

Seasonal / Winter

Soup of the Day 15

Home cooked Soup with a dinner roll & butter. *See Specials Board*

Lamb Shank 36

Lamb Shank cooked in a red wine jus with mash potato & brocolini.

Beef Schnitzel 30

Hand crumbed Beef Schnitzel with your choice of two sides and gravy.

Classic Mains

Fish of the Day *GF option* 26

Grilled or Beer Battered Fish, Lemon Wedges & Tartare. (I) *See Specials Board*

Calamari 26

Salt & Pepper Calamari, Chips, Salad. (I)

Chicken Breast Schnitzel 25

With your choice of Gravy.

Chicken Parma 27

Crumbed Chicken Breast, Napoli Sauce, Ham, Cheese.

Pork Ribs 38

Full rack of Pork Ribs in a homemade BBQ sauce with sweet potato wedges & coleslaw.

Scotch Fillet *GF option* 44

300g local dry aged beef Scotch, cooked to your liking.

Surf n Turf add \$8 (I)

Beef Rump 46

700g local dry aged beef Rump, cooked to your liking.

Mains served with Chips & Garden Salad or Mash & Seasonal Veg with a choice of Gravy, Pepper, Mushroom, Garlic Butter or Red Wine Jus. Extra Gravy add \$2, Creamy Garlic prawns add \$8
V-VEGETARIAN. GF-GLUTEN FRIENDLY.
Origin of Seafood (A) Australia, (I) Imported, (M) Mixed.

*Please see our daily
Specials board.*

*Order & Pay at Kitchen or
via QR CODE*



Pans & Pasta

Chicken & Mushroom 24

Creamy Chicken & Mushroom linguine,
Bacon add \$5

Garlic Prawn Linguine 30

Prawns cooked in a chilli & garlic olive oil.

Vegetable Lasagne *v* 28

Traditional Home Made Vegetarian Lasagne.

Lasagne 26

Traditional Home Made Beef Lasagne.

Beef Gnocchi 26

Slow cooked Beef in a rich Napoli sauce.

Desserts

Sticky Date Pudding 10

With Ice Cream

Double Choc Pudding 10

With Ice Cream *GF*

Ice Cream Sundae 9

Chocolate, Strawberry, Blue Heaven

Loukoumades 12

6x Greek Doughnuts, Ice Cream, Crushed Nuts with drizzle of Nutella or local Newbridge Honey

NEWBRIDGE
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EST- **HOTEL** • 1861