Cardinia Hotel

BISTRO MENU

STARTER GRAZING BOARD	39
Mac & cheese bites, chorizo arancini,	
pork belly skewers, lime pepper calamari, red pepper relish, aioli, & cheesy garlic bread	
GARLIC BREAD (v)	\$9
GARLIC BREAD w/ cheese (v)	
GARLIC BREAD w/ cheese and bacon	
SOUP OF THE DAY (agf)	\$9
BRUSCHETTA (v)	\$13
Tomato, onion, fetta, basil, balsamic, ciabatta	
ADD ON Guacamole	\$4
ZUCCHINI & FETTA FRITTERS (v)	\$13
w/ tzatziki	710
BUFFALO WINGS	Ċ15
Tossed in either Buffalo hot sauce, or house	710
BBQ sauce, w/ a side of blue cheese dressing	
THAI CHICKEN SPRING ROLLS (X3)	\$13
w/ sweet chilli sauce	
CHORIZO ARANCINI (X3)	\$14
Ranch style dipping sauce	
MAC & CHEESE CROQUETTES (X3) (v)	\$14
Three-cheese mix, red pepper relish	
FRIED CHICKEN TACOS (X2)	\$15
Breast pieces, chef's spices, slaw, coriander,	
chipotle mayo, flour tortillas	
PORK BELLY SKEWERS (X3)	\$16
Grilled, w/ Sriracha maple glaze, crispy crackling crumbs	
CALAMARI (agf)	\$16
Lime & pepper seasoning, aioli, w/ salad of rocket, cherry tomatoes, red onion	
	.
POTATO WEDGES (v)	\$14
LOADED WEDGES TOPPINGSea	\$5
Lasagne style, Bolognese sauce, mozzarella, parmesan	
Mexican chilli beans, jalapenos, sour cream,	
corn chip crumbs (v)	
Smoked pulled brisket, spiced BBQ sauce,	
cheddar sauce, pickled onions ADD ON (to loaded wedges) extra sour cream	¢2
ADD ON (10 loaded weddes) extra sour cream	26

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	PREMIUM STEAKS	
	OUSE 300g	\$43
Thomas Fari Marble scor	ms Supreme Yearling e 2+	
SCOTCH F Thomas Far MSA graded	FILLET 300g ms Classic Yearling d	\$45
ADD ON gar	rlic prawns (4 pieces)	\$8
EXTRA SAU	CE	\$2
	es are gluten friendly. Wild mushroom s creamy pepper sauce, red wine gravy.	
served wit	are cooked to your liking, th steakhouse chips, d a sauce or condiment.	
	PASTA & RISOTTO	
Peas, brocc	HARVEST RISOTTO (v, agf)	\$26
shaved parr ADD ON chi	icken or prawn	\$8
LINGUINE Mussels, pra	SEAFOOD MARINARAawns, calamari, clams, fish pieces, rry tomato, chilli, garlic, lemon olive oil	\$32
Slow braise	LAMB RAGUd lamb in a tomato & vegetable sauce ach, parmesan	\$ 32
PENNE w/ Napoli sauc	CHORIZO AMATRICIANA	\$27

POTATO GNOCCHI...

RAVIOLINI (v, n)....

our friendly staff.

Carbonara sauce, bacon, cream, shaved parmesan

Mozzarella & ricotta parcels, sun-dried tomatoes, mushroom, spinach, broccolini, pine nuts, chilli flakes, sage, burnt butter sauce

Gluten free penne available as an alternative. Please ask .\$28

PUB CLASSICS



BURGERS

330
\$28
\$27
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\$4
100

CHICKEN & PRAWN NASI GORENG (ag Indonesian fried rice, cabbage, capsicum, carrot, & fried egg	ıf)\$30
TERIYAKI SALMON	\$33
GARLIC PRAWNS (agf)	
PRADEEP'S BEEF ROGAN JOSH (agf) Mildly spiced, w/ naan bread, basmati rice, pappadums, mint raita	\$26
LAMB SHANK (agf)	\$32
OPEN LAMB SOUVA	\$33

SALAD BOWLS

CAESAR (agf) \$20 Cos, bacon, croutons, anchovies, parmesan, poached egg, Caesar dressing ADD ON fried chicken, grilled chicken, or lime pepper calamari to your Caesar \$6	3
BURRITO BOWL (v, agf)	
THAI BEEF SALAD (agf)	5

ARDEN SALAD (agf,vgn)	\$6
OTATO MASH (v)	\$6

STEAKHOUSE CHIPS\$	8
SEASONAL VEGETABLES (agf)\$	8
ONION RINGS \$	8

Cardinia Hotel — BISTRO MENU ——

DESSERTS

ULTIMATE ICE CREAM SUNDAE (n) \$14 Hot fudge sauce, oreos, marshmallow, popcorn, whipped cream, peanuts
BISCOFF & VANILLA PANNACOTTA \$12 With Biscoff biscuit crumb
STICKY DATE PUDDING \$12 With butterscotch sauce, vanilla ice cream & custard
CHURROS \$12 Hot Spanish fritters, w/ chocolate sauce, caramel dipping sauce, vanilla ice cream

SENIORS

(On presentation of your Senior's Card)

Entrée from \$5

GARLIC BREAD

GARLIC & CHEESE BREAD +\$2

SOUP OF THE DAY

TOMATO BRUSCHETTA (v) +\$2

ZUCCHINI & FETTA FRITTERS (v)

Dessert from \$6

PAVLOVA (agf)

Whipped cream, seasonal fruit

TODAY'S DESSERT SPECIAL

ask our friendly staff

VANILLA ICE CREAM (agf) \$3 w/ topping



Mains from \$16

BEER BATTERED FISH

Chips & salad, tartare

LIME PEPPER CALAMARI (agf)

Chips & salad, aioli

ROAST OF THE DAY (agf)

ask our friendly staff

CHICKEN SCHNITZEL

Chips & salad

CAESAR SALAD (agf)

With grilled chicken or calamari

VEGAN PASTA OF THE DAY (vgn)

THAI BEEF SALAD (agf)

Premium Mains \$21

BARRAMUNDI FILLET (agf)

Grilled, with roast potatoes, steamed vegetables, lemon butter sauce

MINUTE PORTERHOUSE

STEAK (agf)

Cooked medium, with chips, salad, & your choice of sauce

CHICKEN PARMA

Chips & salad





