apple & berry compote, ginger biscuit crumb | w/ vegan chocolate ice cream |
| STICKY DATE PUDDING | LEMON TART |
| w/ butterscotch sauce & cream | w/ cream |

CHOOSE A SIDE DISH

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| GARDEN SALAD (AGF, VGN) | \$6 | WEDGES w/ SOUR CREAM & SWEET CHILLI | \$13 |
| ROASTED VEGETABLES (AGF, VGN) | \$8 | SWEET POTATO WAFFLE FRIES w/ AIOLI (V) | \$13 |
| STEAK FRIES w/ GRAVY (V) | \$9 | WOK TOSSED GREENS (AGF, VGN) | \$9 |

(VGN) - vegan (V) - vegetarian (AGF) - available gluten friendly (N) - contains nuts (DF) - dairy free
Our kitchen will make every effort to meet your dietary requirements where possible. Please talk to our staff before placing your order.

15% surcharge will apply on all public holidays

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BURGERS

All burgers are served with steak fries
Gluten free bun available +\$3

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|---|-------------|
| ANGUS BEEF BURGER (AGF) | \$26 |
| Cheddar cheese, lettuce, tomato, pickles, tomato relish, aioli, milk bun | |
| add bacon | \$2 |
| CRISPY CHICKEN BURGER | \$26 |
| Louisiana fried chicken, caramelised onions, cheddar melt, lettuce, pickles, chipotle BBQ sauce, milk bun | |
| add bacon | \$2 |
| VEGAN BURGER (VGN) | \$25 |
| Grilled veggie patty, lettuce, smoked tomato, vegan cheese, tomato relish, aioli, beetroot bun | |
| MONSTER BURGER 3.0 (AGF) | \$30 |
| Angus beef patty, hash browns, egg, bacon, cheddar cheese, pickles, BBQ sauce, American mustard, milk bun | |
| PULLED PORK BURGER (AGF) | \$25 |
| Cooked in our Yoder Smoker, spiced BBQ sauce, cheddar cheese, house slaw, milk bun | |

HOUSE SPECIALTIES

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| CHICKEN SCALOPPINE (AGF) | \$29 |
| Pan fried chicken tenderloins, w/ bacon & mushrooms, white wine cream sauce, potato mash, broccolini | |
| SALMON FILLET (AGF) | \$32 |
| Lightly smoked in our Yoder Smoker, pumpkin puree, asparagus, corn salsa, herb emulsion | |
| SINGAPORE CHILLI KING PRAWNS | \$36 |
| Wok tossed, traditional flavours, saffron rice, broccolini | |
| RISOTTO (V) (AGF) | \$23 |
| Pumpkin, pea, mushroom, spinach, asparagus, w/ parmesan cheese — add chicken or prawns | \$7 |
| TERIYAKI VEGAN SHASHLIKS (VGN) (AGF) | \$23 |
| mushroom, capsicum, onion, & tofu skewers w/ teriyaki glaze, turmeric rice, & Asian greens | |
| VEGAN PASTA (VGN) | \$23 |
| Please see our specials sheet for today's flavours | |
| CHICKEN & PRAWN NASI GORENG (AGF) | \$30 |
| Indonesian fried rice, wok tossed Asian vegetables, broccolini, wombok, garlic, chilli, ginger, coriander, fried shallots, & fried egg | |
| NASI GORENG (VGN) (AGF) | \$23 |
| Indonesian fried rice, tofu, wok tossed Asian vegetables, broccolini, wombok, garlic, chilli, ginger, coriander, fried shallots | |
| CHEF'S SPECIAL CURRY (AGF) | \$28 |
| w/ fragrant turmeric rice, naan bread, and raita | |
| OPEN LAMB SOUVA | \$34 |
| Slow cooked shoulder on our Yoder Smoker, flat bread, Greek salad, chips, tzatziki | |

SENIORS MENU

2 COURSES ADD \$5 (for entrée) ADD \$6 (for dessert)
3 COURSES ADD \$11 (for both entrée & dessert)

AVAILABLE 7 DAYS, LUNCH & DINNER, ALSO AVAILABLE,
20% OFF ANY PLATED MAIN MEAL, LUNCH & DINNER

MAINS

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| BEER BATTERED FISH & CHIPS | \$15 |
| w/ house salad, tartare, lemon | |
| SALT & PEPPER CALAMARI | \$15 |
| Lightly dusted, flash fried, house salad, chips, aioli, lemon | |
| CHICKEN SCHNITZEL | \$15 |
| House salad, chips, lemon | |
| CHICKEN PARMA | \$20 |
| Leg ham, napoli sauce, 3 cheese melt, salad, & chips | |
| ROAST OF THE DAY (GF) | \$18 |
| w/medley of seasonal roasted vegetables & gravy | |
| BARRAMUNDI FILLET (GF) | \$20 |
| Broccolini w/ almonds, beetroot relish, chat potatoes, lemon | |
| MINUTE PORTERHOUSE STEAK (AGF) | \$20 |
| Cooked medium, w/ salad, chips, & your choice of sauce | |

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| THAI BEEF SALAD | \$18 |
| Marinated beef strips, bean shoots, cherry tomatoes, cucumber, red onion, wombok, & cashews, w/Thai dressing | |
| CAESAR SALAD | \$15 |
| cos, bacon, croutons, anchovies, parmesan, poached egg, anchovy dressing w/ grilled chicken | |
| FETTUCCINE BOLOGNESE | \$14 |
| Australian Angus beef, napoli sauce, w/ parmesan | |
| VEGAN PASTA OF THE DAY (VGN) | \$14 |
| Check specials board | |

ENTREE

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| GARLIC BREAD (V) | |
| GARLIC BREAD w/ CHEESE (V) | +\$2 |
| SOUP OF THE DAY (AGF) | |
| (Check specials board) | |

DESSERTS

REFER TO SPECIALS BOARD
(Please present your seniors card to a staff member at the register to redeem this offer)

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