

Swiss Mountain Hotel

Menu

Tapas & Bites:

Warm Olives | House-marinated Mt Zero Olives *(GF, VG, DF)* 6.5 Add House Baked Bread 2.5

Bruschetta | Tomato, Onion, Basil, Feta, Grilled Bread *(DF by request, V)* 7ea

Croquette | Cauliflower, Leek, Béchamel, Leek Ash Aioli *(V)* 4.5ea

Tofu Bao Bun | Sticky Tofu, Pickled Jalapeno, Carrot, Kale, Spring Onion, Teriyaki Sauce, Sesame, Steamed Bao Bun *(VG)* 6ea

Chicken Bao Bun | Southern Fried Chicken, Kimchi, Mixed Pickles, Mesclun Leaf, Japanese Mayo, Korean Sweet & Chilli Sauce, Steamed Bao Bun 7ea

Marinated Sardine | Port Lincoln Sardine, Salmon Caviar, Chives, Crostini 7.5ea

Anchovy | White Anchovy, Caramelised Onion, Garlic Toast 7ea

Mini Beef Nacho | Angus Beef, Red Kidney Bean, Jalapeno, Mozzarella Cheese, Sour Cream, Guacamole, Tomato Salsa, Corn Chips *(DF by request, GF)* 10

Entrée:

Burrata | Heirloom Tomato, Arugula, Avocado, Apple Balsamic Glaze *(GF, V)* 15

Butter Chicken Cigar | House Made Pastry Roll, Sriracha Mayo 15

Raviolo | Humpty Doo Barramundi, Scallop, Prawn Bisque, Pesto Oil, Salmon Caviar 18

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, Maple Bacon, Egg, Tomato, Swiss Cheese, Pickled Cucumber, Caramelised Onion, Mesclun Leaf, Aioli Sauce, Tomato Relish, Baguette, Chips 32

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

Mains:

Mushroom Ragù | Swiss Brown Mushroom, Porcini Mushroom, Portobello Mushroom, Fried Enoki, Egg Pappardelle *(VG by request, DF, V)* 30 Add Chicken 6

Lamb Rump | Dutch Carrot, Swedes, Beetroot, Turnips, Parsnip Purée, Rosemary & Mint Jus *(GF)* 37

Fish of the Day | Market Fish, Sweet Miso Glaze, Prawn & Chives Dumpling, Sautéed Kale, Citric Bonito Dashi Broth *(DF, S)* MP

From The Grill:

(All steaks are served with Fried Chat Potato, 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 by request)* 41

300g O'Connor Pasture-fed Scotch Fillet *(DF by request, GF by request)* 46

Kids all 16 (Add Kid Sundae 6)

Parmigiana, Chips, Garden Salad

Fish & Chips, Garden Salad

Angus Beef 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, Feta Cheese, Apple Balsamic Glaze *(VG by request, GF, V)*

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

Desserts (All Ice Cream and Sorbet are supplied by)

Lemonopita | Mandarin Yogurt, Lemon Sorbet *(V)* 16

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

Self-saucing Chocolate Pudding | House Made Honeycomb, Vanilla 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

Please note that our complimentary house baked 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.

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