

# LOWER PLENTY HOTEL

## STARTER

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**GARLIC BREAD (v) \$8**

## MAIN

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**CHICKEN PARMIGIANA 27**

250gm house crumbed chicken breast topped with Virginian ham, Napoli sauce & melted mozzarella cheese

**BEER BATTERED FISH AND CHIPS 27**

Australian barramundi fillets w/ bad boy fries, tartare sauce & garden salad

**FRIED CALAMARI 27**

House crumbed calamari rings w/ bad boy fries, tartare sauce & garden salad

**SCOTCH FILLET 280g 37**

MSA graded & accredited grain fed Thousand Guineas shorthorn beef from NSW, cooked to your liking with a choice of gravy or mushroom sauce

**OSSO BUCCO 31**

Braised veal shank w/ root vegetables pan gravy & creamy mash

## PASTA

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**JAMBALYA (GF) 29**

Chicken, chorizo, shrimps, scallops, mussels, calamari & salmon tossed with saffron risotto, chilli, garlic & peas

**PENNE RAGOUT 28**

Slow cooked beef, Italian sausage & meatballs in rich Napoli sauce topped with shaved parmesan

**PENNE VEGETARIAN 26**

Pan tossed zucchini, eggplant, sundried tomatoes, baby spinach, peas & Napoli sauce topped with parmesan cheese

## BURGERS

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**WAGYU BEEF BURGER 24**

100% double wagyu beef patties mixed leaves, American cheddar, tomato, bacon, egg & aioli on traditional seeded white bun & bad boy fries

**SOUTHERN FRIED CHICKEN BURGER 24**

Crispy buttermilk fried chicken breast, slaw, tasty cheese, pickles, jalapenos & sriracha on a traditional seeded white bun with bad boy fries

**PUMPKIN & FETTA BURGER (V) 24**

Pumpkin & chickpea patty, Persian fetta, mixed leaves, harissa spiced onions & aioli on traditional seeded bun w/ bad boy fries

## SALADS

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**GRAIN SALAD (v) 25**

Quinoa, brown rice, baby spinach, lentils, Persian fetta, baby beets & fennel tangy honey vinaigrette

**ASIAN PRAWN SALAD 27**

Organic soba noodles, pickled ginger, carrot, onion, coriander, mint, peanut dressing with BBQ prawn skewers

## DESSERTS

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**ICE CREAM 3 (per scoop)**

Assorted flavours available

**Dietaries & Alterations:**

The Lower Plenty Hotel is not able to guarantee full Coeliac requirements, please alert our team members of any allergy concerns.

Most menu items can be modified to suit individual dietary requirements, we will endeavour to do our best for you.

## WHITE & SPARKLING

Morgans Bay Sauvignon Blanc	6.50
Oyster Bay Sauvignon Blanc	9.50
Squealing Pig Sauvignon Blanc	9
Brown Brothers Moscato	9.50
Morgans Bay Chardonnay	6.50
Little Yering Chardonnay	9.50
T'Gallant Juliet Pinot Grigio	9
Innocent Bystander Pinot Gris	10
Morgans Bay Brut	6.50
Brown Brothers Prosecco	9
Chandon Brut	11

## RED & ROSE

Squealing Pig Pinot Noir Rosé	9.50
Squealing Pig Pinot Noir	10
Wynns The Gables Cab Sauv	12
Brown Brothers Tempranillo	9
Morgan's Bay Shiraz Cabernet	6.50
Pepperjack Shiraz	10

## LOCAL BEER ON TAP

	POT	SCH	PNT
Carlton Draught	5.80	8.70	11.60
Carlton Dry	5.90	8.80	11.80
Victorian Bitter	5.80	8.70	11.60
Great Northern Super Crisp	5.20	7.80	10.40

## BOTTLED BEER & CIDER

Cascade Light	6.20	Espresso Martini
Pure Blonde	7.70	Old Fashioned
Crown Lager	7.80	Negroni
Corona	8	Whisky sour
Furphy	8.20	New York Sour
Stone Wood Pacific Ale	10.40	Mai Tai
James Squire 150 Lashes	8.20	Pina Colada
Mountain Goat Steam	10.40	Cosmopolitan
Guinness	9.50	Mojito
Peroni Nastro Azzurro	8.30	Pink Mojito
Asahi Super Dry	8.50	Tokyo Iced Tea
Heineken	8.50	Bananarama
Bulmers Apple	7.70	Apple Bramble
Somersby Apple	7.70	Oreo Delight
Somersby Pear	7.70	Razzle-Dazzle

## COCKTAILS 15

Espresso Martini
Old Fashioned
Negroni
Whisky sour
New York Sour
Mai Tai
Pina Colada
Cosmopolitan
Mojito
Pink Mojito
Tokyo Iced Tea
Bananarama
Apple Bramble
Oreo Delight
Razzle-Dazzle
Sunken Paradise (Tiki)
Clover Club
Chill by the Fire

## COCKTAILS SHARERS 35

Spiced Strawberry and apple
Aperol Spritz
Red Sangria
Pimm's Jug
Sea Breeze
Blue Lagoon

## SPIRITS

Russian Standard Vodka	8.50
Larios Gin	8.70
Sauza Gold Tequila	9.90
Jim Beam White	8
Jack Daniels Black	8.70
Teachers Scotch	8.50
Canadian Club	8.70

## NON ALCOHOLIC

Soft Drink	4
Lemon Lime Bitter	4.10
Juice	4.80
Black Tea	3.50
Coffee	3.50