

SHARING

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

 Gluten Free |  Vegetarian |  Vegan

MAINS

GRILLED PUMPKIN AND QUINOA SALAD 	16.9
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	
ÁTHENA SALAD	16.9
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	
CHICKEN GNOCCHI	22.9
Marinated chicken pieces and field mushrooms tossed through pumpkin gnocchi in a creamy pesto sauce finished with baby spinach and shaved parmesan cheese	
SPAGHETTI BOLOGNESE	19.9
A traditional spag bol with our house made bolognese, topped with shaved parmesan	
FETTUCCINE CARBONARA	19.9
Fettuccine tossed through bacon, field mushrooms, a creamy white wine and garlic sauce topped with shaved parmesan cheese	
LINGUINE ALLE VERDURE	19.9
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	
WILD MUSHROOM RISOTTO 	21.9
A selection of wild mushrooms cooked through a creamy white wine risotto, then finished with shaved grana padano	
SEAFOOD LINGUINE AGLIO E OLIO	24.9
Prawns, calamari, scallops and tasmanian mussels tossed through an olive oil, chili and garlic emulsion	
SOUTHERN FRIED CHICKEN BURGER	21.9
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	
BEEF BURGER	21.9
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	
FISH AND CHIPS	21.9
Beer battered market fish served with chips, house salad and house-made tartaré	
SALT AND PEPPER CALAMARI 	22.9
Served with crispy chips, garden salad and garlic aioli	

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

\$ 15 PIZZAS

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

FROM THE GRILL

300G PORTERHOUSE	31.9
Served with chips and salad	
300G SCOTCH FILLET	36.9
Served with chips and salad	
400G RIB EYE	42.9
Served with creamy mashed potato and broccolini	
RIB RACK	41.9
Slow cooked pork and beef racks, flame grilled then served with garden salad, potato wedges and dipping sauces	
SEAFOOD SAUCE 	5
A creamy garlic sauce with a mussel, prawn, scallops and calamari slice	
SAUCE	
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)

CHICKEN NUGGETS
Served with chips
SPAGHETTI BOLOGNESE
Served with parmesan cheese
SCHNITZEL, CHICKEN OR VEG PARMIGIANA
Served with chips
FISH AND CHIPS
Served with chips

Add vegetables or salad for \$1.00

\$ 15 SENIOR'S MENU

AVAILABLE FOR LUNCH MONDAY - FRIDAY
Choice of two courses Entrée & Main Main & Dessert
ENTRÉE
Cheesy Garlic Bread Soup of the Day Garlic Bread
MAIN
Fish and Chips Chicken Parmigiana Salt and Pepper Calamari

DESSERTS
Please talk to our friendly staff for your choices on available desserts.

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.*