

# ENTREES

#### **SOUP OF THE DAY**

toasted sourdough bread

#### **TOMATO & BASIL BRUSCHETTA**

sourdough bread, spanish onion, feta, balsamic glaze

#### **GARLIC BREAD**

thickly cut ciabatta loaf, roasted garlic butter

## **MAINS**

### FISH & CHIPS

battered or grilled chips, salad, tartare, lemon

#### LINGUNIE CARBONARA

onion, garlic, bacon, egg yolk, white wine, cream, parmesan ADD CHICKEN + \$6

## CAESAR SALAD (V, VGO, LGO)

cos lettuce, crispy bacon, croutons, parmesan cheese, poached egg

#### SPAGHETTI BOLOGNESE

parmesan cheese

#### VEGETABLE RISOTTO (V, VGO, LGO)

sweet potato, mushrooms, peas, zucchini, onion, garlic, parsley, parmesan cheese ADD CHICKEN + \$6

## **CHICKEN SCHNITZEL (VO)**

chips, gravy, lemon

# DESSERT

#### STICKY DATE PUDDING

vanilla ice cream

### **CHOCOLATE MOUSSE**

creamy chocolate mousse, whipped cream

ENTREES \$6 | MAINS \$15 | DESSERTS \$6

SALADS ———	
THAI SALAD (V, VGO, LGO) salad mix, cherry tomatoes, red onion, thai basil, coriander, mint, fried shallots, bean shoots, peanuts, rice noodles, thai dressing	\$21
CAESAR SALAD (V, VGO, LGO) baby cos lettuce, crispy bacon, croutons, anchovies, parmesan cheese, poached egg, caesar dressing	\$22
ADD ON: GRILLED OR GARLIC PRAWNS LEMON PEPPER CALAMARI GRILLED CHICKEN 100G STEAK	\$8 \$8 \$10 \$15
GRILL ———	
GOURMET PORK SAUSAGES creamy mashed potatoes, seasonal roast vegetables, gravy	\$25
MIXED GRILL steak, gourmet pork sausage, rissole, grilled chicken, grilled tomato, egg, chips, salad, gravy	\$41
PORTERHOUSE STEAK (LG) 300g pasture fed MSA Porterhouse, chips, salad/roasted vegetables	\$42
SAUCES: Gravy, Mushroom, Peppercorn, Roast Garlic Butter	\$2
SIDES ———	
BOWL OF CHIPS WITH AIOLI (V, VGO, LGO)	\$11
ROAST VEGETABLES (LGO, V)	\$9
SAUTEED GREEN VEGETABLES (LGO)	\$9
SIDE SALAD (LGO)	\$9

SIARTERS ——			
ARLIC BREAD (VGO) nickly cut ciabatta loaf, roasted garlic butter	\$10	ARANCINI sriracha sauce	\$13
OUP OF THE DAY pasted sourdough bread	\$13	LEMON PEPPER CALAMARI	\$15
OMATO & BASIL BRUSCHETTA (V) burdough bread, bruschetta mix, feta, alsamic glaze	\$15	wedges (V, VGO) sour cream, sweet chilli sauce	\$15
SOMETHING DIFE	FERENT	¬	
WEGETABLE RISOTTO (V, VGO, LGO) weet potato, mushrooms, peas, zucchini, nion, garlic, parsley, parmesan cheese DD CHICKEN +\$6	\$25	NASI GORENG (LGO) chicken, bacon, prawns, beans, cabbage, jasmine rice, fried egg, fried shallots	\$25
EAFOOD RISOTTO (LGO) alamari, scallops, prawns, creamy garlic	\$30	CHICKEN STIRFRY (VO) broccoli, capsicum, bean shoots, egg noodles, oyster & sweet soy sauce	\$25
weet Chilli Prawns (LGO)	\$33	SPAGHETTI BOLOGNESE parmesan cheese	\$27
ed onion, garlic, spring onion, sweet chilli auce, coconut rice		LINGUINE CARBONARA	\$23
ARLIC PRAWNS (LGO) reamy garlic & onion sauce, coconut rice	\$33	onion, garlic, bacon, egg yolk, white wine, cream, parmesan ADD CHICKEN +\$6	
ERILLED BARRAMUNDI (LGO) weet potato puree, sautéed green vegetables, arlic butter	\$33	CHICKEN GIOVANNI mushrooms, spinach, semi sundried tomatoes, creamy onion & garlic white wine sauce, penne pasta, parmesan cheese	\$27
PUB CLASSICS -			
LASSIC SCHNITZEL (VO) hips, salad, choice of sauce	\$25	PIE OF THE DAY chips, salad, choice of sauce	\$29
HICKEN PARMA apoli, ham, mozzarella cheese, chips, salad	\$29	CLASSIC CHEESEBURGER char grilled beef pattie, tomato, red onion,	\$25
ORDON PARMA BQ sauce, bacon, mozzarella cheese, onion rings, hips, salad	\$30	CRISPY FRIED CHICKEN BURGER bacon, salad mix, tomato, red onion, smokey	\$25
AWAIIAN PARMA apoli, ham, pineapple, mozzarella cheese, chips,	\$29	chipotle mayonnaise, broiche bun, chips  MASSAMAN BEEF CURRY  mild spicy & slightly sweet beef curry, vegetables,	\$28
ISH & CHIPS attered or grilled - chips, salad, tartare, lemon	\$28	coconut cream, curry paste, jasmine rice, coconut flakes, fried shallots	
FMON PEPPER CAI AMARI	\$26	SEAFOOD PLATTER	\$32

fish, chips, salad, lemon, tartare

salad mix, lemon, aioli, chips

#### DESSERT \$12 STICKY DATE PUDDING butterscotch sauce, vanilla ice-cream, cream \$12 CHOCOLATE MUD CAKE vanilla ice-cream, cream LOADED ROCKY ROAD WAFFLE \$12 belgian waffle, marshmallows, ice-cream, mixed nuts \$8 CHOCOLATE MOUSSE creamy chocolate mousse, whipped cream 12 years & under **SLIDER BURGERS & CHIPS** \$16 \$12 **CHICKEN NUGGETS & CHIPS** PARMA & CHIPS \$12 **CHICKEN SCHNITZEL & CHIPS** \$12 FISH & CHIPS \$12 \$12 LINGUINE CARBONARA \$12 SPAGHETTI BOLOGNESE

#### **FOOD ALLERGIES**

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

V = VEGETARIAN

**VO** = VEGETARIAN OPTION **VGO** = VEGAN OPTION LG= LOW GLUTEN LGO = LOW GLUTEN OPTION

<b>渝</b>	63 Bentinck St, Portla	and VIC, 330
$\overline{}$		

03 5523 1121	info@thegordonhotel.com
f /thegordonhotelportland	@thegordonhotelportland



WWW.THEGORDONHOTEL.COM.AU