

A photograph of a dining area with several tables and chairs, overlaid with a dark semi-transparent filter. The text is centered in a white box.

SPOTSWOOD
HOTEL

SUMMER MENU 23/24

MENU

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STARTERS

Garlic Bread Toasted Turkish bread with herbs, garlic and butter Add Cheese for \$5	\$10
Trio of Dips Served with toasted bread, marinated feta, salami and olives	\$16
Buffalo Wings & Chips Tossed in a Spotty special spicy sauce served with ranch and hot salsa with chips	\$21
Lemon Pepper Calamari (GFO) Shallow fried crispy lemon pepper calamari served with with aioli	\$16
Crumbed Cheese Balls (4) Crumbed baby bocconcini balls, served on a bed of salsa Verde topped with fresh herbs	\$15.9
Crispy Halloumi (V/GF) Crispy halloumi served with poached Blackberry and Honey sau ce, garnished with baby dill herbs	\$15.9
Vegan Chipotle Croquettes (4 pieces) Cauliflower and potato croquettes served with vegan chipotle aioli	\$15.9
1kg Sharers Mussel Pot Steamed mussels, Spanish chorizo, garlic, fresh basil in a spicy tomato broth and served with toasted ciabatta	\$26.9
Charcuterie Board Spicy Salami, Prosciutto, Bocconcini, pickled onions, olives, bread and grissini	\$29.9
Caprese Bruschetta Caprese Bruschetta on toast with ripe tomatoes topped with crumbled feta and salsa Verde	\$14

Potato Gnocchi with Forest Mushrooms Potato Gnocchi sautéed with forest mushrooms, garnished with micro herbs, shaved Grana Padano and a parmesan tuile.	\$26.9
Spaghetti Carbonara (GFO) The Australian take on an Italian classic, spaghetti tossed through bacon, field mushrooms, a creamy white wine and garlic sauce topped with shaved rocket and parmesan cheese	\$22.9
Spaghetti Bolognese A traditional Spag Bolognese with our house made Bolognese, topped with rocket and parmesan	\$24.9
Seafood Linguine Prawns, calamari, scallops and Tasmanian mussels tossed through olive oil, rocket, chili and garlic emulsion	\$28.9
Prawn Linguine King prawns (6) tossed through crushed garlic, chilli, olive oil, parsley, topped with fresh herbs.	\$28.9
Pepper Steak Risotto (GFO) Marinated beef slices tossed through a creamy Arborio rice with cheese, capsicum and onions, topped with rocket and parmesan	\$26.5
Beetroot Risotto (GFO) Pan grilled beetroot, mixed with a creamy beetroot puree tossed through arborio rice, garlic emulsion, topped with rocket.	\$26.9

Paella Saffron infused rice with Spanish chorizo, capsicum, green beans chicken and fresh seafood and wedge of lemon	\$34.9
Beetroot Salad Purple and gold roasted beetroot mixed with lemon dressed lentils on a bed of tahini dressing. - Add Salmon for \$12 Chicken for \$8 or Prawns for \$6	\$19.5
Pumpkin Salad Roasted jap pumpkin, served with Bohemian Couscous, tossed with fresh tomatoes and mint, Topped with pickled onion and fresh herbs. - Add salmon for \$12 chicken for \$8 or Prawns for \$6	\$19.5
Fish & Chips (GFO) Beer battered market fish served with chips, salad and tartar sauce	\$25.9
Lemon Pepper Calamari (GFO) Served with crispy chips, salad and garlic aioli	\$24.9
Southern Fried Chicken Burger With bacon, cheese, coleslaw and our Spotty Zinger sauce, served with chips and tomato sauce	\$25.9
American Beef Burger With bacon, cheddar, lettuce, tomato, pickles and house made jalapeno aioli, served with chips and tomato sauce	\$25.9
Vegan Burger Chickpea and lentil pattie with aioli, crisp rocket, tomato, sweet and spicy tomato relish in a potato bun served with sweet potato chips	\$25.9
Chicken Parmigiana House made napoli sauce, virginian ham, mixed cheese, Served with chips and salad	\$26.9
Mexicali Eggplant Parmigiana (GFO/VGO) Crumbed eggplant, enchilada sauce, jalapenos, mozzarella cheese, topped with corn and tomato salsa, served with chips and salad	\$25.9
Chicken Scallopini (GFO) Grilled chicken breast, mash potato, broccolini with a creamy mushroom sauce.	\$27.9
Philly Cheesesteak Sandwich Thinly sliced steak seared with green peppers, onion and melted cheese in a crusty ciabatta with ranch sauce served with chips	\$27.9
Pork Spare Ribs GF) 500g Pork Spare Ribs cooked low and slow, basted in our bourbon BBQ sauce, served with coleslaw and chips	\$44.9
300g Porterhouse (GFO) Served with chips and salad and your choice of sauce	\$37.9
300g Scotch Fillet (GFO) Served with chips and salad and your choice of sauce	\$42.9
Sauces (GF) Mushroom • Pepper • Gravy • Garlic Butter • Red Wine Jus Add extra sauce \$3.00	

KEY:

(V) - VEGETARIAN (VG) - VEGAN
(VGO) - VEGAN OPTION AVAILABLE
(GF) - GLUTEN FREE
(GFO) GLUTEN FREE OPTION

*DISHES MAY CONTAIN TRACES OF NUTS AND GLUTEN

PIZZA (Gluten free pizza base available +\$3)

Garlic & Cheese Roasted garlic and olive oil emulsion with mozzarella cheese - Add prawns for \$6	\$17.5
Margarita Basil, bocconcini and mixed cheese on a rich house made Napoli base - Add ham for \$3	\$17.5
BBQ Chicken BBQ roasted chicken, bacon bits, red onion, pineapple with mixed cheese on a Napoli base	\$19.5
El Diablo Minced beef, hot salami, capsicum, red onion, jalapeno, chili flakes and mozzarella a house made Napoli base	\$19.5
Prosciutto Prosciutto, scamorza cheese on a house made Napoli base.	\$24.5
Fungi Confit Garlic base, 4 mix mushroom (oyster, shitake, enoki, shimeji) with scamorza and roquette	\$24.5

TINY HUMANS

Fish & Chips Served with tomato sauce	\$13.9
Spaghetti Bolognese Served with Parmesan cheese	\$13.9
Cheeseburger Served with chips and tomato sauce	\$13.9
Chicken Nuggets Served with chips and tomato sauce	\$13.9

SIDES

Bowl of Chips (V) Served with garlic aioli & tomato sauce	\$10
Potato Wedges (V) Served with sour cream & sweet chilli sauce	\$13
Sweet Potato Wedges (V) Served with parmesan aioli	\$15
Mash Potato (V/GF) Creamy mash.	\$8
Sautéed Vegetables (V/GF) Sautéed in garlic & extra Virgin olive oil	\$10
Greek Salad (V/GF) With red wine vinaigrette	\$10

DESSERTS

Chocolate Brownie Served with vanilla ice cream	\$14.9
Sticky Date Pudding Served with butterscotch sauce and vanilla pudding	\$14.5