



Windermere Menu

Menu - please order from the servery.

Please note a 10% surcharge applies on Public Holidays.

All meals served at the Windermere Hotel are prepared to order using fresh high quality products.
At peak times waits may exceed normal expectation. We thank you in advance for your patronage and understanding.

www.windermerehotel.com.au

Phone: (03) 5447 7240

Vegetarian = V | Gluten Free = GF | Gluten Free with some ingredient changes = GF*

please ask our friendly team for help with any dietary selections.

Disclaimer: Menu items may contain traces of nuts.



Seniors

1 Course \$14.5 | 2 Courses \$18.0 | 3 Courses \$21.5

Entrées

Garlic Bread

Soup of the Day

Served with crusty bread

Bruschetta Trio

Crusty bread served with alternate toppings of tomato & onion, sautéed mushrooms, roasted capsicums and olive, drizzled with a basil pesto, shaved parmesan and balsamic glaze.

Vegetarian Spring Rolls

With sweet chilli dipping sauce.

Mains

Sweet & Sour Chicken

Battered chicken pieces with sweet and sour sauce, served with bok choy and steamed rice.

Fish & Chips

Grilled or beer battered fish, served with chunky chips and salad or vegetables.

Roast of the Day

The days roast served with a combination of roasted and steamed vegetables and a rich gravy.

Bangers & Mash

Served with seasonal vegetables, caramelised onion and gravy.

Vegetarian Risotto v

Pumpkin, zucchini, mushroom and onion risotto, topped with sun-dried tomatoes and parmesan.



Seniors' Mains continued overleaf...

Seniors *cont.*

Mains *cont.*

Lambs Fry and Bacon

Pan fried lambs fry with sautéed onion, bacon cooked in rich gravy and served with creamy mash potato and seasonal vegetables.

Smoked Cod

Pan fried and cooked in a creamy white wine sauce, served with mash potato and seasonal vegetables.

Chicken Schnitzel

Freshly crumbed chicken breast fried until golden and served with chunky chips and salad or vegetables.

Baked Penne Bolognese

Penne pasta tossed in a traditional bolognese sauce, topped with mozzarella cheese and finished in the oven. Served with garlic bread.

Beef Rissolle

Grilled beef rissolle topped with tomato and melted cheese, with chunky chips and salad.

Steak & Kidney Pie

A savoury steak and kidney pie, served with a side of mash potato and seasonal vegetables.

Desserts

Apple Crumble

Stewed apple topped with a crispy baked butter crumble and served with whipped cream.

Chocolate Mousse

Silky smooth chocolate pudding served with whipped cream.

Bread & Butter Pudding

Baked buttered bread with raisins and egg custard, and seasoned with nutmeg, vanilla or other spices.



Entrées, Sides & Salads

Starters

Garlic Bread v	6.9
Cheesy Garlic Bread v	7.5
Cheesy Garlic & Mustard Bread v	7.5
Bruschetta Trio v Crusty bread served with alternate toppings of tomato & onion, sautéed mushrooms, roasted capsicums and olive, drizzled with a basil pesto, shaved parmesan and balsamic glaze.	11.5
Soup of the Day With crusty bread	8.5
Vegetarian Spring Rolls v Served with a sweet chilli dipping sauce.	10.5
Buffalo Chicken Wings Juicy marinated chicken wings (6 pcs).	11.0
Chicken Satay Chicken pieces marinated in satay sauce.	9.0

Sides v

Seasoned Wedges With sweet chilli sauce and sour cream.	9.9
Chunky Chips	7.5
Chunky Chips with Gravy	8.0
Seasonal Vegetables	7.2
Garden Salad	7.2
Onion Rings (10)	5.5

Salads

Caesar Salad With cos lettuce, crispy bacon and parmesan tossed through a Caesar dressing topped with a soft poached egg, anchovies and garlic croutons.	16.9
Quinoa Salad v Red and white quinoa, tossed with roasted beetroot and sweet potato, crumbled fetta, walnuts and mixed salad greens, drizzled with a maple and lemon vinaigrette.	16.9
ADD - to above salads - Chicken	21.4
Thai Beef Salad Tender marinated beef strips fried until crispy, with a fresh garden salad, crunchy noodles and a Thai style dressing.	21.0

Mains

Pasta & Rice

Pappardelle & Meatballs

Home-made meatballs simmered in a rich tomato sauce, tossed with pappardelle pasta and topped with parmesan cheese. **20.0**

Prawn Scampi

Sauté prawns tossed in a sauce of Napoli, white wine, parsley, basil with a hint of chilli & linguine pasta, topped with fetta, parsley and diced tomato. **24.0**

Salmon Linguine Pesto

Linguine pasta tossed in a creamy smoked salmon pesto sauce and topped with grilled salmon. **24.9**

Vegetarian Risotto v GF

Pumpkin, zucchini, mushroom and onion risotto, topped with sun-dried tomatoes and parmesan. **20.9**

ADD Chicken to Vegetarian Risotto 25.4

Chicken & Chorizo Paella

Spanish rice with chicken, chorizo, peas and capsicum. **20.9**

Baked Penne Bolognese

Penne pasta tossed in a traditional bolognese sauce, topped with mozzarella cheese and finished in the oven. Served with garlic bread. **18.9**

Chicken

Chicken Parmigiana

Freshly crumbed chicken breast fried until golden, topped with Napoli sauce, shaved ham and melted cheese, served with chunky chips and salad or vegetables. **23.5**

Chicken Schnitzel

Freshly crumbed chicken breast fried until golden and served with chunky chips and salad or vegetables. **21.0**

Orange & Fig Chicken

Grilled then oven baked chicken fillet rubbed with orange zest and seasoning, drizzled with an orange and fig jus and served with French onion potato and garden salad. **23.0**

Chicken Curry with Rice & Poppadum

Mild spice chicken curry served with steamed rice and a side of poppadum, naan bread and fruit chutney. **24.0**

Chicken Souvlaki

Marinated chicken, grilled and wrapped in toasted pita bread with lettuce, tomato, onion and tzatziki, served with chunky chips. **18.5**

Sweet & Sour Chicken

Battered chicken pieces with sweet and sour sauce, served with bok choy and steamed rice. **20.5**

Mains *continued* overleaf...



Mains *cont.*

Beef, Lamb & Pork

T-Bone Steak

300gm T-Bone with chunky chips and your choice of salad or vegetables. **30.9**

Scotch Steak

300gm Scotch Fillet with chips, salad and gravy **32.5**

Porterhouse Steak

300gm Porterhouse with chunky chips and your choice of salad or vegetables. **32.0**

Selection of Steak Sauces:

Mushroom, Garlic Butter, Peppercorn or Gravy

Roast of the Day

Served with a combination of roasted and steamed vegetables and a rich gravy. **18.9**

Roasted Pork Belly

Tender crispy roasted pork belly drizzled with pork jus and honey apple sauce and served with potato pumpkin purée and roasted vegetables. **28.5**

Braised Lamb Shank

Slow cooked lamb shank on red wine jus, accompanied by steamed vegetables and mash potato. Garnished with fried onion bits and parsley. **25.9**

Beef, Lamb & Pork *cont.*

Braised Beef Cheek

Slow cooked beef cheek in a red wine, mushroom, carrot, onion and celery sauce and served with red cabbage, potato pumpkin mash and topped with frizzled onions. **29.5**

Black Pepper & Garlic Stir Fry

Stir fried beef-noodles in oyster sauce, with crushed black pepper, garlic and mixed vegetables. Served with steamed rice and a fried egg. **22.5**

Fish

Fish & Chips

Grilled or beer battered fish, served with chunky chips and salad or vegetables. **19.1**

Soy & Ginger Barramundi

Fried barramundi fillet tossed in soy ginger sauce and mixed vegetables and served with steamed rice. **28.9**

Creamy Mustard Salmon

Pan seared salmon topped with a creamy mustard sauce and served with mash potato, baby carrots, fried cherry tomatoes and asparagus tips. **29.9**

Mains *cont.*

Burgers

Big Mouth Sliders

A trio of mouth watering mini burgers with a lamb patty, beef patty and pulled pork, served with a side of chunky chips and a herb and garlic aioli.

22.9

Black Lamb Burger

Home-made lamb patty on a charcoal Brioche bun with salad, cheese, tomato, caramelized onion, a fried egg and tzatziki sauce. Served with a side of garlic aioli, onion rings and chips.

22.0

Gourmet Beef Burger

Home-made beef patty on a Brioche bun with BBQ sauce, lettuce, cheese, tomato, beetroot, onion and grilled mushroom. Served with a side of garlic aioli, onion rings and chips.

22.0

Windy Chicken Burger

150gm marinated chicken breast on a Brioche bun with lettuce, cheese, tomato, bacon and pineapple. Served with a side of onion rings and chips.

21.0

Pork & Crispy Prawn Bao

Chinese bread rolls stuffed with tender pork belly, crispy fried prawns, pickled vegetables, cucumbers, green salad and topped with sweet apple cider and freshly made garlic cocktail sauce.

16.9



It takes two hands to hold a Windy Burger!

Kids

Parents - please order from the servery

Kids Mains

Under 12 years - \$7.5

Fish & Chips (Grilled or Fried)

Roast of the Day

Chicken Nuggets & Chunky Chips

Sausages & Mash

Cheese Burger & Chunky Chips

Kids Desserts

\$2

Ice-Cream

Scoops of ice-cream drizzled with your choice of topping and sprinkles.

Chocolate Dirt

Topped with crumbled Oreo cookies and a gummy worm.



Willy Wallaby Kids Club Members

receive a Free Soft Drink and an Activity Bag
or Activity Box



Ask our friendly team how to sign up!