# Seniors Menu

1 COURSE **\$20** | 2 COURSE **\$24** | 3 COURSE **\$27** 

**ENTREES** 

GARLIC BREAD (V)
SOUP OF THE DAY - Crusty bread

TOMATO BRUSCHETTA (V)
VEGETARIAN SPRING ROLLS (V)

**MAINS** 

CHICKEN BREAST CUTLET (LGO)

Sundried tomato, herbs, garlic, cream, mashed potato, vegetables

FISH & CHIPS (LGO)
Grilled or battered, chips, salad
or vegetables, tartare, lemon

**BANGERS & MASH**Vegetables, caramelised onion, gravy

**MUSHROOM RISOTTO** (LG, V) Forest mix mushrooms, garlic, cream, butter, parsley, parmesan

**LAMBS FRY & BACON** (LG)
Onion gravy, mashed potato,
seasonal vegetables

SMOKED COD (LG)
Garlic & white wine cream sauce,
mash potato, seasonal vegetables

**CHICKEN SCHNITZEL** 

Chips, salad, or vegetables

**ROAST OF THE DAY** (LG)

Roasted potatoes, pumpkin, steam vegetables, rich gravy, traditional sides

STICKY LEMON CHICKEN (LG)

Chef's sauce, garlic, rice, sesame seeds, spring onion, bok choy

**STEAK & KIDNEY PIE** 

Pastry puff, mashed potato, seasonal vegetables

**CHICKEN ALA KING** 

Crumbed chicken, garlic, onion, capsicum, peas, cream sauce, roast potato, greens

**MEATBALLS & BREAD** 

Braised meatballs, Napoli sauce, melted cheese, bread

FOOD
ALLERGIES

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Terms & conditions apply 15% surcharge applies on public holidays Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

**V** = Vegetarian **VO** = Vegetarian Option

**VGO** = Vegan Option **LGO** = Low Gluten Option **LG** = Low Gluten

WINDERMERE



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# Starters & Sides

GARLIC BREAD \$9 (V)

**CHEESY GARLIC BREAD \$11** (V)

**BRUSCHETTA \$14** (V)

Tomato, onion, garlic, pesto, balsamic glaze, parmesan cheese

**CHICKEN SKEWERS \$15** 

Side salad, BBQ sauce

**SOUP OF THE DAY \$9** 

Toasted crusty bread

**PUMPKIN ARANCINI \$16** 

Pumpkin puree, string potato, carrot

**LEMON PEPPER CALAMARI \$18** (LG)

Salad, lemon, spicy mayonnaise

**SEASONED WEDGES \$14 (V)** 

Sweet chilli, sour cream

**CHIPS \$9** (LG, V)

Garlic aioli

STEAMED SEASONAL **VEGETABLES \$9** (LG, V)

**ROASTED VEGETABLES \$12** (LG, V)

GARDEN SALAD \$8 (LG, V)

## The Pans

**PRAWN & CLAM** AGLIO E OLIO \$28 (LGO)

Spaghetti pasta, garlic, chilli flakes, basil, parsley, anchovies, olive oil, white wine & parmesan

**BAKED BEEF LASAGNA \$23** 

Bolognese, Napoli, bechamel, cheese, garlic bread

**SOUASH & BACON** CARBONARA \$25 (LGO)

Linguine pasta, squash, bacon, egg yolk, cream, sage, parsley, parmesan cheese

**MUSHROOM RISOTTO \$23 (V)** 

Mixed forest mushrooms, garlic, cream, butter, parsley, parmesan Add chicken \$6 | Add prawns \$10

CHICKEN VALDOSTANA \$28 (LGO)

Marinated chicken breast, prosciutto, provolone cheese, spaghetti pasta, butter, Napoli sauce, garlic, parsley, parmesan

**MILD ASIAN** FRIED RICE \$24 (LGO, VO)

Egg, chicken, shrimp, chilli, mixed vegetables, chorizo, cucumber Add prawns \$10

**STICKY LEMON CHICKEN \$26** 

Chef's sauce, garlic, rice, sesame seeds, spring onion, bok chov

All steaks grilled to your liking, choice of chips, salad or vegetables & choice of sauce

250G SCOTCH STEAK \$48 **300G PORTERHOUSE STEAK \$46 PORK LOIN CHOPS \$30** 

### STEAK TOPPERS

Surf & Turf - creamy prawn & calamarl \$10 Grilled bacon, egg, onion \$7

**SAUCES** 

gravy, pepper, mushroom, garlic butter

## Salads

CAESAR SALAD \$23 (V)

Lettuce, croutons, bacon, anchovies, garlic, egg, parmesan, Caesar dressing Add chicken \$6 Add prawns \$10

**CRISPY PORK BELLY SALAD \$26** 

Pork belly bites, farro, salad mix, cherry tomato, fried shallots, lychee, lime, coriander, honey dressing

**THAI BEEF** SALAD \$28

Marinated fried beef strips, salad mix, carrot, onion, tomato, cucumber, peanut, crunchy noodles, Thai style dressing

# Jaugurites

LEMON PEPPER CALAMARI \$26 (LG)

Chips, salad, lemon, spicy mayonnaise

**FISH & CHIPS \$27** (LGO)

Grilled or beer battered, chips, salad, tartare sauce, lemon

**CHICKEN SCHNITZEL \$25** 

Chips, salad, choice of sauce

**CHICKEN PARMIGIANA \$28** 

Chips, salad, choice of sauce

**AUSSIE CHICKEN PARMA \$30** 

Chicken schnitzel, bacon, egg, barbecue sauce, mozzarella cheese, chips, salad

ORANGE & FIG CHICKEN \$28 (LGO)

Chicken thigh marinated in orange, zest, turmeric, lemon grass, roasted potatoes, caramelised onion, salad

**ROASTED HERB CRUSTED** LAMB RUMP \$37

Mixed herbs, potato & pumpkin mash,

cherry tomato, carrot, spinach, red wine jus

CHICKEN CURRY \$27 (LG)

Classic Indian curry, basmati rice, roti, pappadums, mango chutnev

TOFU CURRY \$25 (LG, V)

Classic Indian curry, basmati rice, roti, pappadums, mango chutney

BARRAMUNDI W/ **POMEGRANATE SAUCE \$33** (LG)

Barramundi fillet, charred cauliflower, lyonnaise potato, garlic, green beans, pomegranate coulis

PORK & PRAWNS \$34 (LG)

Potato & pumpkin mash, red wine jus, slow roasted pork belly, grilled prawns, kohl rabi, charred cauliflower

**SLOW COOKED BALSAMIC LAMB SHANK \$34** 

Slow cooked lamb shank, herbs, garlic, red wine, caramelised balsamic sauce, roasted vegetables, mashed potato

ROAST OF THE DAY \$26 (LG)

Roasted potatoes, pumpkin, steamed vegetables, rich gravy, traditional sides

Burgers & Sandwiches

All burgers come on a soft milk bun with a side of chips, onion rings & aioli

**BEEF BURGER \$25** 

Lettuce, tomato, caramelised onion, cheese, bacon, pickle, ketchup

**WINDY CHICKEN BURGER \$25** 

Grilled marinated chicken breast, lettuce. cheese, tomato, bacon, pineapple

**VEGGIE BURGER \$23** (V)

Vegetable patty, garlic aioli, cucumber, lettuce, tomato, caramelised onion

**STEAK SANDWICH \$28** 

Toasted Turkish bread, beef strips, onion, capsicum, cheese, tomato, lettuce, aioli