



THE BRITISH HOTEL

British

est.1847

APPETISERS

TOASTED GARLIC BREAD	\$8
ADD CHEESE	\$2
SOUP OF THE DAY	\$10
w/ toasted sourdough	
DUO OF DIPS	\$14
w/ warm pita bread	
OYSTERS NATURAL (GF)	\$22/\$40
w/ lemon	
OYSTERS KILPATRICK (GF)	\$25/\$45
cooked w/bacon & kilpatrick sauce	

SIDES

STEAKHOUSE FRIES	\$9
w/ tomato sauce	
SWEET POTATO FRIES (GF)	\$10
w/ sweet chilli sauce	
BEER BATTERED WEDGES	\$10
w/ sour cream & sweet chilli sauce	
BATTERED ONION RINGS	\$10
w/ burger sauce	

V - Vegetarian | VG - Vegan | GF - Gluten Free | O - Option Available

MAINS

300 GM SCOTCH FILLET (GF)

\$34

Chargrilled to your liking w/ herb roasted potatoes, green beans, burger sauce & mushroom gravy

250 GM LAMB RUMP (GFO)

\$33

Oven baked to medium w/ mash, british beans, tomato & mushroom chutney & snow peas drizzled w/ citrus hollandaise

BEER BRAISED BEEF SHORT RIB

\$30

Slow braised american style w/ creamy mash and side salad

BAKED CHICKEN BREAST (BONE IN/SKIN ON) (GF)

\$30

Tuscan marinated w/ roasted potatoes, broccolini, capsicum & caramelised onion gravy

CRISPY SKIN SALMON FILLET (GF)

\$32

Cooked medium w/ cherry tomato, capsicum, snow peas & cos salad, finished with balsamic glaze & british fig & pomegranate jam

MAINS

REVISITED CAESAR SALAD

\$24

w/ bacon, anchovy, parmesan, fried egg,
toasted sourdough & shredded cos

VEGETABLE TOWER (V) (VGO)

\$26

w/ duo of grilled veg patties & british beans on toasted
sourdough w/ micro herbs, shaved parmesan & balsamic
glaze

A WINTER WARMING CHOICE: RISOTTO OR PENNE PASTA

\$28

All served with fried capsicum, red onion, cherry tomato
& snow peas in a rich tomato sauce topped w/ parmesan
cheese

- LAMB SHANK (STRIPPED OFF THE BONE)
- PEKING DUCK BREAST
- FOUR BEANS HOUSE BAKED w/balsamic glaze

BRITISH SEAFOOD PLATTER

FOR ONE \$37

FOR TWO \$68

Crumbed whiting, battered garfish, creamy garlic prawns,
salt & pepper squid, oysters two ways, salad, lemon, tartare
& fries

MAINS

SALT & PEPPER SQUID (GF)

ENTREE \$20 / MAIN \$26

w/ british sweet soy & chilli dipping, lemon,
salad & sweet potato fries

CRUMBED WHITING

ENTREE \$21 / MAIN \$27

w/ tartare, lemon, salad & fries

HOUSE CRUMBED SCHNITZELS

\$23

- CHICKEN BREAST
- BEEF PORTERHOUSE
- SYLVIA'S VEGETABLE MOCK FISH

All served w/ choice of gravy, salad & fries

Gluten Free Option:

Grilled to order w/ choice of gravy, salad & sweet potato
fries

SCHNITZEL TOPPINGS

Parmigiana (GF)	\$5
Kilpatrick (GF)	\$6
Hawaiian	\$6

ON THE SIDE (GF)

Mash	\$5
Steamed Greens	\$5
Garden Salad	\$4

SAUCES

British Gravy (GF)	\$2
Mushroom (GF)	\$2
Pepper (GF)	\$2
Creamy Diane (GF)	\$2
Caramelised Onion (GF)	\$2
Citrus Hollandaise	\$2
Garlic Cream (GF)	\$3
Garlic Prawns (GF)	\$8

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KIDS MENU

\$9.90

All meals include a small soft drink or juice
& ice cream sundae

CHICKEN NUGGETS

w/ salad, fries & tomato sauce

CRUMBED WHITING

w/ salad, fries & tartare sauce

CHEESE & BACON PIZZA POCKET

w/ salad & fries

BBQ STEAK

w/ salad, fries & tomato sauce

CHEESE BURGER

w/ lettuce, tomato, fires & tomato sauce

DESSERT MENU

\$10.00

CHOCOLATE FUDGE CAKE

Served warm w/ passion fruit coulis,
vanilla ice cream & angel hair

APPLE, BERRY & PISTACHIO CRUMBLE (GF)

w/ vanilla ice cream

(please allow 15 min cooking time)

AFFOGATO

Vanilla cream w/ espresso shot & biscotti

add liqueur (Bailey's, Tia Maria, Frangelico or Kahlua) \$7.50

CHEF SELECTIONS CHEESE PLATE

\$20.00

Selection of cheese's, with fresh and dried fruit,
nuts, quince paste and lavosh crackers

FROM THE CAKE FRIDGE

Please see our waiting staff for today's selection
of slices, tarts & cakes