

Swiss Mountain Hotel

Menu

Entrée:

Fried Bocconcini | House-crumbed Cherry Bocconcini, Chilli Tomato Sauce *(V)* 12

Chicken Bao Bun | Southern Fried Chicken, Kimchi, Mixed Pickles, Mesclun Leaf, Japanese Mayo, Korean Sweet & Chilli Sauce, Steamed Bau Bun 9ea

Marinated Sardine | Port Lincoln Sardine, Crème Fraîche, Tobikko, Tomato Rice Cracker *(GF)* 18

Lamb Ribs | Greenhills Lamb Spare Ribs, Greek Marinade, Tzatziki Sauce *(DF by request, GF)* 18

Mixed Entrée Platter | Lamb Ribs, Marinated Sardines, Popcorn Chicken, Fried Bocconcini 31

Pub Style:

Chicken Parmigiana | House Made Chicken Schnitzel, Napoli Sauce, Smoked Ham, Provolone Cheese, Mozzarella Cheese, Chips, Garden Salad 31

Fish & Chips | Beer Battered Market Fish, Aioli Sauce, Chips, Garden Salad *(DF)* MP

Steak Sandwich | Grass-fed Sirloin, Bacon, Egg, Tomato, Swiss Cheese, Pickled Cucumber, Caramelised Onion, Mesclun Leaf, Aioli Sauce, Tomato Relish, Baguette, Chips 32

Main:

Singapore Noodle | Vegan Char Siu Tofu, Capsicum, Spring Onion, Bean Shoot, Egg, Rice Vermicelli *(VG, GF by request, V, DF)* 29 Add Chicken 6

Twice Cooked Pork Belly | Honey Glazed Dutch Carrot, Chat Potato & Pancetta Salad, Pork Belly, Pork Jus *(GF, DF)* 36

Fish of the Day | Market Fish, Roasted Fennel, Cauliflower Mousse, Pistachio Crust, Pesto Cream *(GF, N)* MP

From The Grill:

(All steaks are served with Potato Mash, Seasonal Greens, Your choice of Red Wine Jus, Creamy Field Mushroom Sauce or Creamy Peppercorn Sauce)

300g Greenhills Pasture-fed Porterhouse *(DF by request, GF)* 41

270g O'Connor Pasture-fed Scotch Fillet *(DF by request, GF)* 46

Kids all 16

Parmigiana, Chips, Garden Salad

Fish & Chips, Garden Salad

Spaghetti Bolognese

Southern Fried Chicken, Chips

Sides all 9

Truffle Mustard Mashed Potato *(GF, V)*

Chips, Your choice of Aioli or Tomato Sauce *(V)*

Garden Salad *(DF by request, GF, V)*

Seasonal Greens, Cultured Cream, Pistachio Crust *(VG by request, GF, V)*

Fried Potato, Garlic Butter *(GF by request, V)*

Desserts

(All Ice Cream and Sorbet are supplied by )

Snap Freeze Crema Catalana | Orange Jel, Lana's Rhubarb & Raspberry Ice Cream *(V, GF)* 16

Apple, Walnut & Raisin Strudel | Vanilla Crème Anglaise, Maple & Cinnamon Ice Cream *(V, N)* 17

Baked New York Lime Cheesecake Tart | Berry Compote, Honeycomb Ice Cream *(V)* 16

Swiss Mountain Sundae | Chocolate Ice Cream, Vanilla Ice Cream, Chocolate Brownie, Chocolate Wafer Stick, Fairy Floss *(GF by request, N)* 15

Daily Specials on Blackboard

Please note that our complimentary house made bread and pesto contain gluten, dairy and nuts.

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and seafood. Please advise of any dietary requirements.

V: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Free MP: Market Price N: Contain Nuts

No Split Bill, All Card Payment Surcharge 2%, Public Holiday Surcharge 15%