

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*

Anchovy Toast | White Anchovy, Heirloom Tomato, Meredith Goat Cheese, Garlic Toast *7ea*

Vitello Tonnato | Veal, Tuna Sauce, Baby Capers, Veal Jus *(GF, DF)* 20

Mixed Entrée Platter | Vitello Tonnato, Anchovy Toast, Chicken Bao Bun, Fried Bocconcini 32

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:

Spring Greens Risotto | Asparagus, Broad Beans, Pea Purée, Basil, Arborio Rice, Grana Padano *(VG by request, V, GF)* 29

Slow Cooked Duck Leg | Dutch Carrot, Shallot, Turnip, Beetroot, Beluga Lentils, 5-hrs Duck Leg, Duck Jus *(GF, DF)* 35

Fish of the Day | Market Fish, Charred Baby Corn, Smoked Cauliflower, Pomme Purée, Chive Beurre Blanc *(GF)* MP

From The Grill:

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

270g Greenhills Pasture-fed Porterhouse *(GF by request)* 40

250g O'Connor Pasture-fed Scotch Fillet *(GF by request)* 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, Almond, Black Currant *(GF, VG, N)*

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

Desserts (All Ice Cream and Sorbet are supplied by )

Flan | Crème Caramel, Passionfruit Meringue Ice Cream *(V)* 17

Apple & Rhubarb Crumble | Apple Pie Ice Cream *(DF by request, GF, V, N)* 16

Sticky Date Pudding | Butterscotch, Turkish Delight Ice Cream *(V)* 16

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