

The Hovell

— Bar & Grill —

starters

Twisted Garlic Loaf with parmesan \$9

Edamame, steamed soybeans with soy and sesame (v, vegan) \$9

Bruschetta, heirloom cherry tomatoes, fetta and basil oil (v) (vegan on request) \$12

Crispy Chicken Wontons, thai style with nam jim dipping sauce \$14

Char-grilled Salt & Pepper Squid with cherry tomato, rocket and salsa verde (gf) \$17

large plates

Grilled Eye Fillet, garlic parmesan potatoes, kohlrabi remoulade salad, fried leek & red wine jus (gf) \$38

Sriracha Honey Glazed Lamb Ribs, baked purple sweet potato wedges & spring onion slaw (gf) \$38

Argentinian-style Chicken Breast, honey roasted sweet potato, marinated zucchini ribbons, radish herb salad, crumbled fetta and chimi churri sauce (gf) \$28

Super Green Salad, sauteed greens, crispy chickpeas, roasted sweet potato, radish, fresh peach, hazelnut dukkha & lemon herb vinaigrette (v, gf) \$24 + Add grilled chicken \$4

Fish of the Day, see our team for tonight's selection \$Market price

Pasta of the Day – see our team for tonight's selection \$Market price

classics

300g North East Black Angus Porterhouse, roast garlic potatoes, summer greens & choice of sauce \$33

House Crumbed Chicken Schnitzel, with chips, summer salad and choice of sauce \$24

Chicken Parmigiana, house crumbed schnitzel, with chips and summer salad \$26

Beer Battered Flathead, chips and summer salad, tartare and lemon \$26

Sauces \$2: peppercorn sauce, red wine jus, onion gravy or creamy mushroom sauce – all sauces are gluten free

sides

Summer Salad with lemon dressing \$8

Roast Potatoes with garlic, herbs and parmesan \$8

Crispy Chips with rosemary salt and aioli \$8

Summer Vegetables, lightly sautéed in olive oil \$9

Sweet Potato Fries with garlic aioli \$12

desserts

Petite Pavlova Frangelico cream, fresh strawberries & hazelnuts (gf) \$12

Sticky Date Pudding, with butterscotch sauce and vanilla ice-cream \$12

Lindt Belgian Chocolate Tart, black berry compote & licorice ice cream \$14

Affogato, espresso coffee, ice-cream, choice of: Baileys, Frangelico,

Tia Maria (gf) \$14

kids \$12

Grilled Chicken and vegetables (gf)

Chicken Nuggets and chips

Battered Fish and chips

Pasta Napolitana with parmesan

Kids dessert \$4

Kids Ice-Cream

Choice topping: chocolate, caramel, strawberry

TRADING HOURS

Monday – Saturday

5pm – 8.30pm

RESTAURANT DINING

5.00pm – 6.00pm

6.15pm – 7.15pm

7.30pm – 8.30pm

Bookings essential.

Please make a reservation with reception, or call 02 6042 3900

ROOM SERVICE

5pm – 8.30pm

Please dial '9' on your room phone.

\$4 service fee applies.

Beverages

SPARKLING WINES

	Glass	Bottle
Sparkling White 200ml Piccolo, Craigmoor, Mudgee NSW	200ml	13.0
Prosecco Lagioiosa Superiore 200ml Piccolo, DOCG Italy	200ml	13.0
Prosecco, Dalfarras, by Tahbilk Wines VIC		42.0
Sparkling Chardonnay Pinot Noir, Taltarni Brut, SE Australia		40.0
Sparkling Chardonnay Pinot Noir, P/Munier, Clover Hill TAS		76.0

WHITE WINES

Chardonnay, Joyride, Regional VIC	8.0	33.0
Chardonnay, Pedestal, Margaret River WA		49.0
Moscato (Pink), Beach Hut, Regional SA	8.0	33.0
Pinot Grigio, Pair of Hearts, Regional VIC		33.0
Pinot Grigio, Santi Sorteseli, Valdadige DOC Italy		42.0
Pinot Gris, Ara Single Vineyard, Marlborough NZ		41.0
Pinot Gris, Pocket Watch, Central Ranges Orange NSW		36.0
Riesling, Chrismont, King Valley VIC		36.0
Sauvignon Blanc, Windridge, Regional VIC	8.0	33.0
Sauvignon Blanc, Working Lunch, Marlborough NZ		38.0

RED & ROSE WINES

Rose, Pinot Noir, Blue Pyrenees, Pyrenees, VIC		41.0
Cabernet Merlot, Windridge, Regional VIC	8.0	33.0
Cabernet Merlot, Dalzotto, VIC		42.0
Cabernet Sauvignon, Pocket Watch, Orange, NSW		36.0
Cabernet Sauvignon, Robert Oatley, Margaret River, WA		47.0
Durif, Buller's, Rutherglen, VIC		44.0
GSM, Grenache Shiraz Mourvèdre, R/Oatley, McLaren Vale, SA		48.0
Malbec, Argento Classic, Mendoza Argentina		46.0
Merlot, Blue Pyrenees, Pyrenees, VIC		44.0
Pinot Noir, Robert Oatley Signature, Yarra Valley VIC		48.0
Sangiovese, Pikes Luccio, Clare Valley, SA		45.0
Shiraz, Bobbie Burns, Rutherglen, VIC		50.0
Shiraz, Joyride, Regional, VIC	8.0	33.0
Tempranillo, Mesta, Bodegas, Spain – Organic and Vegan		43.0

PREMIUM & MUSEUM CELLAR SELECTION

2010 GSM, Grant Burge Holly Trinity, Barossa SA		60.0
2007 'Museum' Cabernet Sauvignon, Tahbilk, VIC		63.0
2015 Reserve Durif, R/Estates Renaissance, Rutherglen VIC		70.0
2013 Shiraz, Blue Pyrenees, Section 1, Pyrenees VIC		83.0
2016 Shiraz, Sanguine Estate 'Inception', Heathcote VIC		62.0

TAP BEER & BOTTLED BEER

Tap Beer

Peroni Nastro
500mL \$13 / 300ml \$8

Carlton Dry
400mL Jug \$9.50

Bottled Beer

Bridge Rd Robust Porter 9.0
Bridge Rd Pale Ale 9.0
Stone and Wood Pac Ale 9.0
Cascade Light 6.0
Great Northern Mid 7.0
Carlton Draught 8.0

Carlton Dry 8.0

Victoria Bitter 8.0

Coopers Pale Ale 8.0

Pure Blonde 8.0

Corona 8.0

Cider Somersby Apple OR Pear

NON ALCOHOLIC

Sparkling Water 750mL 7.0

Lemonade, Squash, Coke, Coke Zero, Lemon Lime & Bitters, Orange Juice, Apple Juice – All 4.0

Espresso Coffee & Tea Selections 4.0