

# 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

**Grilled Calamari (gf - without bread) \$22.9**

Grilled calamari with a house-made tomato sugo, topped with a feta & spinach crumb, finished with a lemon-parsley oil & accompanied with grilled sourdough bread

**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)(gf) \$9**

**Sweet Potato Fries (v)(gf) \$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)(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**

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

### **Double Beef Burger \$34.90**

### **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)(df) \$39.9**

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

### **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)*

**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  
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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 (df) \$31.9 (cannot be grilled)**

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 (df) \$31.9**

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 (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**

Prawns, calamari, scallops, fresh fish & fresh mussels tossed in a house-made tomato sugo with spaghetti, 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 (df)

Polenta dusted calamari deep fried, served with chips & salad, accompanied with a lemon wedge & tartare

*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 (df)

Battered flathead fillets served with chips & salad (cannot be grilled)

*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

