

SPOTSWOOD HOTEL

SHARING PLATES

Garlic Bread \$5.0 (V)

Garlic & Cheese Pizza - Mixed cheese with a garlic oil emulsion. \$10.0 (V)

Bowl of Chips - Served with garlic aioli and tomato sauce \$10.0 (VE) (G)

Salt and pepper Calamari - Shallow fried crispy salt and pepper calamari served with house made tartare sauce \$14.9

Pork Spare Ribs - Charred Smokey BBQ marinated pork ribs \$14.9 (G)

Spicy Buffalo wings Served with warm blue cheese dipping sauce. \$10.9

PIZZA \$15.0

Margherita Pizza - Basil, bocconcini & mixed cheese on a Napoli base.

Spottiswoode Special - Roast garlic, baby spinach, crumbled feta, Hungarian salami, anchovies and mixed cheese.

Souvlaki - Confit garlic base, baby spinach, Spanish onion, cherry tomatoes and grilled lamb rump sprinkled w mixed cheese and fetta finished w tzatziki sauce.

MAINS

Chicken Gnocchi - marinated chicken pieces and field mushrooms tossed through pumpkin gnocchi in a creamy pesto sauce finished w baby spinach and shaved parmesan cheese. \$23.0

Spaghetti Bolognese - A traditional Spaghetti Bolognese with our house made Bolognese, topped with shaved parmesan. \$19.9

Fettuccine Carbonara - The Australian take on an Italian classic, Fettuccine tossed through bacon, field mushrooms a creamy white wine and garlic sauce topped with shaved parmesan cheese. \$19.9

Linguine Alle Verdure - Oven roasted Mediterranean vegetables tossed through linguine and our house made Napoli then finished with wilted baby spinach, fresh basil and shaved grana Padano. (V-Vegan optional) \$19.90

Southern Fried Chicken burger - A buttermilk soaked southern style chicken breast in a toasted milk bun with cos lettuce, sliced tomato, grilled bacon, caramelized onion, avocado and chipotle mayo sauce and crispy chips. **\$21.9**

Beef Burger - Loaded 200g wagyu Pattie with sliced cheddar, crispy bacon, gherkins, beetroot, grilled onions & grilled egg on a toasted milk bun with lettuce and tomato. Served with crispy chips. **\$21.9**

Fish & Chips - Beer battered flathead served with chips, house salad and house-made tartare. **\$20.9 (G- Grilled)**

Salt & Pepper Calamari - Served with crispy chips, garden salad and garlic aioli. **\$22.9 (G)**

Chicken Parmigiana - 300g crumbed free range chicken breast topped with our rich Napoli sauce, shaved Virginian ham, and mixed cheese, served with crispy chips and garden salad. **\$22.9**

Eggplant Parmigiana - Shallow fried crumbed eggplant smothered with our rich Napoli sauce, mixed cheese, served with crispy chips and garden salad. **\$19.9 (V)**

Salt and pepper calamari - Served with crispy chips, garden salad and garlic aioli. **\$22.9 (GF)**

Grilled Pumpkin and Quinoa salad - A grilled pumpkin and quinoa salad with pine nuts, cherry tomato and croquette dressed with a balsamic drizzle and feta. **\$16.9 (V)**

Lamb salad - Sliced Lamb rump resting on a cherry tomato, Spanish onion, Kalamata olives, Greek feta and mixed lettuce salad with a light balsamic dressing. **\$21.9**

FROM OUR GRILL

300g Porterhouse - served with chips and salad. **\$31.9**

300g Scotch Fillet - served with chips and salad. **\$36.9**

Rib Rack - Slow Cooked Pork and Beef Racks, flame grilled then served w garden salad, Potato wedges and dipping sauces. **\$38.9**

Sauces - Mushroom, Pepper, Garlic Butter, Blue Cheese or Béarnaise. (All gluten free)

TINY HUMAN MENU \$12 (Strictly 12 and under)

All meals served with a small soft drink and a frog in the pond or a scoop of ice cream with topping of choice for dessert.

- Chicken nuggets and chips
- Spaghetti Bolognese with shaved parmesan

DESSERTS

Sticky Date Pudding - Our house made sticky date pudding served with butterscotch sauce and fresh strawberry. **\$8.9**

Citrus Lemon Tart - Our house made Citrus Lemon tart served vanilla bean ice cream. **\$8.9**