

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) \$10.9

Four pieces of toasted Turkish bread with garlic butter

Bruschetta (v) \$19.9

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

STARTERS & SHARE PLATES

Soup of the Day \$14.9

Ask your server for today's soup selection, served with grilled sour dough bread

Entree Size Salt & Pepper Calamari (l)(df) \$22.9

Imported East Asian polenta dusted calamari deep fried, accompanied with a lemon wedge & tartare sauce

Saganaki (v)(gf) \$20.9

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

Spicy Buffalo Wings

6 piece \$19.9

12 piece \$29.9

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

Italian Meatballs (gf - without bread) \$19.9

Three meatballs with a house-made tomato sugo topped with parmesan cheese & served with crusty bread

Peking Duck Spring Rolls \$16.90

Three peking duck spring rolls, served on a bed of mixed lettuce & accompanied with a sweet & sour sauce

Nepalese Dumplings \$18.90

Six steamed Nepalese dumplings filled with chicken & pork mince, onion, garlic, ginger, shallots, cumin & coriander, wrapped in pastry and served with a spicy tomato, sesame & Himalayan Sichuan pepper (Timur) dipping sauce.

Entree Size Fresh Mussels (gf & df upon request - without bread) \$22.90

Port Arlington mussels, tossed with garlic, chilli, tomato sugo & lime sauce & served with grilled sour dough bread

SIDES

Potato Fries (v) \$9

Sweet Potato Fries (v) \$12

Slaw (v)(gf)(df) \$8

Mash (v)(gf) \$9

Fresh Garden Salad (v)(gf)(df) \$8

Roasted Vegetables (v)(gf)(df) \$12.5

SAUCES

Creamy Pan Gravy (gf) \$4

Creamy Pepper Gravy (gf) \$4.5

Creamy Mushroom Gravy (gf) \$4.5

Garlic Butter \$6 (gf)

Red Wine Jus (gf)(df) \$6

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

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

SALADS, VEGAN & VEGETARIAN

Thai Beef Salad (gf upon request)(df) \$34.9

Mixed leaf lettuce, capsicum, red chilli, bean sprouts & coriander, tossed with a sweet chilli, soy & lime dressing topped with marinated beef & crispy rice noodles

Warm Moroccan Salad (v)(vegan upon request) \$24.9

add Chicken \$6

Couscous, chickpeas & sundried tomatoes, feta, pumpkin, spinach & red onion tossed in a tangy Moroccan dressing

Vegan Burger (vg)(df) \$29.9

Vegetable patty served with tomato relish, crispy cos 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

Upgrade your side to roasted vegetables (+\$4) or mash (+\$2.50)

MAINS

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 brioche bun with melted cheese, tomato relish, garlic aioli, lettuce, sliced tomato & Spanish onion, accompanied with chips

Pulled Beef Burger \$31.9

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

Chicken Schnitzel Sandwich \$28.9

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

Beef Brisket (gf upon request)(df) \$39.9

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

Roast of the Day \$29.9

Ask your server for today's roast, served with roasted vegetables and mash

House-Made Pot Pie of the Day \$36.9

Ask your server for today's pie selection, served with chips & vegetables

Chicken Saltimbocca (gf) \$39.9

Oven cooked chicken breast wrapped in prosciutto & sage, drizzled with a creamy white wine sauce, served with mash & roasted vegetables

Chicken Schnitzel \$29.9

Free range chicken breast, crumbed with panko breadcrumbs served with chips & slaw
Upgrade your side to roasted vegetables (+\$4) or mash (+\$2.50)

Chicken Parmigiana \$31.9

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
Upgrade your side to roasted vegetables (+\$4) or mash (+\$2.50)

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

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

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Bistro Cakeage Fee Applies \$10 per cake

STEAKS

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

Porterhouse (350gm) (gf + df upon request) \$55.9

Scotch Fillet (300gm) (gf + df upon request) \$64.9

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

Make your steak a surf and turf for an additional \$10

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

Creamy Mushroom Gravy, Creamy Pan Gravy, Creamy Pepper Gravy or Red Wine Jus

& choice of two sides:

Fries, Fresh Garden Salad, Mash, Sweet Potato Fries and/or Roasted Vegetables

SEAFOOD, RISOTTO & PASTA

Battered Flathead Fillets (l)(df) \$31.9 (cannot be grilled)

Imported South American battered flathead fillets served with chips & salad, accompanied with tartare sauce

Upgrade your side to roasted vegetables (+\$4) or mash (+\$2.50)

Salt & Pepper Calamari (l)(df) \$31.9

Imported East Asian polenta dusted calamari deep fried, served with chips & salad, accompanied with a lemon wedge & tartare sauce

Upgrade your side to roasted vegetables (+\$4) or mash (+\$2.50)

Fish of the Day - Market Price

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

Main Size Fresh Mussels (A) (gf upon request - without bread) \$37.9

Port Arlington mussels, tossed with garlic, chilli, tomato sugo & lime sauce & served with grilled sour dough bread

Spaghetti Marinara \$41.9 (M)

Prawns (l), scallops (l), fresh fish (A) & fresh mussels (A) tossed in a house-made tomato sugo with linguine, served with a lemon wedge

Spaghetti Bolognese \$28.9

Spaghetti served with a home-made bolognese sauce topped with parmesan cheese

Chicken & Bacon Risotto (gf) \$29.9

Chicken, bacon, onion & garlic, cooked in vegetable stock finished with spinach, parmesan & parsley

Mushroom & Pea Risotto (gf)(v)(vegan upon request) \$29.9

Button & porcini mushrooms cooked in vegetable stock with peas, onion & garlic, finished with parmesan & olive oil

Lamb Ragu with Gnocchi \$38.9

Slow cooked shredded lamb ragu in a rich red wine sauce with potato gnocchi & topped with goats cheese

Pumpkin & Sage Butter Gnocchi (v) \$33.9

Potato gnocchi with pumpkin, pine nuts and burnt butter sage cream, topped with parmesan

DESSERTS

Sticky Date \$15.9

House-made sticky date pudding served with butterscotch sauce & vanilla ice-cream

Apple & Rhubarb Crumble \$15.9

House-made apple & rhubarb crumble, served with vanilla ice-cream

New York Baked Cheesecake \$15.9

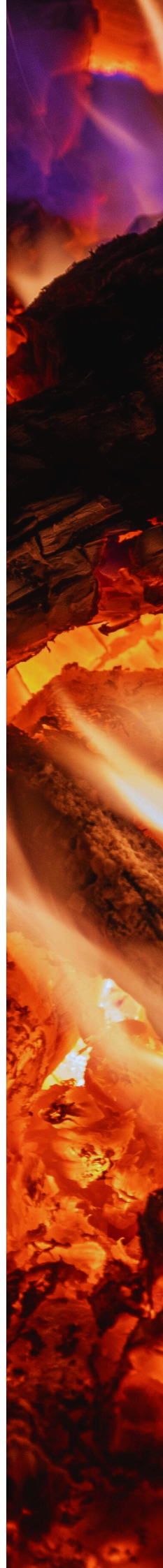
New York baked cheesecake, served with berry coulis & fresh berry fruits

Chocolate Soufflé \$15.9

House-made classic chocolate soufflé made with rich dark chocolate & a hint of vanilla, garnished with fresh mixed berries

Churros \$15.90

Deep fried spanish churros drizzled with hot chocolate sauce, dusted with cinnamon sugar & served with vanilla ice cream



KIDS MENU - 12 YEARS AND UNDER

Kids Meal Deal \$28

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

Kids Mains \$16

Cheeseburger & Chips
Spaghetti Bolognese with cheese
Nuggets & Chips
Battered Fish & Chips

Kids Desserts \$7.50

Frog in a Pond
Ice Cream Sundae
Churros

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

Soup & Main
or
Main & Dessert

3 Course \$34.9

Soup, Main &
Dessert

SENIORS MAINS

Beef Burger

House-made beef burger patty served in a toasted bun with cheese, tomato relish & lettuce, accompanied with chips

Salt & Pepper Calamari (l)(df)

Imported East Asian polenta dusted calamari deep fried, served with chips & salad, accompanied with a lemon wedge & tartare sauce

Upgrade your side to roasted vegetables (+\$4) or mash (+\$2.50)

Eggplant Parmigiana (v)(vegan upon request)

Eggplant smothered with a house-made Napoli sauce, melted house blended cheeses & served with chips & salad

Upgrade your side to roasted vegetables (+\$4) or mash (+\$2.50)

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

Upgrade your side to roasted vegetables (+\$4) or mash (+\$2.50)

Battered Flathead Fillets (l)(df)(cannot be grilled)

Imported South American battered flathead fillets served with chips & salad, accompanied with tartare sauce

Upgrade your side to roasted vegetables (+\$4) or mash (+\$2.50)

Roast of the Day

Ask your server for today's roast, served with roasted vegetables and mash

Chicken & Bacon Risotto (gf)

Chicken & bacon with onion & garlic, cooked in vegetable stock finished with spinach, parmesan & parsley

Spaghetti Bolognese

Spaghetti served with a house-made bolognese sauce topped with parmesan cheese

SENIORS DESSERTS

AVAILABLE IN THE TWO OR THREE COURSE SPECIAL ONLY

Sticky Date Pudding

House-made sticky date pudding, served with butterscotch sauce & vanilla ice cream

Apple & Rhubarb Crumble

House-made apple & rhubarb crumble, served with vanilla ice-cream