OLD ENGLAND HOTEL
MENU

ASSORTED BREADS

Garlic & Herb Bread — **V $13.00**

Bruschetta Traditional (2) — **V $16.00**
Pesto, chopped tomato, red onion & basil with balsamic syrup

Trio of Dips — **$19.00**
Served with warm Turkish bread, dukkah & olives

OE Gourmet Grazing Plate — **$27.00**
A selection of cured meats, cheese, olives, pickles and dip, served with toasted sourdough

SMALL PLATES & TAPAS

Mediterranean Olives — **V $7.00**
Warm marinated mixed Mediterranean Olives

Crab & Dill Croquettes (3) (M) — **$18.00**
Cheesy crab & dill croquettes served with chipotle lime sauce

Fried Pork and Prawn Dim Sim (3) (M) — **$18.00**
Served with a black vinegar dipping sauce and fried shallots

Polenta Chips (6) — **V $16.00**
Parmesan & herb polenta chips with red pepper, basil, pinenut pesto & salsa verde

Duck & Mushroom Spring Rolls (3) — **$18.00**
Served with lettuce, hot mint & tangy dipping sauce

Chargrilled Calamari (I) — **$18.00**
Served with kipfler potatoes, sherry vinegar mayo, paprika & parsley

Thai Fish & Prawn Cakes (M) — **$18.00**
with tangy tomato dipping sauce, crisp Asian herb & vegetable salad

Chicken Satay Sticks (4) — **GF $18.00**
Served with spicy peanut satay sauce

ANY 3 TAPAS - $45.00

Fresh Natural Oysters (A) — **6 oysters $27.00 // 12 oysters $40.00**

Oysters Kilpatrick (A) — **6 oysters $29.00 // 12 oysters $43.00**

SALAD MEALS

Chicken Caesar — **$37.00**
Baby cos lettuce, bacon, croutons, anchovies, poached egg & creamy balsamic dressing

Greek Lamb Salad — **GF $40.00**
Marinated char-grilled lamb rump on a Greek salad, tossed in lemon oil with salsa verde and tzatziki

Burrata Salad — **V $32.00**
Heirloom tomato and basil salad served with pickled beetroot, extra virgin olive oil and balsamic topped with fresh burrata and toasted sourdough - shared plate or individual vegetarian meal

PARMIGIANA

Eggplant Parmigiana — **V $32.00**
with tomato basil sauce, melted cheese, chips & a garden salad

Chicken Parmigiana — **$34.00**
with smoked ham, tomato basil sauce, melted cheese, chips & a garden salad

Premium Parmigiana — **$35.00**
with prosciutto, tomato basil pesto sauce, olives, feta, chips & a garden salad

STIR FRY

Char sui Pork Belly (I) — **$36.00**
Stir fried with prawns, Asian vegetables, mushrooms and cashews with soy and a hint of chilli and ginger

Chilli Black Bean Beef Stir Fry — **$36.00**
Served with hokkien noodles, Asian greens, mushrooms, snow peas & baby corn

Wok Fried Marinated Chicken — **$36.00**
Tossed with Asian greens, mushrooms, water chestnuts & hokkien noodles, finished with sweet soy & chilli sauce

V - Vegetarian GF - Gluten Free GFA - Gluten Free Available

Seafood Source: A - Australian I - Imported M - Mixed

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PASTA & RISOTTO

Mushroom Risotto — **V GF $36.00**
Swiss brown, shitake, button & porcini mushrooms, cooked in vegetable stock with thyme & baby spinach, & a parmesan wafer & truffle oil

Chicken Risotto — **GF $36.00**
Chicken breast with peas, basil, crispy prosciutto with grana & a parmesan wafer

Goats Cheese & Pesto Ravioli — **V $34.00**
with king mushrooms, braised eggplant & cherry tomatoes, creamy herb sauce & parmesan

Gnocchi with Lamb Ragu — **$37.00**
Gnocchi with slow braised lamb shoulder, tomato, olives, herbs, peppers & lemon

Prawn & Atlantic Salmon Saffron Linguini (M) — **$39.00**
with chilli, garlic, olive oil, lemon, & cherry tomatoes, finished with rocket, parmesan & anchovies

FISH & SEAFOOD

Old Fashioned Fish & Chips (I) — **Fried $33.00** / *Grilled* **$35.00**
Beer Battered Hake with tartar sauce & garden salad

Flathead Fillets (A) — **Fried $40.00** / *Grilled* **$43.00**
with homemade potato cakes & slaw

Calamari (I) — **$35.00**
Lightly floured & fried, served on rocket & parmesan salad with a red pepper & garlic aioli

Prawn & Calamari, Vietnamese Style (I) — **GF $37.00**
with fresh chilli, tomato, fish sauce, lemongrass & pepper, herbs & lime served with steamed rice

Atlantic Salmon Fillet (A) — **GF $40.00**
Char-grilled & served on a nicoise salad of green beans, roasted peppers, kipfler potatoes, olives & soft boiled egg with creamy balsamic dressing

Garlic Prawns (I) — **GF $40.00**
Sautéed with shallots in a creamy sauce served with jasmine rice

PUB FAVOURITES

OE Burger — **$33.00**
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 — **GFA $33.00**
Char-grilled served with creamy mashed potato, caramelised onion red wine sauce & steamed greens

CHARGRILLS & OTHER MEATS

Porterhouse Steak (350g) — **GFA $56.00**

Aged Eye Fillet (250g) — **GFA $56.00**

Rib Eye (500g) — **GFA $66.00**

*Steaks served with beer battered fat chips, and a **choice of** grilled field mushrooms, wilted spinach & oven baked shallots **or** salad of dressed mixed greens, cucumber, cherry tomatoes, red onion*

***Choice of**; Pepper sauce, Forest mushroom sauce, Port Wine Jus or Herb Butter*

RECOMMENDED WINE Penfolds Bin 28 Shiraz, SA, Australia
$22/150ml $35/250ml $85/Bottle

DESSERTS

A duo of Finest Ice creams and Sorbets — **GFA $13.00**
Served with home made sesame & chocolate tuilles - **extra scoop $6.00**

Rhubarb and Pear Crumble — **$19.00**
Served with double cream

Vanilla Bean Créme Brulée — **GF $19.00**
Served with berry compote & double cream

Tiramisu — **$19.00**
Individual tiramisu drizzled with liqueur chocolate sauce and espresso ice cream

Chef's Homemade Tart — **$19.00**
Baked in House - Served with fresh cream or ice cream

Trio of Cannoli — **$19.00**
Filled with chocolate, coffee & citrus ricotta cream with pistachio praline

Please be aware that whilst care is taken when catering for special requirements, within these premises, we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, dairy and gluten.
We do not have a seperate fryer for gluten free items.