

Bistro Menu

KEILORHOTEL.COM.AU

SCAN THE QR CODE BELOW

TO ORDER & PAY FROM YOUR PHONE

STARTERS & SHARE PLATES

Garlic Cob Loaf (v) **$10.9**
Garlic & Cheese Cob Loaf (v) **$12.9**
Garlic, Cheese & Bacon Cob Loaf $14.9
Mini cob loaf with garlic butter

Bruschetta (v)(vgo) **$20.9**
Four pieces of toasted sourdough bread topped with fresh cherry tomatoes, onion, basil and feta, drizzled with a balsamic glaze and olive oil

Arancini (v) **$18.9**
Four Italian rice balls filled with pumpkin and goat's cheese, lightly panko-crumbed and accompanied with chipotle mayo

Entree Salt & Pepper Calamari (I) **$22.9**
Imported East Asian polenta-dusted calamari deep-fried, accompanied with rocket, a lemon wedge and tartare sauce

Saganaki (v)(gf) **$21.9**
Wedge of grilled kefalograviera cheese, served with caramelised onion and lemon

Pulled Pork Sliders $20.9
Three sliders filled with spicy BBQ pulled pork and crunchy slaw

Peking Duck Spring Rolls $18.9
Three Peking duck spring rolls, served on a bed of jasmine rice and accompanied with a sweet and sour sauce

Teriyaki Chicken Skewers (gf) **$21.9**
Three grilled teriyaki chicken skewers served with sesame seeds, cucumber and jasmine rice

SIDES

Potato Fries (v) **sml $9 / lge $13**
Sweet Potato Fries (v) **$13**
Seasoned Chat Potatoes (vg)(gf) **$10**
House-Made Slaw (v)(gf) **$8**
Jasmine Rice (vg)(gf) **$8**
Fresh Garden Salad (vg)(gf) **$9**
Roasted Vegetables (vg)(gf) **$12.5**

SAUCES

Creamy Pan Gravy (v)(gf) **$4**
Creamy Pepper Gravy (v)(gf) **$4.5**
Creamy Mushroom Gravy (v)(gf) **$4.5**
Garlic Butter (v)(gf) **$6**
Red Wine Jus (gf)(df) **$6**
Seafood Sauce (gf) **$10**
Garlic Aioli (v)(gf) **$2.5**

gf - Gluten Friendly || gfo - Gluten Friendly Option || v - Vegetarian || vg - Vegan|| vgo - Vegan Option || df - Dairy Friendly || dfo - Dairy Friendly Option

A - Australian Origin || I - Imported || M - Mixed Origin

To ensure meals arrive together, please place orders at the same time || No alterations during busy periods Please advise staff of dietary requirements || We cannot guarantee allergen-free meals, and not all ingredients are listed || 15% surcharge on public holidays

Bistro Cakeage Fee Applies $10 per cake



SUMMER FRESH SALADS

Mango & Quinoa Summer Salad (v)(vgo)(gf) **$25.9** **add Chicken $6**
Quinoa tossed with baby spinach, diced cucumber, mango, diced pineapple, roasted pumpkin and feta, finished with an orange glaze and a lime dressing

Vietnamese Rice Noodle Salad (gf) **$23.9** **add Chicken $6**
Rice noodles tossed with bean sprouts, cucumber, carrot, spring onion, Vietnamese mint, parsley and chilli in a Vietnamese dressing, topped with crispy fried shallots

Crispy Prosciutto & Rockmelon Salad $28.9
Rocket tossed with rockmelon, red onion, feta and avocado, topped with crispy prosciutto and finished with balsamic and honey glaze

Thai Beef Salad (gfo) **$34.9**
Mixed leaves, capsicum, red chilli, bean sprouts and coriander tossed in a sweet chilli, soy and lime dressing, topped with marinated beef and crispy rice noodles

FROM THE GRILL

Porterhouse 350g (gfo)(dfo) **$57.9**
Scotch Fillet 300g (gfo)(dfo) **$66.9**
Rib-eye 450g (gfo)(dfo) **$75.9**

Premium Angus beef from southern Australia, grain-fed for 150 days, butter-glazed and cooked to your liking. Served with your choice of sauce and two sides.
Sauces: Creamy mushroom, creamy pan gravy, creamy pepper or red wine jus
Sides: Chips, fresh garden salad, chat potatoes, sweet potato fries or roasted vegetables.
Make it a surf & turf with our seafood sauce for an additional $10

Grilled Chicken & Chargrilled Pineapple (gf) **$36.9**
Grilled chicken breast topped with diced chargrilled pineapple, served with jasmine rice and a rocket salad with cherry tomatoes and orange segments, finished with an orange and balsamic glaze

Spicy BBQ & Honey Pork Ribs $54.9
600g of pork ribs coated in a spicy BBQ and honey glaze, served with chips and slaw

PUB FAVOURITES

Keilor Hotel's Beef Burger $30.9 **Double Beef Burger $35.9**
House-made beef patty topped with grilled bacon and melted cheese, with tomato relish, garlic aioli, lettuce, tomato and Spanish onion in a toasted brioche bun, served with chips

Spicy Pulled Pork Burger $29.9
Pulled pork tossed in a spicy BBQ sauce with lettuce, tomato and Spanish onion in a toasted bun, served with chips

Vegan Burger (vg) **$29.9**
Vegetable patty with tomato relish, crisp cos lettuce, tomato and Spanish onion in a vegan beetroot bun, served with chips

Eggplant Parmigiana (v)(vgo) **$29.9**
Eggplant topped with house-made Napoli sauce and melted house-blend cheeses, served with chips and salad
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

Chicken Schnitzel $30.9
Panko-crumbed free-range chicken breast served with chips and slaw
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

Chicken Parmigiana $32.9
Panko-crumbed free-range chicken breast topped with house-made Napoli sauce, Virginian ham and melted house-blend cheeses, served with chips and salad
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

SEAFOOD & PASTA

Battered Flathead Fillets (I) **$31.9** (**cannot be grilled**)
Imported South American battered flathead fillets served with chips, salad and tartare sauce
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

Salt & Pepper Calamari (I) **$31.9**
Imported East Asian polenta-dusted salt and pepper calamari, deep-fried and served with chips, salad, tartare sauce and a lemon wedge
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

Fish of the Day - Market Price
Australian-sourced fish fillet. Ask your server for today's selection and price

Spaghetti Marinara (M) **$41.9**
Prawns (I), scallops (I), fresh fish (A) and fresh mussels (A) tossed in a house-made tomato sugo with spaghetti, served with a lemon wedge

Spaghetti Bolognese $29.9
Spaghetti tossed in house-made Bolognese sauce, topped with parmesan

Garlic Chilli Prawns (gf) **$45.9**
Twelve garlic chilli prawns in a creamy white wine sauce with cherry tomatoes and spinach, served with jasmine rice and a lime wedge

Hokkien Noodle Stir Fry (v) **$29.9** **add Chicken $6** / **add Beef $7**
Hokkien noodles tossed with carrot, capsicum, red onion, bok choy and spring onion, finished with a sweet soy, chilli, ginger and garlic sauce

DESSERTS

Chocolate Mousse (v)(gf) **$14.9**
Served with honeycomb crumble, cream and seasonal fruit

Lemon Meringue Tart (v) **$16.9**
Served with raspberry sorbet, cream and seasonal fruit

Mini Pavlova (v)(gf) **$15.9**
Served with mango sorbet, cream, passionfruit pulp and seasonal fruit

Vanilla Panna Cotta (v)(gf) **$15.9**
Served with mango sorbet, cream and seasonal fruit

New York Baked Cheesecake (v) **$16.9**
Served with salted caramel ice cream, cream and seasonal fruit

KIDS MENU - 12 YEARS AND UNDER

Kids Mains $16.9

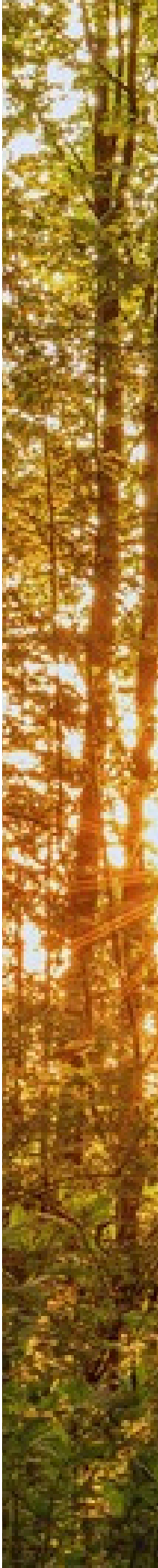
Cheeseburger & Chips
Spaghetti Bolognese with Cheese (gfo)
Nuggets & Chips
Battered Fish, Chips & Salad

Kids Desserts $8.5

Frog in a Pond (v)(gf)
Ice Cream Sundae (v)(gfo)
Chocolate Mousse (v)(gf)

Kids Meal Deal $29.9

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



SENIORS MENU

AVAILABLE LUNCH AND DINNER MONDAY TO FRIDAY

Please Have Your Seniors Card Available When Ordering

1 Course $22.9
Main Only

2 Courses $31.9
Main & Dessert

SENIORS MAINS

Beef Burger
House-made beef patty with cheese, tomato relish and lettuce in a toasted bun, served with chips

Salt & Pepper Calamari (l)
Imported East Asian polenta-dusted salt and pepper calamari, deep-fried and served with chips, salad, tartare sauce and a lemon wedge
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

Eggplant Parmigiana (v)(vgo)
Eggplant topped with house-made Napoli sauce and melted house-blend cheeses, served with chips and salad
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

Chicken Schnitzel
Panko-crumbed free-range chicken breast served with chips and slaw
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

Chicken Parmigiana
Panko-crumbed free-range chicken breast topped with house-made Napoli sauce, Virginian ham and melted house-blend cheeses, served with chips and salad
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

Battered Flathead Fillets (l)(cannot be grilled)
Imported South American battered flathead fillets served with chips, salad and tartare sauce
Upgrade your side to roasted vegetables (+$4) or chat potatoes (+$3.5)

Hokkien Noodle Stir Fry (v)(gfo) **add Chicken $6** / **add Beef $7**
Hokkien noodles tossed with carrot, capsicum, red onion, bok choy and spring onion, finished with a sweet soy, chilli, ginger and garlic sauce

Spaghetti Bolognese (gfo)
Spaghetti tossed in house-made Bolognese sauce, topped with parmesan

SENIORS DESSERTS

Chocolate Mousse (v)(gf)
Served with honeycomb crumble, cream and seasonal fruit

Mini Pavlova (v)(gf)
Served with mango sorbet, cream, passionfruit pulp and seasonal fruit

Ice Cream Sundae (v)(gfo)
Two scoops of vanilla ice cream, served with chocolate topping, sprinkles and a wafer

