

# SHARING

<b>GARLIC BREAD</b> 	<b>5</b>
Toasted turkish bread with herbs, garlic and butter	
<b>GARLIC AND CHEESE PIZZA</b> 	<b>10</b>
Mixed cheeses with a garlic oil emulsion	
<b>BOWL OF CHIPS</b>  	<b>10</b>
Served with garlic aioli and tomato sauce	
<b>POTATO WEDGES</b>	<b>10.9</b>
Served with sweet chili and sour cream	
<b>SWEET POTATO CHIPS</b> 	<b>11.9</b>
Served with minted yoghurt	
<b>BRUSCHETTA</b>	<b>10</b>
Grilled sour dough topped with tomato, spanish onion and basil salsa, crumbled feta then drizzled with a balsamic glaze	
<b>MINI SLIDERS (2)</b>	<b>10.9</b>
Southern fried chicken with lettuce, tomato and chipotle mayo; Cheeseburger with cheddar, gherkin and our special sauce	
<b>SALT AND PEPPER CALAMARI</b> 	<b>14.9</b>
Shallow fried crispy salt and pepper calamari served with house made tartare sauce	
<b>PORK SPARE RIBS</b> 	<b>14.9</b>
Char-grilled smokey bbq sauce marinated pork ribs	
<b>SHARERS MUSSEL POT</b>	<b>22.9</b>
Steamed mussels, spanish chorizo, garlic and fresh basil in a spicy tomato broth and served with toasted ciabatta	
<b>SPICY BUFFALO WINGS</b>	<b>12.9</b>
Served with warm blue cheese dipping sauce	
<b>CHARCUTERIE BOARD</b>	<b>19.9</b>
Brie, gorgonzola, salami, bresaola, prosciutto, house made dips, olives, cornichons, grissini sticks and pita bread	
<b>CRUMBED VEGAN MOZZARELLA STICKS</b>  	<b>12.9</b>
Served with a spicy beetroot vegan mayonnaise	

# MAINS

<b>GRILLED PUMPKIN AND QUINOA SALAD</b> 	<b>16.9</b>
A grilled pumpkin and quinoa salad with pinenuts, cherry tomato and rocket; dressed with a balsamic drizzle and feta	
Add chicken, lamb or calamari \$4.00	
<b>ÁTHENA SALAD</b>	<b>16.9</b>
A traditional greek salad with cherry tomato, spanish onion, kalamata olives and greek feta and a mixed lettuce salad with a light balsamic dressing	
Add chicken, lamb or calamari \$4.00	
<b>CHICKEN GNOCCHI</b>	<b>22.9</b>
Marinated chicken pieces and field mushrooms tossed through pumpkin gnocchi in a creamy pesto sauce finished with baby spinach and shaved parmesan cheese	
<b>SPAGHETTI BOLOGNESE</b>	<b>19.9</b>
A traditional spag bol with our house made bolognese, topped with shaved parmesan	
<b>FETTUCCINE CARBONARA</b>	<b>19.9</b>
Fettuccine tossed through bacon, field mushrooms, a creamy white wine and garlic sauce topped with shaved parmesan cheese	
<b>LINGUINE ALLE VERDURE</b>	<b>19.9</b>
Oven roasted mediterranean vegetables tossed through linguine and our house made napoli then finished with wilted baby spinach, fresh basil and shaved grana padano  Vegan optional	
<b>WILD MUSHROOM RISOTTO</b> 	<b>21.9</b>
A selection of wild mushrooms cooked through a creamy white wine risotto, then finished with shaved grana padano	
<b>SEAFOOD LINGUINE AGLIO E OLIO</b>	<b>24.9</b>
Prawns, calamari, scallops and tasmanian mussels tossed through an olive oil, chili and garlic emulsion	
<b>SOUTHERN FRIED CHICKEN BURGER</b>	<b>21.9</b>
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	
<b>BEEF BURGER</b>	<b>21.9</b>
Loaded 200g wagyu pattie with sliced cheddar, crispy bacon, gherkins, beetroot, grilled onions and grilled egg on a toasted milk bun with lettuce and tomato; served with crispy chips	
<b>FISH AND CHIPS</b>	<b>21.9</b>
Beer battered market fish served with chips, house salad and house-made tartaré	
<b>SALT AND PEPPER CALAMARI</b> 	<b>22.9</b>
Served with crispy chips, garden salad and garlic aioli	

<b>OPEN STEAK SANDWICH</b>	<b>22.9</b>
Toasted sour dough with bacon, melted cheese, egg, caramelized onions, onion rings, lettuce, tomato, and mayo served with chips	
<b>CHICKEN PARMIGIANA</b>	<b>23.9</b>
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	
<b>EGGPLANT PARMIGIANA</b> 	<b>21.9</b>
Shallow fried crumbed eggplant smothered with our rich napoli sauce, mixed cheese, served with crispy chips and garden salad	
<b>PAELLA</b>	<b>28.9</b>
Saffron infused rice cooked with spanish chorizo, capsicum, green peas, chicken and fresh seafood finished with sliced lemon	

# \$ 15 PIZZAS

<b>ROASTED PUMPKIN PIZZA</b>
Roasted butternut pumpkin, pinenuts, caramelised onion, mixed cheese, topping with wild rocket, feta and balsamic glaze
<b>MARGHERITA PIZZA</b>
Basil, bocconcini and mixed cheese on a rich napoli base
<b>MEDITERRANEO PIZZA</b>
Roasted garlic, baby spinach, roasted Mediterranean veggies sprinkled with mixed cheese and crumbled feta
<b>JAMAICAN JERK CHICKEN PIZZA</b>
Spicy sweet sauce base, crispy bacon, jerk chicken breast, roasted capsicum, red onion topped with mixed cheese
<b>SPOTTISWOODE SPECIAL</b>
Roast garlic, baby spinach, crumbled feta, hungarian salami, anchovies and mixed cheese
<b>THE REAPER</b> 
Napoli, carolina reaper chili (world's hottest chili), spicy hungarian salami, capsicum, mushrooms, chili flakes and mixed cheese
<b>PALLERA PIZZA</b>
Napoli, bocconcini, prawns, chorizo, capsicum and fresh basil
<b>SOUVLAKI PIZZA</b>
Confit garlic base, baby spinach, spanish onion, cherry tomato and grilled lamb rump sprinkled with mixed cheese and feta
<b>Add vegan cheese \$3.00</b>

# FROM THE GRILL

<b>300G PORTERHOUSE</b>	<b>31.9</b>
Served with chips and salad	
<b>300G SCOTCH FILLET</b>	<b>36.9</b>
Served with chips and salad	
<b>400G RIB EYE</b>	<b>42.9</b>
Served with creamy mashed potato and broccolini	
<b>RIB RACK</b>	<b>41.9</b>
Slow cooked pork and beef racks, flame grilled then served with garden salad, potato wedges and dipping sauces	
<b>SEAFOOD SAUCE</b> 	<b>5</b>
A creamy garlic sauce with a mussel, prawn, scallops and calamari slice	
<b>SAUCE</b>	
Mushroom   Pepper   Garlic Butter   Blue Cheese Red Wine Jus   Béarnaise	

# \$ 12 TINY HUMAN MENU

All meals served with a kids soft drink and a frog in the pond or a scoop of ice cream with topping of choice for dessert (U12)
<b>CHICKEN NUGGETS</b>
Served with chips
<b>SPAGHETTI BOLOGNESE</b>
Served with parmesan cheese
<b>SCHNITZEL, CHICKEN OR VEG PARMIGIANA</b>
Served with chips
<b>FISH AND CHIPS</b>
Served with chips
<b>Add vegetables or salad for \$1.00</b>

# \$ 15 SENIOR'S MENU

<b>AVAILABLE FOR LUNCH MONDAY - FRIDAY</b>
Choice of two courses   Entrée & Main   Main & Dessert
<b>ENTRÉE</b>
Cheesy Garlic Bread Soup of the Day Garlic Bread
<b>MAIN</b>
Fish and Chips Chicken Parmigiana Salt and Pepper Calamari
<b>DESSERTS</b>
Please talk to our friendly staff for your choices on available desserts.

 Gluten Free |  Vegetarian |  Vegan

# SPOTSWOOD HOTEL

## LUNCH DEALS

### \$16 WORKERS LUNCH

Lunch special and drink\* available from Monday to Friday 12pm - 3pm

## SUNDAY SPECIALS

### \$16 ALL DAY SUNDAY ROAST

Chef Sean will create a traditional roast, rotating through tasty proteins, home-made gravy, Yorkshire pudding and a side of roasted vegetables.

### KIDS EAT FREE SUNDAYS

Get a Free Kids meal with every main purchased, 5pm - 9pm every Sunday\*

## BOOKINGS

For table reservations and event bookings, please call or email us on;

**P | 03 9391 1330**

**E | INFO@SPOTSWOODHOTEL.COM.AU**

**WWW.SPOTSWOODHOTEL.COM.AU**

## NIGHTLY SPECIALS

### MONDAY

#### \$20 STEAK NIGHT

A char grilled 250g porterhouse served with crispy chips, salad and your choice of sauce and drink\*

### TUESDAY

#### \$18 BURGER NIGHT

A chicken, beef or vegetarian burger served with crispy chips and drink\*

### WEDNESDAY

#### \$18 PARMA NIGHT

With 4 choices and a vegetarian parma we're sure to have something for everyone. All parmas served with crispy chips and salad plus a drink\*

### THURSDAY LOCALS NIGHT

Every week we'd love to have you all down! If you're in the area, drop in for dinner and we'll give you 10% off your entire bill!

## WEEKLY ENTERTAINMENT

### TRIVIA TUESDAY FROM 7:30PM

We have 'Know Brainer Trivia' in the beer garden! Don't forget to book your team a table!

### LIVE MUSIC FRIDAY AND SATURDAY FROM 8:00PM

Some of Melbourne's best talent on show, performing live with a range of tunes across many a genre.

### SUNDAY SPRITZ SESSION FROM 12:00PM

A range of session artists performing live from 3pm, as well our signature selection of 7 different spritz cocktails

### LIVE SPORT

With the new 'Super Screen' out in the Beer garden, there is no better space in the west to catch your favourite game live, in HD and with commentary!

## HAPPY HOURS

### MONDAY - THURSDAY 4PM - 6PM

Unpasteurised Carlton	4.5   9   18
Draught Tank Beer	
Great Northern	4.5   9   18
House Wine	6.5
Sparkling Glass	6.5

### FRIDAY 12PM - 9PM

Beer of the Month Jugs	16
Espresso Martini	2 for 20
Watermelon or	2 for 20
Passionfruit Spritz	

### SUNDAY 12PM - 9PM

Signature selection of Spritz'	10
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*\*\*Complimentary drinks include your choice of a pot of Great Northern Super Crisp, glass of house white, red or sparkling, soft drink and juice.*