

# MENU



# ARAB STEED HOTEL

## THINGS TO SHARE

<b>Garlic Bread (4)</b> (V)	12.50
<b>Cheese &amp; Mustard Bread (4)</b> (V)	12.50
<b>Hot Chips</b> (V) (GFO) (VGO) with tomato sauce	12.50
<b>Wedges</b> (V) (GFO) (VGO) with sweet chilli sauce & sour cream	13.00
<b>Bruschetta</b> (V)	17.00
basil, pesto, cherry tomato, red onion, olives, rocket, fetta on crusty bread & drizzled with sticky balsamic	
<b>Dips Plate</b>	20.00
duo of house made dips with pita bread extra pita bread +5 / GFO + 2.5	
<b>Cheese Plate</b> (V)	26.00
aussie blue, brie & cheddar with dried fruit & crackers	
<b>Arancini</b> (V)	20.00
house made pumpkin & fetta, with truffle aioli	
<b>Salt &amp; Pepper Squid</b> (GF)	18.00
with lemon aioli	
<b>Chicken Liver Pâté</b> (GFO)	22.00
house made port & peppercorn pâté with cornichons & grilled turkish bread	
<b>Southern Fried Chicken Tenders</b>	20.00
4 pieces served with slaw, aioli & hot sauce	
<b>Nachos-Chili Beef</b> (GF)	24.00
chili con carne corn chips topped with salsa, melted cheese jalapenos, guacamole & sour cream	
<b>Nachos-Mexican Salsa</b> (V)(GF)(VGO)	24.00
corn chips topped with spicy mexican salsa, melted cheese, jalapenos, guacamole & sour cream	

## SALADS

<b>Caesar Salad</b> (GFO)	24.00
cos lettuce, crispy bacon, croutons, anchovies, parmesan & a poached egg	
<b>Vegan Bowl</b> (GF)	25.00
roasted sweet potato, chickpeas, spinach, steamed rice, red onion, cherry tomato, guacomole, dukkah with vegan aioli	
<b>Moroccan Chicken Salad</b> (GF)	26.00
grilled chicken tenderloins, on a salad of lettuce, roasted sweet potato & chickpea, red onion, cucumber, fetta, roasted capsicum & cherry tomato with honey mustard yoghurt	
<b>Wild Mushroom Crostini</b> (V)(VG)	26.00
a selection of wild mushrooms pan fried with baby spinach, tarragon & chives, served on a crisp crostini finished with a micro herb & rocket salad, with cherry tomatoes & a drizzle of truffle oil	
<b>Add to Salad</b>	
chicken + 7.00 haloumi + 7.00 S & P squid + 7.00 egg + \$3.50	

## BURGERS

<b>Beef Burger</b>	24.00
grass fed angus beef patty with american mustard, ketchup, cheese, pickles, lettuce, tomato with chips	
<b>Crispy Chicken Caesar Burger</b>	26.00
with cos lettuce, bacon, cheese, caesar dressing with chips on a turkish bun	
<b>Vegan Burger</b> (GFO)	26.00
grilled vegan patty, vegan cheese, capsicum, onion, lettuce, tomato and vegan mayo in a turkish bun & served with chips	

## BURGERS

<b>Haloumi Burger</b> (V) (GFO)	26.00
with lettuce, tomato, red onion & lemon aioli with chips	
<b>Philly Cheese Steak Roll</b>	22.00
Slices of steak grilled and topped with grilled onion and melted cheese in a burger roll with steak fries	
<b>Add to Burgers</b>	
extra patty + 4.50, bacon + 3.00, egg + 3.50, haloumi + 7.00, vegan patty + 4.00, GF bun + 3.50	

## MAINS

<b>Beef Schnitzel</b>	28.50
with salad & chips OR add vegetables + 3.50 includes choice of gravy, mushroom, pepper or dienne sauce	
<b>House Made Chicken Schnitzel</b>	28.50
with salad & chips OR add vegetables + 3.50 - includes choice of gravy, mushroom, pepper or dienne sauce	
<b>Chicken Parmy</b>	29.50
topped with napoletana sauce & melted cheese	
<b>Hero Schnitzel - Beef or Chicken</b>	29.50
please see our daily specials menu	
<b>All Sauces Are Gluten Free</b>	
<b>Lamb's Fry &amp; Bacon</b> (GF)	20.00/26.00
with creamy mash potato, peas & gravy	
<b>Beer Battered Fish &amp; Chips</b>	20.00/27.00
with salad, chips, lemon & tartare sauce	
<b>Salt &amp; Pepper Squid</b>	28.00
with salad, chips, & lemon aioli	
<b>Cimarosti Bangers &amp; Mash</b>	20.00/28.00
with mash, peas & onion gravy Full Veg + 3.00	
<b>Fish of The Day</b>	
please see our daily specials menu	

## MAINS

<b>Today's Fresh Roast</b> (GF)	22.00/30.00
fresh from the oven - available only until sold out, served with vegetables	
<b>Atlantic Salmon Teriyaki</b>	38.00
pan Fried with stir fried greens, crispy potatoes and asian salsa verde	
<b>Eggplant Parmigiana</b> (V)	28.00
crumbed slices of eggplant with roast capsicum, cherry tomato, red onion & napoletana sauce & bocconcini	
<b>House Made Pie of The Day</b>	22.00/30.00
with mash & peas full veg+ 3.00	
<b>Butcher's Prime Cut of the Week</b>	
with salad & chips plus your choice of gravy, pepper, mushroom or dienne sauce. Please see our daily specials.	
<b>SIDES</b>	
Garden Salad	9.00
Side of Season Vegetables	12.00
Creamy Mashed Potato	8.50
Ciabatta Dinner Roll	2.00
<b>DESSERTS</b>	
<b>Apple &amp; Rhubarb Crumble</b>	16.00
topped with almond & coconut crumble, served with custard and golden north vanilla ice cream	
<b>Sticky Date Pudding</b>	16.00
with butterscotch sauce & golden north vanilla ice cream	
<b>Ice Cream Nut Sundae</b>	14.00
golden north vanilla ice cream with a chocolate wafer & your choice of house made sauces: raspberry coulis, butterscotch or hot chocolate	
<b>Affogato</b>	18.00
a shot of espresso poured over golden north vanilla ice cream with frangelico, baileys or kahlua. without alcohol 12.00	

(GF)=Gluten Free (GFO)=Gluten Free option available, (V)=Vegetarian (VG)=Vegan. (VGO)=Vegan

Please be aware that all care is taken when catering to special requirements. Within the premises, we handle nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi and dairy products. Requests will be catered to the best of our ability, but deciding to consume a meal is the diner's responsibility.

No cakes or other food to be brought onto & consumed on the premises without prior approval from management.

15% SURCHARGE ON PUBLIC HOLIDAYS