

MENU

LORD ROBERTS HOTEL

SHARE PLATES

\$11 EACH

SAFFRON + CAULIFLOWER ARANCINI (V) w/ aioli

JALAPENO POPPERS (V) stuffed w/ 3 cheeses

CRISPY CHICKEN STRIPS w/ chipotle aioli

SALT + PEPPER SQUID (GF) w/ tartare

TEMPURA VEGETABLES (V) w/ nam jim

HOT WINGS (GF) w/ blue cheese dipping sauce

SEAFOOD PLATTER FOR 2 60

FRESH TIGER PRAWNS, TASMANIAN SMOKED SALMON, BEER BATTERED FISH, SALT + PEPPER SQUID, FRIES + MIX LEAF SALAD w/ tartare, cocktail sauce + lemon

SALADS 21

CHICKEN + QUINOA SALAD (GF)

w/ avocado, sweet potato, mixed leaf, marinated goat cheese + house dressing

HALLOUMI + CHARGRILLED VEG (V) (GF)

w/ cypriot halloumi, red pepper, zucchini, eggplant, roquette + salsa verde

PRAWN + ZUCCHINI NOODLES SALAD (GF)

w/ cherry tomatoes, broccoli, carrots, green beans, asian herbs, peanuts + nuoc cham dressing

ADD-ONS: Haloumi \$5 | Chicken \$5 | Prawns \$7

BURGERS + SHOESTRING FRIES 19

ANGUS BEEF CHEESE BURGER

w/ house burger sauce, cos lettuce, tomato, american jack cheese + beetroot relish

PORTUGUESE CHICKEN BURGER

w/ cos lettuce, tomato, melted cheese + chipotle aioli

GRILLED HALLOUMI BURGER (V)

w/ cypriot halloumi, baby spinach, zucchini, eggplant, red pepper, field mushroom + salsa verde

FISH KATSU BURGER

w/ avocado, slaw, tomato, caramelised onions + wasabi nori mayo

ADD-ONS: Bacon \$3

CLASSICS

BEER BATTERED FISH + CHIPS 20

w/ mixed leaf salad, tartare sauce + lemon

CHICKEN SCHNITZEL 20

w/ chips + mixed leaf salad + lemon

CHICKEN PARMIGIANA 22

w/ chips + mixed leaf salad

PULLED BEEF NACHOS (GF) 20

w/ slow cooked beef + bean mix, guaca salsa, sour cream + melted cheddar cheese

SALT + PEPPER SQUID (GF) 20

w/ chips, mix leaf salad, tartare + lemon

BUCKET OF PRAWNS 25

w/ fresh tiger prawns, crusty bread, cocktail sauce + lemon

ADD-ONS: Ham \$2 | Sauces \$1

CHEF'S SPECIALITY

CRISPY SKINNED SALMON (GF) 27

w/ kipfler potato tossed w/ baby spinach + tomato relish

EGGPLANT MOUSSAKA (V + GF) 20

w/ greek salad

STUFFED MUSHROOMS (VEGAN + GF) 20

w/ spiced chickpeas, corn & black rice + sweet potato, pepper & pumpkin puree

CHAR GRILL

200G PREMIUM EYE FILLET (GF) 35

w/ kipfler potato, broccolini + choice of sauces

250G GRASS FED RUMP STEAK (GF) 23

w/ chips or mash + salad or veg + choice of sauces

300G NY STRIP STEAK (GF) 29

w/ chips or mash + salad or veg + choice of sauces

CHOICE OF SAUCES: Pepper, Mushroom, Red Wine Jus (GF)

ADD-ONS: Garlic Prawns (GF) \$8

DAILY SPECIALS

Monday **FISH + CHIPS 15**

Tuesday **MENU BURGERS 15**

Wednesday **RUMP STEAK 15**

Thursday **PARMIGIANA 16 | SCHNITZEL 15**

Friday (4-6pm) **SHARE PLATES HH (ANY 3) 27**

Saturday **NACHOS - RACE DAY SPECIAL 15**

Sunday **SEAFOOD PLATTER + BOTTLE OF WINE 75**

CHEESE BOARD 20

phoques cove camembert, roaring forties blue, crackers, house made apple + pear chutney

SIDES

GARLIC BREAD ON FOCACCIA 7

BOWL OF SHOESTRING FRIES w/ aioli (GF) 9

SIDE SALAD (GF) 7

SEASONAL VEGETABLES (GF) 7

CIABATTA 5

w/ extra virgin olive oil + balsamic

MARINATED OLIVES (GF) 5

ADD-ONS:

Shaved Parmesan \$1 | Napoli Sauce \$1

CHECK OUT THE CHEF'S BOARD SPECIALS

BISTRO OPEN MON-THURS 12-3PM + 5:30 - 9:30PM FRI + SAT + SUN + PUBLIC HOLIDAYS 12-LATE

Surcharge All Credit Cards 1.5%, Public Holiday 10%