

The Hovell

— Bar & Grill —

starters

- Twisted Garlic Loaf** with parmesan \$9
Soup of the Day with toasted pane di casa \$14
Mushroom Bruschetta and grilled bocconcini on focaccia (v) \$13
Garlic Prawn and Chorizo Hot Pot, cherry tomatoes, chermoula and grilled pane di casa \$18
Crispy Squid, furikake spiced with pickled vegetable salad and garlic aioli (gf, df) \$17
Baked Oysters, half dozen, with gremolata butter and parmesan (gf) \$18
Pulled Pork Potato Croquette, with mozzarella and salsa rosso aioli \$16
Roasted Baby Root Vegetables, beetroot hummus, walnut pesto and quinoa crisp (vn, nut, gf) \$14

large plates

- Grilled Eye Fillet & Sticky Beef Cheeks** slow cooked in red wine, roast dutch carrots and creamy mash (gf) \$39
Twice Cooked Pork Belly, braised leek and fennel white bean cassoulet, kale and cherry tomatoes (gf, df) \$34
Crispy Skinned Barramundi, kipfler potato Panzanella salad, broccolini and salsa verde (gf, df) \$34
Milk Roasted Chicken Breast with lemon and sage, baked polenta, spinach and mushrooms (gf) \$28
Chilli Prawn Linguini, kale, broccoli, cherry tomatoes, fresh herbs, lemon and olive oil \$32
Winter Vegetables and Baked Polenta, roasted turnip, carrots, beetroots, mushrooms and chermoula (gf) (v) \$22

classics

- 300g North East Black Angus Porterhouse**, creamy mash potato, sautéed greens, and choice of sauce (gf) \$35
House Crumbed Chicken Schnitzel with house salad, rosemary seasoned chips and choice of sauce \$26
Chicken Parmigiana, house crumbed schnitzel, with house salad and rosemary salted chips \$28
Beer Battered Flathead, chips and house salad, tartare and lemon \$27

Extra Sauces \$2: peppercorn sauce, gravy or creamy mushroom sauce — all sauces are gluten free

sides

- Caprese Salad**, tomato, bocconcini, basil and vinaigrette (gf) \$12
Creamy Mash Potato (gf) \$8
Chips with rosemary salt and aioli \$8
Winter Green Vegetables, lightly sautéed in olive oil \$12
Sweet Potato Fries with garlic aioli \$12

desserts

- White Chocolate and Blueberry Crème Brulee** with cocoa almond tuile (n) \$12
Sticky Lemon Lime Pudding with ginger tapioca crisp and vanilla ice-cream \$12
Murray River Salted Caramel Pears, roast walnuts and muscat rice pudding ice cream (gf) (n) \$12
Affogato, espresso coffee, ice-cream, choice of: Baileys, Frangelico, Tia Maria (gf) \$16
Lillypilly, Late Harvest Dessert Wine, Riverina 60mL \$10
Toblerone Cocktail, Baileys, Frangelico, Kahlua and cream \$16

kids \$12

** For children under 12 years old

- Grilled Chicken mash** 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