

British Hotel
Summer Menu
2017/18

Lunch Menu

Available Every from 12pm –2:30pm

(Excludes Public Holidays)

Includes a complimentary house drink Monday – Friday only
(Schooner of tap beer, glass of house wine, or post mix soft drink)

\$15

Open Wraps w/ fries

(GFO when available \$1.00)

Pulled chicken, bacon, cos, hard boiled egg, parmesan
& caesar dressing

OR

Carrot, cucumber, radish, roast capsicum, cherry tomato,
cherry bocconcini, rocket & red wine dressing

Salt and Pepper Squid Salad (GF)

Cherry tomatoes, cucumber, baby spinach, red onion
w/ nuoc nam dressing

\$16

Devilled British Burger

House made beef pattie of beef, pork, horseradish,
mustard, worcester & hot chilli sauce, topped w/ cheddar
cheese, tomato, cos & apple compote in a brioche bun
served w/ fries

British Buffalo Chicken Wings (GF)

Sriracha & lime dipping sauce & sweet potato fries

\$18

250gm Rump Steak (GFO)

w/ salad, fries & choice of sauce

Battered Garfish

w/ salad, fries, tartare sauce & lemon

Appetisers

Toasted Garlic Ciabatta	\$5	Duo of Dips	\$12
Add cheese	\$2	w/ warm pita bread	
		(chef's specials board)	
Soup of the Day	\$8		
w/ pumpkin bread		Steak House Chips	\$7
(chef's specials board)		w/ tomato sauce	
Oysters Natural (GF)		Sweet Potato Fries (GF)	\$9
½ doz	\$20	w/ caesar dressing	
1 doz	\$37		
		Wedges	\$8
Oysters Kilpatrick (GF)		w/ sweet chilli & sour cream	
½ doz	\$24		
1 doz	\$44	Onion Rings	\$9
		w/ Sriracha & lime aioli	

Sides and Sauces

Sides:

Mashed potato	\$ 5
Seasonal steamed greens	\$ 5
Garden salad	\$ 4
Sauces: (all sauces naturally GF)	
Gravy, Dianne, Mushroom, Pepper	\$ 2
Garlic Cream (V)	\$ 3
Parmagiana topping (V)	\$ 4
Red wine jus	\$ 4
Creamy garlic prawns (four prawns)	\$ 7

Pan Dishes

Served with Penne Pasta or Risotto

Slow Braised Lamb Shank \$24

In tomato, garlic, red wine & herbs, w/ shredded

snow peas & shaved parmesan

(WR) Dark side of the Moon Shiraz

Peking Duck \$24

Capsicum, red onion, mandarin, brocolini & rocket

(WR) Lost Buoy Fiano

Vegetarian (V) \$23

Broad Bean, carrot, tomato, snow pea, baby spinach,
napolitana sauce, parmesan cheese & balsamic glaze

(WR) Lou Miranda Pinot Grigio

British Mains

Schnitzels

Includes a pint of tap beer, glass of house wine or post mix soft drink

In house prepared and crumbed to order, with salad, chips and choice of sauce/topping

Chicken Breast	\$20
Porterhouse Beef	\$20
Zucchini (V)	\$18
GFO - Cornflake Crumbs	\$2

w/ salad, fries and choice of sauce/topping

Devilled British Burger \$20

House made beef pattie, pork horseradish, mustard, worcester and hot chilli sauce,
topped with cheddar cheese, tomato, cos lettuce and apple compote
in a brioche bun w/ fries

Open Steak Sandwich \$22

150gr scotch fillet, cheese, bacon, egg, tomato, cos lettuce,
caramelised onion and baconaise on pumpkin bread with fries

British Summer Salad \$20

Cucumber, cherry tomato, carrot, radish,
cherry bocconcini & cos

Choice of:

1. Grilled Beef Steak (med), rice noodles & nuoc nam
2. Pulled Chicken, Spiced Mango salsa & balsamic glaze
3. Broad bean. Green bean, cherry & orange compote
& red wine dressing

Seafood

Salt and Pepper Squid (GF)

w/ sweet potato fries, salad and nuoc nam dipping sauce

Entrée \$18.00

Main \$22.00

(WR) Flints Sav Blanc

Crumbed Yellow Fin Whiting

w/ fries, salad and tartare sauce

Entrée \$20.00

Main \$28.00

(WR) Jim Barry Riesling

Crumbed Prawn Cutlets

w/ Hawaiian steamed rice, salad and sriracha & lime aioli

Entrée \$20.00

Main \$28.00

(WR) Pertaringa Sav Blanc

Pan Seared Australian Red Snapper (GF) \$33.00

w/ green beans, cherry tomatoes, cos lettuce,

watermelon salsa and balsamic glaze

(WR) Long Hop Rose

British Seafood Platter

Crumbed whiting , battered garfish, creamy garlic prawns, salt and pepper squid,
oysters natural and kilpatrick, smoked salmon, salad, fries lemon and tartare sauce

For One \$35.00

For Two \$65.00

(WR) Pirramimma Stock Hill Sem Sav Blanc

Meat Dishes

250gm Rump Steak (GFO) \$22

w/ salad, fries and your choice of sauce

(WR) Lost Buoy Sangiovese

Lamb Cutlets (cooked medium) \$27

Mandarin, cous cous, rocket and cherry tomato salad

finished with red wine jus

(WR) Jip Jip Shiraz Cab

MSA 300gm Grain Fed Scotch Fillet \$30

w/ salad, fries and choice of sauce

(WR) CM Father in Law Shiraz

British Mixed Grill Platter Feast \$36

250gr rump steak, buffalo wings, chicken sausage, lamb cutlet, pork loin and bacon

w/ fries, egg and gravy

(WR) Flints Cab Sav

Chicken Bangers and Mash \$20

w/ caramelised onion, snow peas and gravy

(WR) CM La Belle Mere

Oven Roasted Chicken Maryland \$25

w/ green beans , snow peas, leek and broad bean broth on

Hawaiian rice

(WR) Taylor Made Malbec

Pork Loin Medallions \$24

Creamy mash, brocolini and gravy with cherry and
orange compote

(WR) Ulithorne Specialis

Childrens' Menu

\$10

All children's meals include a small soft drink or juice and
ice cream sundae

Chicken Nuggets

w/ salad, fries and tomato sauce

Crumbed Whiting

w/ salad, fries and tartare sauce

Minute Steak

w/ salad, fries and tomato sauce

Pulled Chicken Salad

w/ lettuce, tomato, red onion, cucumber and olive oil

Cheese Burger

w/ lettuce, tomato, fries and tomato sauce

House Made Desserts

Apple berry & Pistachio Crumble (GF) \$8

w/ vanilla ice cream

(please allow 20 minute cooking time)

Sangria Cake \$8

w/ fresh fruit, peach schnapps, vanilla ice cream and

passion fruit coulis

British Eton Mess \$8

House made sponge, white chocolate and raspberry ice cream,

berries, crumbled meringue and berry coulis

Affogato \$8

Vanilla ice cream , with an espresso shot and biscotti biscuit

Add liqueur (Baileys, Tia Maria, Frangelico or Kahlua) \$7.5

Chef Selection Cheese Platter

For Two \$20

Selection of cheese's, with fresh and dried fruit,

nuts, quince paste and lavosh crackers

Cake Fridge

Please select from available options \$2.5

With coffee \$6