

- BISTRO - MENU

ENTREES & STARTERS

WARMED BREAD ROLL (V) Warmed white dinner roll with butter	1.2
GARLIC BREAD (V) Toasted sour dough topped with garlic & herb butter	8
TRIO OF BRUSCHETTA Toasted garlic bread with: • Traditional tomato, onion, basil & feta • Cream cheese, smoked salmon & dill • Mushroom, sour cream & chives	15
BOWL OF CHIPS (V) Beer battered bad boy fries with aioli & tomato sauce	9
BUFFALO WINGS (8) Crispy fried chicken wings with smokey BBQ glaze	17
HOT WINGS (8) Crispy fried chicken wings with hot sauce & ranch dressing	17
TODAY'S SOUP Served with a warmed bread roll. Ask your server for today's selection	9
NACHOS (V) (GF) Crunchy corn chips topped with tomato salsa, melted cheese, served with sour cream, guacamole & jalapeños	14
LPH TASTING BOARD Selection of cured smallgoods, cheese, dip, jumbo olives, quince paste, walnuts & bread	18

SALADS & BURGERS

LAMB SALAD (GF) Chargrilled lamb strap, rocket, baby beets, feta, onion, black olives & toasted pepitas	27
100% WAGYU BEEF BURGER 100% double wagyu beef patties, mixed leaves, melted American cheese, tomato, bacon, egg & aioli on a brioche bun served with bad boy fries	23
STEAK SANDWICH Angus porterhouse, egg, bacon, lettuce, tomato, caramelized onion & tomato sauce served with bad boy fries & aioli on locally baked Turkish bread <i>(Gluten free option available \$1.20)</i>	23
SOUTHERN FRIED CHICKEN BURGER Crispy buttermilk fried chicken, slaw, tasty cheese, pickles, jalapeños & sriracha on a brioche bun with bad boy fries	23
PUMPKIN & FETTA BURGER (V) Pumpkin & chick pea pattie, Persian fetta, lettuce, harissa spiced onion & aioli served with bad boy fries <i>(Vegan option available \$1.20)</i>	23
AMERICAN CHEESE BURGER 100% double wagyu beef patties, pickles, American cheese, onion, mustard & tomato sauce on a brioche bun with bad boy fries	20
MOROCCAN CHICKEN SALAD BBQ marinated chicken breast, mixed leaves, jumbo cous cous, cucumber, onion, cherry tomato & preserved lemon topped with cucumber yogurt	25
GRILLED SALMON SALAD (GF) Grilled Atlantic salmon fillet with a salad of cos leaves, cucumber, capsicum, onion, cherry tomato, feta & walnuts with lemon, basil dressing	26

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FROM THE PAN

JAMBALAYA (GF) Chicken, chorizo sausage, shrimps, scallops, mussels, calamari & salmon pieces tossed with saffron flavoured rice with chilli, garlic, peas & tomato	28
CHICKEN STIRFRY Wok tossed chicken, broccoli, onions, capsicum, carrot snow peas & cashew nuts served on steamed rice topped with coriander & bean shoots	28
PRAWN RISOTTO (GF) Pan tossed prawn cutlets with oven roasted cherry tomatoes & rocket tossed with Arborio rice & parmesan cheese	29
PUMPKIN RISOTTO (V) (GF) Roast pumpkin, pine nuts, mushrooms & baby spinach tossed with Arborio rice & parmesan cheese	27
FETTUCCINE CARBONARA Bacon, mushroom, white wine, garlic, cream & egg topped with shaved parmesan	23
PENNE MATRICIANA Pan tossed bacon, Napoli sauce & fresh chilli topped with shaved parmesan	23
FETTUCCINE CALABRESE Pan tossed Calabrese salami, mushrooms, black olives & Napoli sauce topped with shaved parmesan	22
LINGUINE SORRENTO Pan tossed prawn cutlets, lemon, garlic & cream	29
PENNE AVOCADO (V) Pan tossed mushroom, avocado, garlic, baby spinach & cream topped with shaved parmesan	24

MAINS

CHICKEN SCHNITZEL 250gm chicken breast lightly crumbed, served with a choice of bad boy fries & salad or vegetables	25
CHICKEN PARMIGIANA 250gm chicken breast lightly crumbed, topped with house made Napoli, Virginian ham, mozzarella cheese, served with a choice of bad boy fries & salad or vegetables	25
BEER BATTERED FISH & CHIPS Australian Barramundi served with tartare sauce, bad boy fries & salad. <i>Served Grilled for \$1 extra (GFA)</i>	24
Half Serve	20.5
ROAST OF THE DAY (GF) Try our Lamb, Pork or tender roast Beef. Ask your server for today's selection	22
Half Serve	19.5
SEAFOOD CREPE (GFA) Prawns, shrimps, scallops, mussels, salmon & squid poached with garlic, white wine, parsley & cream served with bad boy fries & salad	28
SALT & PEPPER CALAMARI Calamari pieces dusted in sea salt, cracked black pepper & paprika then flash fried, served with aioli, bad boy fries & salad	24
Half Serve	20
BBQ PORK RIBS Slow cooked pork ribs with LPH Smokey barbeque sauce served with bad boy fries & slaw	34

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STEAKS

Our steaks are cooked on the chargrill & served with your choice of garlic butter, gravy, wild mushroom gravy, green peppercorn, spicy tomato sauce or blue cheese wedge, served with a choice of bad boy fries & salad or vegetables (all our steak sauces are gluten free)

300GM PORTERHOUSE MSA graded & accredited grain fed Thousand Guineas Shorthorn from NSW, cooked to your liking	36
280GM SCOTCH FILLET MSA graded & accredited grain fed Thousand Guineas Shorthorn from NSW, cooked to your liking	35

SIDE BOWLS

BAD BOY FRIES (V)	5	SLAW (V) (GF)	6
GARDEN SALAD (V) (GF)	5	FRIES (not coeliac friendly)	5
BABY BEETROOT, WALNUT & SPINACH SALAD (V) (GF)	8	ROCKET, WALNUT & AVOCADO SALAD	7
BABY SPINACH, CHERRY TOMATO & PESTO SALAD (V) (GF)	8	WOK TOSSED VEGETABLES (V) (GF)	8

DESSERTS

CHOCOLATE MOUSSE Topped with berry compote and fresh cream	8
STICKY DATE PUDDING Homemade date pudding topped with rich butterscotch sauce & served with ice cream	9
CRÈME BRULÉE Rich vanilla custard topped with burnt caramel & served with vanilla ice cream	9
CHOCOLATE & NUTELLA PUDDING Homemade pudding served with vanilla ice cream	9
BELGIAN WAFFLES Belgian style waffles topped with 2 scoops of vanilla ice cream & chocolate fudge sauce	9
NUTELLA FILLED DOUGHNUT with creamy vanilla ice cream centre drizzled with chocolate fudge sauce OR...switch out the Nutella filled doughnut for a jam filled doughnut! ...change up the sauce to caramel!	10
AFFOGATO Ice Cream & a shot of espresso with your choice of Baileys, Frangelico, Amaretto or Kahlua	12

KIDS MENU 12 YEARS & UNDER

FISH & CHIPS (Battered or Grilled)	10	CHICKEN NUGGETS & CHIPS	10
ROAST WITH VEGETABLES	10	CHICKEN PARMA & CHIPS	10
CHICKEN SCHNITZEL & CHIPS	10	PENNE WITH BOLOGNAISE SAUCE	10
PENNE WITH NAPOLI SAUCE	10	CRUMBED CALAMARI & CHIPS	10
CHEESEBURGER & CHIPS	10		

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SENIORS MEALS

Available
Monday to Thursday Lunch & Dinner
Friday & Saturday Lunch only

Your choice of :

Soup & Main	\$16
Main & Dessert	\$16
Soup, Main & Dessert	\$20

ENTREE

SOUP OF THE DAY (GF)

MAIN

PLUM CHICKEN

GRILLED FISH (GF)

BEER BATTERED FISH

ROAST OF THE DAY (GF)

LINGUINE BOLOGNAISE

LINGUINE WITH NAPOLI SAUCE (V)

CRUMBED CALAMARI

CHEESEBURGER

SENIOR SPECIAL OF THE DAY

DESSERTS

PAVLOVA WITH WHIPPED CREAM & FRUIT SALAD (GF)

CHOCOLATE MOUSSE WITH WHIPPED CREAM (GF)

SENIOR DESSERT SPECIAL

Add Ice cream to any dessert for \$2 a scoop (Vanilla, Chocolate or Strawberry)

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