**Swiss Mountain Hotel**

**Menu**

 **Entrée:**

Exotic Mushroom Ravioli, Creamy Chardonnay Sauce, Truffle Oil *(V)* 20

Salmon & Sweet Corn Croquette, Baby Capers, Dill, Soubise 19

Pulled Beef Brisket Spring Roll, Oriental Spring Roll Sauce *(DF)* 18

Salt & Pepper Calamari, Spicy Aioli Sauce *(DF)* 20

Buffalo Wings, Blue Cheese Dipping Ranch Sauce *(GF by request)* 19

Mixed Entrée Platter, Salmon & Sweet Corn Croquette, Buffalo Wings, Pulled Beef Brisket Spring Roll 31

**Main:**

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

Fish & Chips, Beer Battered Gummy Shark Fillets, Aioli Sauce, Chips, Garden Salad 33

Wagyu Steak Sandwich, MB7+ Black Opal Wagyu Rump, Bacon, Egg, Tomato, Swiss Cheese, Pickled Cucumber, Caramelised Onion, Mesclun Leaf, Aioli Sauce, Tomato Relish, Turkish Roll, Chips 34

Red Burger, Twice Cooked Southern Fried Chicken Thigh Fillet, Maple Bacon, Kimchi, Pickles, Mesclun Leaf, Korean Sweet & Spicy Fried Chicken Sauce, Japanese Mayonnaise, Sriracha Infused Milk Bun, Chips 33

Roasted Pumpkin, Baby Spinach, Chèvre, Pumpkin Broth, Sage, Risotto *(VG & DF by request, GF)* 31

250gm Lamb Backstrap, Mashed Potato, Dutch Carrot, Shallot, Turnip, Beetroot, Red Wine Jus *(GF)* 40

300gm Green Hill Porterhouse, Kipfler Potato, Broccolini, Your choice of Red Wine Jus or Creamy Peppercorn Sauce *(GF by request)* 42

Fish of the Day, Chat Potato, Pickled Mussel, Baby Spinach, Caperberry, Preserved Lemon Sauce *(GF by request, DF)* Market Price

*V: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Free* **PTO for Kids, Sides & Desserts**

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| **Kids all 18**  | **Sides all 9**  |
| Parmigiana, Chips & Salad  | Mashed Potato *(GF, V)* |
| Fish & Chips  | Chips, Aioli |
| Spaghetti Bolognese  | Garden Salad *(DF by request, GF, V)* |
|  | Broccolini, Preserved Lemon Sauce *(GF, V)*   |
|  | Fried Mixed Potato, Garlic Butter *(GF by request, V)* |

**Desserts all 18**

Self-saucing Chocolate Pudding, Honeycomb, Vanilla Ice Cream

Apple & Red Wine Poached Pear Crumble, Apple Pie Ice Cream *(GF)*

Earl Grey & Vanilla Crème Brûlée, Salted Caramel Ice Cream *(GF)*

Swiss Mountain Sundae, Chocolate Ice Cream, Vanilla Ice Cream, Chocolate Brownie, Honeycomb, Chocolate Wafer Stick, Fairy Floss

**Daily Specials on Blackboard**

**Please order drinks & food & pay @ the bar**

*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.*

**All card payments will incur a 2% surcharge**