



EST. 1877

NORTHERN STAR HOTEL

## DINNER MENU

Open for Lunch & Dinner 7 Days

## NIGHTLY SPECIALS

GF	MONDAY	Lamb Shank with Mash	\$16
	TUESDAY	Chicken Schnitzel	\$16
GF	WEDNESDAY	220g Rump	\$18
		220g Sirloin	\$23
	THURSDAY	(2) Lamb Cutlets	\$24
	FRIDAY	Guinness & Mushroom Pie	\$18.50
		Plus Free Pint	

10% Surcharge Sundays & Public holidays

# APPETIZERS

## BREADS

<b>Bruschetta:</b>		<b>Warm Cob Loaf:</b> with Balsamic,	
Tomato, Onion, Basil & Fetta (V)	13	Hummus, Olive Oil and Dukka(V)	14
<b>Garlic Cob Loaf (V)</b>	10	<b>Cheese &amp; Bacon Cob Loaf</b>	12

## LIGHT BITES

<b>Truffle &amp; Mushroom Arancini:</b>		<b>House Made Pork Belly Bites</b>	
with Black Garlic Aioli (V)	20	Tossed in BBQ Bourbon Sauce (GF)	18
<b>Szechuan Flavoured Squid:</b>		<b>Prawn &amp; Squid Hotpot:</b>	
Served with Lemon & Aioli (GF)	18	Served with Crusty Bread	19

## OYSTERS

Natural	(3)	13	(6)	22	(12)	35
Mornay	(3)	16	(6)	25	(12)	39
Kilpatrick	(3)	16	(6)	25	(12)	39

## GRAZE SHARE PLATE

Grilled Eggplant, Capsicum, Zucchini, Roast Pumpkin, Caramelised Onions &  
Dukka. Served with a Warm Cob Loaf (V) 28

## CHEESE PLATTERS

All served with Crackers, Quince Paste & Organic Muscatels (V)

<b>AS Warrnambool Vintage Cheddar</b>	17	<b>Binnorie Triple Cream Double Brie</b>	17
<b>Choice of Double or Both Cheeses</b>	32	<b>Add a Glass/es of Premium House Wine</b>	4



# STEAKS & GRILL

## STEAKS (GF)

Sirloin 250g Ruby Rosedale MB3 +	40	Scotch Fillet 300g Black Angus MB2+	48
Rump 400g Jacks Creek MB3+	42	Rump 220g Jacobs Creek MB3+	30

All Served with Hasselback Potatoes, Dutch Carrots and Broccolini (GF)

## SAUCES (GF)

Red Wine Jus	4	Dianne Sauce	3	Hollandaise	3
Bacon Mushroom & Shallot	4	Pink Peppercorn Gravy	4	Beef Gravy	2

## STEAK SIDES (V) (GF)

Creamy Pommes Puree	6	Mushroom Medley	8	House Salad	5
Seasonal Vegetables	8	Honey Glazed Dutch Carrots	8		

## SIGNATURE STEAK SHARE BOARD

SERVES TWO (GF) 99

**Scotch Fillet 300g**

with Broccolini

**Sous Vide Moroccan Lamp Rump**

with Roasted Potatoes

**Twice Cooked Pork Belly**

with House Made Slaw & Caramelised Apple

**Accompanied with a Red Wine Jus**

## BURGERS

ALL SERVED WITH CHIPS. VEGAN OPTION AVAILABLE ON REQUEST

<b>Premium Beef Burger:</b>	26	<b>Scotch Fillet MBS2+ Steak Sandwich</b>	28
Roquette, Tomato, Beetroot, Caramelised Onion, Bacon, Cheese, Pickle, BBQ Sauce on a Brioche Bun		Lettuce, Tomato, Beetroot, Horse Radish & Mayonnaise on Turkish Bread	
<b>Vegetarian Burger (V)</b>	24	<b>Chicken Schnitzel Burger</b>	26
House made Vegetarian Patty, Lettuce, Tomato & Tzatziki on a Brioche Bun		Lettuce, Tomato, Avocado, Bacon, Cheese & Black Garlic Aioli on Turkish Bread	



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# MAINS

## FROM THE Paddock

<b>Moroccan Lamp Rump</b>	32	<b>Guinness Beef &amp; Mushroom Pie</b>	24
Served with Creamy Mash, Broccoli & Red Wine Jus (GF)		Served with Creamy Mash, Broccoli and Gravy	
<b>Crispy Twice Cooked Pork Belly</b>	30	<b>Braised Lamb Shank</b>	25
Served with Roast Potato, Slaw & Caramelised Apple (GF)		Served on Creamy Mash with Red Wine Jus (GF)	
<b>Lamb Shank Pie: Served with Creamy</b>	24	<b>Lamb Cutlet Served with a</b>	30
Mash, Pea Puree & Red Wine Jus		Choice of Chips & Salad or Mash & Veg	

## FROM THE OCEAN

<b>Pan Seared Barramundi Fillet:</b>	28	<b>Crispy Skin Atlantic Salmon</b>	34
Topped with Lemon Butter & Served with Chips and Salad		Served on a bed of Fresh Seasonal Vegetables & Topped with Hollandaise Sauce	
<b>Szechuan Flavoured Squid:</b>	26	<b>King Prawn Pasta</b>	27
Served with Chips & Salad, Lemon and a Black Garlic Aioli		King Prawns cooked in Chilli, Garlic, Olive Oil & Parsley	

## SALADS (V) (GF)

<b>Mediterranean Salad:</b>	20	<b>Pumpkin &amp; Persian Fetta Salad</b>	20
Mesculin, Roast Capsicum, Kalamata Olives, Grilled Zucchini, Eggplant, Cherry Tomatoes & Pesto Dressing		Pumpkin, Fetta, Red Onion, Baby Spinach, Pine Nuts with a Balsamic Glaze	
<b>House Salad:</b>	14	<b>ADD TO ANY SALAD LAMB</b>	8
Mesculin, Cherry Tomatoes, Red Onion, Cucumber, Capsicum and House Dressing		<b>CHICKEN</b>	4
		<b>PRAWNS</b>	6



# MAINS

## CHICKEN & SCHNITZELS:

<b>Eggplant Parmigiana Schnitzel:</b>	25	<b>Chicken Boscaiola Pasta:</b>	24
Panko Crumbed & Served with Chips & Salad or Mash & Vegetables (V)		Chicken, Bacon, Mushrooms With a Creamy Garlic Sauce	
<b>Chicken Schnitzel:</b> House Crumbed	24	<b>Vegan Schnitzel</b>	27
Served with Chips and Salad		Served with Chips & Salad (VG)	

## SCHNITZEL TOPPERS:(GF)

Avocado & Hollandaise Sauce	6
Creamy Garlic Prawns	8
Parmigiana with Bacon	6
Mediterranean Vegetables in Napolitana Sauce Topped with Feta Cheese	8

# YOUNGER GUESTS

Available to Guests 12 years and younger. Includes Complimentary Ice Cream 12

**Fish & Chips**

**Rump Steak** with Mash or Vegetables (GF)

**Nuggets & Chips**

**Sausage and Mash** (GF)



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