

BLIGH PARK

HOTEL

Menu

BREADS

GARLIC BREAD (V) \$8
CHEESY GARLIC BREAD (V) \$12

STARTERS

TRUFFLE CHIPS (V) \$14
truffle mayo & aged parmesan cheese

POTATO SCALLOPS (VG) (4) \$12
handmade potato scallop & vinegar salt

CHEESEBURGER SPRING ROLLS & SPECIAL SAUCE (3) \$16

BEAN NACHOS (V) \$18
pico de gallo, corn tortillas chips, mozzarella, sour cream, guacamole & extra virgin oil

BURRATA \$20
date & tarragon, prosciutto, extra virgin oil & charred sourdough

KARAAGE CHICKEN \$18
sake marinated fried chicken, Korean glaze, kewpie mayo & lemon

KOMBU GARLIC PRAWNS (8) \$20
kombu butter, wakame seaweed salad & flatbread
‡ ARA Single Estate Pinot Gris, Marlborough

SALT & PEPPER CALAMARI (GF) (DF) \$18
calamari, pickled chilli & miso mayo

SOUTHWEST CHICKEN WINGS 1/2KG \$18 1KG \$32
marinated buttermilk chicken wings, pickles, special spices & choice of sauce

SAUCES

Frank's hot sauce | buttermilk ranch | Korean glaze | chipotle mayo

BUTCHERS BOARD \$37
chorizo, brie, prosciutto, truffle salami, hummus, green pickled chillies, marinated olives, baba ghanoush & flatbread

BOWLS & SALADS

CAESAR SALAD (GFO) \$20
baby gem cos lettuce, parmesan, bacon, soft centered egg, croutons & creamy Caesar dressing
‡ Fiore Moscato, South Australia

ROAST PUMPKIN & ROCKET (V) (VGO) (GF) \$22
apple, candid walnuts, grains, beetroot, whipped feta, raspberry & walnut vinaigrette

KARAAGE CHICKEN \$24
sushi rice, edamame, pickled red onion, cherry tomatoes, fried onion, ginger, shallots, furikake & kewpie mayo

BURRITO BOWL (GF) \$24
spiced chicken breast, steamed rice, avocado, sour cream, corn, black bean salsa, corn tortillas & chipotle ranch

ADD CHICKEN \$6 | ADD PRAWNS \$8

MAINS

ROAST CHICKEN SUPREME \$28
panfried gnocchi, leek, prosciutto, thyme & roast chicken jus

PORCHETTA \$30
creamy mash, braised cabbage, bacon, baked apple & pepper sauce
‡ Robert Oatley 'Signature Series' Chardonnay, Margaret River

MEDITERRANEAN LAMB SKEWERS \$26
spiced lamb, Greek salad, flatbread, baba ghanoush & hummus
‡ Ad Hoc Cruel Mistress Pinot, Western Australia

BANGERS & MASH \$20
beef & thyme sausages, garden pea's, caramelised onion & gravy

BEEF & GUINNESS PIE \$28
slow braised beef, mushroom, creamy mash, bone marrow & puff pastry
‡ Hentley Farm V&V GSM, Barossa

PLANT BASED SCHNITZEL (VG) \$24
chips, salad & dairy free aioli

CHICKEN SCHNITZEL \$24
panko crumbed chicken breast, chips, salad & gravy

LOADED

PARMIGIANA \$4
smoked ham, mozzarella & Napoli sauce

SURF \$9
prawns, calamari & creamy garlic sauce

ABC \$6
avocado, bacon & cheese

BURGERS

WAGYU BURGER \$24
Tajima wagyu pattie, American cheese, bacon, pickles, tomato, lettuce, special sauce, mustard, tomato relish & chips

SOUTHWEST CHICKEN BURGER \$22
buttermilk chicken thigh fillet, American cheese, slaw, lettuce, pickles, Frank's hot sauce, chipotle mayo & chips

STEAK SANDWICH \$24
Grainge scotch fillet, tomato, pickled beetroot, onion jam, aioli, rocket & chips

FALAFEL BURGER (V) \$21
halloumi, baba ghanoush, tomato, lettuce, red onion & chips

EXTRAS

CHEESE \$1 | JALAPENOS \$2 | GLUTEN FREE BUN \$3
BACON \$3 | SOUTHWEST CHICKEN \$6 | WAGYU PATTIE \$6

FROM THE PADDOCK

All steaks are served with a choice of chips & garden salad or creamy mash & seasonal greens and a choice of sauce

RIVERINA PINNACLE BEEF RUMP 250G \$32
PASTURE FED MB2+

GRAINGE T-BONE 400G \$45
MSA GRAIN FED 100 DAYS

🍷 Rymill Yearling Cabernet Sauvignon, Coonawarra

GRAINGE SCOTCH FILLET 300G \$40
MSA GRAIN FED 100 DAYS

FROM OUR DRY AGER

28 DAYS DRY AGED

All dry aged meats are served with two sides of your choice

PINNACLE SIRLOIN PASTURE FED MB2+ 300G \$55

- TO SHARE -

RED GUM OP RIB EYE GRAIN FED MSA 650G \$75

ADD SURF TO YOUR TURF \$9
creamy garlic prawns & calamari

SAUCES

GRAVY | DIANE | PEPPER | MUSHROOM | EXTRA SAUCE \$2.5

SIDES

CHIPS & AIOLI \$10 | CREAMY MASH POTATO \$8

CHEF'S GARDEN SALAD \$8 | SEASONAL VEGETABLES \$8

SWEET POTATO WEDGES (GF) \$12
sour cream & sweet chilli

TASTE OF ASIA

CURRY OF THE DAY

steam rice, papadum,
cucumber & tomato

PAN FRIED DUMPLINGS (8) \$15

pork & chive dumplings,
black vinegar & chilli oil

MALAYSIAN STIR FRY NOODLES \$22

chicken breast, hokkien noodles, capsicum, shallots, red onion,
green beans, chilli, sesame seeds, peanuts & dark soy sauce

🍷 Annais Organic Pinot Grigio, Mudgee

FROM THE SEA

HUON SALMON FILLET (GF) \$32

cauliflower puree, green beans, almonds & capers brown butter sauce
🍷 Wicks Estate Sauvignon Blanc, Adelaide Hills

FISH & CHIPS (DF) \$27

Great Northern battered barramundi, dill tartare, lemon with chips & garden salad
🍷 Robert Oatley Signature Riesling, Western Australia

SALT & PEPPER CALAMARI (GF) (DF) \$25

calamari, pickled chilli, miso mayo, chips & garden salad

PASTAS

GNOCCHI \$27

pan fried potato gnocchi, garlic prawns, tomato, chilli, rocket & aged grana

SPAGHETTI MEATBALLS \$23

veal & pork spiced meatballs, bucatini pasta, basil, Napoli sauce & aged grana

RAVIOLI (V) \$25

spinach & ricotta ravioli, stracciatella, pesto & rose sauce
🍷 Shaw Merlot 'The Conductor', Orange

all our pasta is fresh & handmade

WOOD FIRE PIZZA

MARGHERITA (V) \$20

Venere tomato, fior di latte, stracciatella, tomato, basil & extra virgin olive oil

SUPREME \$25

Venere tomato, fior di latte, bacon, ham, Italian sausage, pineapple,
capsicum, red onion, olives & mushroom

ITALIAN SAUSAGE \$24

Venere tomato, fior di latte, stracciatella, chilli, basil
🍷 Four in Hand Shiraz, Barossa

MEAT EATER \$26

Venere tomato, fior di latte, olives, pepperoni, ham, Italian sausage & chorizo

PEPPERONI \$23

Venere tomato, fior di latte, spicy pepperoni & oregano

CHILLI PRAWNS \$26

Venere tomato, fior di latte, cherry tomato, chilli, capsicum & salsa verde
🍷 Robert Oatley 'Signature Series' Chardonnay, Margaret River

VEGETARIAN (V) \$22

Venere tomato, fior di latte, mushroom, red onion, capsicum, olives, feta & basil

EXTRAS

CHEESE \$3 | VEGETABLES (PER VEG) \$2
MEAT (PER MEAT) \$3 | DAIRY FREE CHEESE \$3
PRAWNS \$3 | GLUTEN FREE BASE \$5

KIDS BENTO BOX \$12

all kids meals served with veg & fruit and free soft drink & gelato
(12 years & under)

PASTA & BOLOGNESE SAUCE **CHEESEBURGER & CHIPS**
SCHNITZEL & CHIPS **POPCORN CHICKEN & CHIPS**
FISH & CHIPS (DF)

DESSERTS \$12

WARM CHOCOLATE

BROWNIE

warm choc fudge &
vanilla bean
Gelato ice cream

STICKY DATE

butter scotch sauce &
vanilla bean
Gelato ice cream

STRAWBERRY

PANNA COTTA

meringue,
basil & berries

LUNCH SPECIALS

CHICKEN SCHNITZEL \$17

panko crumbed chicken breast, chips & garden salad
🍷 Wicks Estate Sauvignon Blanc, Adelaide Hills

MALAYSIAN STIR FRY NOODLES \$17

chicken breast, hokkien noodles, capsicum, shallots, red onion,
green beans, chilli, sesame seeds, peanuts & dark soy sauce

CAESAR SALAD (GFO) \$17

baby gem cos lettuce, parmesan, bacon, soft centered egg,
croutons & creamy Caesar dressing

SOUTHWEST CHICKEN BURGER \$17

buttermilk chicken thigh fillet, American cheese, slaw, lettuce,
pickles, Frank's hot sauce, chipotle mayo & chips

FISH & CHIPS (DF) \$17

Great Northern beer battered barramundi, dill tartare,
lemon with chips & garden salad

AVAILABLE MONDAY – FRIDAY

(exclude on all public holidays)

DINNER SPECIALS

MONDAY – WEDNESDAY 5PM – 7PM

kids eat free with any main meal purchased (12 years & under)

MONDAY – SURF & TURF \$25

250g rump steak, garden salad, chips & creamy garlic prawns
🍷 Rymill Yearling Cabernet Sauvignon, Coonawarra

TUESDAY – ANY BURGER & BEER OR WINE \$22

any burger from the menu with a house beer / house wine / soft drink

WEDNESDAY – SCHNITZEL NIGHT & BEER OR WINE \$20

panko crumbed chicken breast, chips & salad with
a house beer / house wine / soft drink
🍷 Pikorua Sauvignon Blanc, Marlborough

THURSDAY – STEAK & BEER OR WINE \$25

250g rump steak, garden salad & chips with
a house beer / house wine / soft drink

FRIDAY – FRIED CHICKEN FRIDAY & ANY DRAUGHT BEER \$20

your choice of wings (6) or tenders (4) served with fries & pickles

SUNDAY ROAST - \$22

roast special with all the trimmings & gravy

(exclude on all public holidays)

V - Vegetarian

VG - Vegan

GF - Gluten Free

GFO - Gluten Free Option Available

VGO - Vegan Option Available

DF - Dairy Free

please advise staff of any allergies or dietary requirements
when placing your order