

Bistro Menu

KEILORHOTEL.COM.AU

SCAN THE QR CODE
BELOW



TO ORDER & PAY FROM
YOUR PHONE

ASSORTED BREADS

Garlic Bread (v) \$8.9

Garlic & Cheese Bread (v) \$9.9

Four pieces of toasted Turkish bread with garlic butter

Bruschetta (v) \$18.9

Four pieces of toasted sour dough bread topped with fresh cherry tomatoes, onion, basil & Danish feta, drizzled with a balsamic glaze & olive oil

Duo of Dips (v) \$17.90

Chef's selection of two dips served with warm pita bread. Ask your server for today's selection

STARTERS & SHARE PLATES

Arancini (v) \$18.9

Three Italian rice balls filled with pumpkin & feta, lightly panko crumbed & served with a pea puree

Salt & Pepper Calamari (df) \$19.9

Polenta dusted calamari, deep fried & accompanied with garlic aioli & a lemon wedge

Saganaki (v)(gf) \$19.9

Wedge of grilled kefalograviera cheese, served with caramelised onion & lemon

Spicy Buffalo Wings

6 piece \$19.9 / 12 piece \$32.9

Chicken wings in a spicy Buffalo sauce, served with celery sticks & a side of blue cheese dipping sauce

Tandoori Chicken Skewers (gf) \$19.90

Three marinated tandoori chicken skewers, drizzled with yoghurt & served on a bed of steamed Jasmine rice

Mac 'n Cheese Croquettes (v) \$21.90

Four mac n' cheese croquettes, served with a blue cheese dipping sauce

SIDES

Steak Fries (v)(gf) \$9.5

Sweet Potato Fries \$12

Slaw (v)(gf)(df) \$8.5

**Crispy Chat Potatoes
with sea salt and rosemary (v) \$9.5**

Fresh Garden Salad (v)(gf)(df) \$8.9

Roasted Vegetables (v)(gf) \$11.9

gf - Gluten Friendly || v - Vegetarian || vg - Vegan || df - Dairy Free

SAUCES

Creamy Pan Gravy (gf) \$4

Creamy Pepper Gravy (gf) \$4.5

Creamy Mushroom Gravy (gf) \$4.5

Garlic Butter \$5

Red Wine Jus (gf)(df) \$6.9

	Any food allergies, please inform staff at the time of ordering	
	We are unable to make menu alterations during busy service times	
	15% Surcharge Applies on Public Holidays	
	When paying separately, please order via our QR code or at the bar	

Bistro Cakeage Fee Applies \$10 per cake

SUMMER SALADS, VEGETARIAN & VEGAN

Mediterranean Salad \$26.9

add chicken \$6 / add lamb \$8

Mixed greens, kalamata olives, diced cucumbers & tomato, feta cheese, tossed in a Greek dressing with hummus, tzatziki, accompanied with sliced pita bread

Keilor Hotel Summer Salad (v)(vg)(gf) \$27.90

add chicken \$6

Rocket & baby spinach leaves, tossed with orange, pineapple, cherry tomatoes, roasted pumpkin & a balsamic glaze

Tandoori Chicken Salad (gf) \$31.90

Tandoori marinated chicken, mixed leaf greens & pearl cous cous tossed with diced cucumber, tomato, red onion & avocado, topped with a yogurt dressing

Vegan Burger (vg)(df) \$29.9

Vegetable patty served with tomato relish, shredded iceberg lettuce, sliced tomato, Spanish onion & served in a beetroot vegan bun accompanied with potato fries

Eggplant Parmigiana (v) (vegan upon request) \$28.9

Eggplant smothered with a house-made Napoli sauce & melted house blended cheeses & served with chips & salad (roasted vegetables \$4 supplement charge)

FISH & SEAFOOD

Beer Battered Fish & Chips (df) \$31.9

Freshly beer battered hake, served with chips & salad, accompanied with a lemon wedge & tartare sauce (roasted vegetables \$4 supplement charge)

Salt & Pepper Calamari (df) \$29.9

Polenta dusted calamari, deep fried, served with chips & salad, accompanied with a lemon wedge & garlic aioli (roasted vegetables \$4 supplement charge)

Fish of the Day - Market Price

Ask your server for today's special fish of the day

Seafood Marinara \$39.9

Prawns, calamari, scallops, salmon, barramundi & fresh mussels tossed in a house-made tomato sugo with linguine, served with a lemon wedge

Fresh Mussels (gf upon request - without bread)

Entree Size \$22.90 / Main Size \$36.9

Port Arlington mussels, tossed with garlic, chili, tomato sugo & lime sauce, served with sliced crusty bread

BURGERS

Keilor Hotel's Beef Burger \$29.9

Double Beef Burger \$34.90

House-made beef burger patty topped with grilled bacon, served in a toasted bun with cheese, tomato relish, garlic aioli, lettuce, sliced tomato & Spanish onion, accompanied with chips

Brisket Burger \$31.9

Slow cooked beef brisket with a spicy BBQ sauce & slaw accompanied with chips & pickles on the side

Spicy Chicken Burger \$29.9

Chicken breast, tossed in a peri peri seasoning, served in a toasted burger bun with lettuce, sliced tomato, Spanish onion & a peri peri spicy sauce, accompanied with chips

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STEAKS

Highest quality angus beef, 150 days grain fed from the southern regions of Australia

Porterhouse (350gm) (gf)(df upon request) \$54.9

Scotch Fillet (300gm) (gf)(df upon request) \$59.9

Rib-eye (450gm) (gf)(df upon request) \$74.9

Surf & Turf (300gm scotch fillet with a seafood sauce) \$69.9

All steaks are cooked to your liking & served with a choice of gravy:

CREAMY MUSHROOM SAUCE, CREAMY PAN GRAVY OR CREAMY PEPPER SAUCE

& choice of two sides:

STEAK FRIES, FRESH GARDEN SALAD, SLAW AND/OR ROASTED VEGETABLES

MAINS

Graziers Steak Sandwich \$36.9

Porterhouse steak served in toasted Turkish bread with cos lettuce, garlic aioli, sliced tomato, bacon, red onion & cheese accompanied with chips

Beef Brisket (gf)(df) \$39.9

12 hours slow cooked beef brisket served with slaw, sweet potato fries, pickles & a smoky, spicy BBQ sauce

Chicken Schnitzel \$28.9

Free range chicken breast, crumbed with panko breadcrumbs served with chips & slaw (roasted vegetables \$4 supplement charge)

Chicken Parmigiana \$30.9

Free range chicken breast, crumbed with panko breadcrumbs, smothered with a house-made Napoli sauce, Virginian ham & melted house-blended cheeses, served with chips & salad (roasted vegetables \$4 or supplement charge)

Grilled Pork Cutlets (gf)(df) \$47.9

Marinated pork cutlets served with a mango salsa served with crispy chat potatoes & slaw

Asian Stir Fry (v)(vg)(gf upon request) \$29.9

add chicken \$6 / add beef \$8.5 / add prawns \$8.5

Rice noodles tossed with capsicum, red onion, carrot, bok choy, broccoli, ginger, garlic, chili, fresh coriander & a sweet soy sauce

Linguine Prawn & Chorizo \$31.9

Linguine tossed with prawns, chorizo & cherry tomatoes in a white wine sauce

Mango Chicken (gf)(df) \$35.90

Pan fried chicken breast topped with a mango salsa & served with steamed Jasmine rice

DESSERTS

Mini Pavlova (gf) \$14.9

Accompanied with assorted fruit & sorbet

Housemade Cheesecake of the Day \$15.9

Served with sorbet

Chocolate Mousse (gf) \$13.9

Served with pistachio crumble & fruit

Coconut Panna Cotta (gf) \$13.9

Served with whipped cream & vanilla ice-cream

Lemon Meringue Tart \$14.9

Served with sorbet

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KIDS MENU - 12 YEARS AND UNDER

Kids Meal Deal \$25

Kids main, kids dessert, kids soft drink or juice & kids activity pack

Kids Mains \$15.9

Cheeseburger & Chips
Linguine Napoli
Nuggets & Chips (gf upon request)
Grilled Chicken Tenders & Chips

Kids Desserts \$7

Frog in a Pond
Ice Cream Sundae

SENIORS MENU

AVAILABLE LUNCH AND DINNER MONDAY TO FRIDAY

Please Have Your Seniors Card Available When Ordering

1 Course \$21.9

Main Only

2 Course \$29.9

Main & Dessert

SENIORS MAINS

Asian Stir Fry (v)(vg)(gf upon request)

add chicken \$6 / add beef \$8.5 / add prawns \$8.5

Rice noodles tossed with capsicum, red onion, carrot, bok choy, broccoli, ginger, garlic, chili, fresh coriander & a sweet soy sauce

Beef Burger

Housemade beef burger patty served in a toasted bun with cheese, tomato relish, garlic aioli, lettuce & Spanish onion, accompanied with chips

Salt & Pepper Calamari (df)

Polenta dusted calamari deep fried, served with chips & salad, accompanied with a lemon wedge & garlic aioli (roasted vegetables \$4 supplement charge)

Chicken Schnitzel

Free range chicken breast, crumbed with panko breadcrumbs served with chips & salad (roasted vegetables \$4 supplement charge)

Chicken Parmigiana

Free range chicken breast, crumbed with panko breadcrumbs, smothered with a house-made Napoli sauce, Virginian ham & melted house-blended cheeses, served with chips & salad (roasted vegetables \$4 supplement charge)

Beer Battered Fish and Chips (df)

Freshly beer battered hake, served with chips & salad, accompanied with a lemon wedge & tartare sauce (roasted vegetables \$4 supplement charge)

Eggplant Parmigiana (v) (vegan upon request)

Eggplant smothered with a house-made Napoli sauce, melted house blended cheeses & served with chips & salad (roasted vegetables \$4 supplement charge)

SENIORS DESSERTS

Mini Pavola (gf)

Accompanied with assorted fruit & sorbet

Chocolate Mousse (gf)

Served with pistachio crumble & fruit

Coconut Panna Cotta (gf)

Served with whipped cream & vanilla ice-cream

