

SENIORS MENU

2 course add \$2 / 3 course add \$4

ENTRÉE OPTION

soup of the day (gf)(df) 5

MAIN OPTIONS

- seniors margherita (v) 11**
mozzarella, fresh basil, bocconcini on a tomato base
- seniors hawaiian 12**
leg ham, pineapple, mozzarella on a tomato base
- beer battered fish 14**
chips, chef salad & tartare
- schnitzel strips 13**
chicken, chips & chef salad
- parma strips 14**
chicken, leg ham, three cheese melt w chips & chef salad
- roast of the day (agf) 14**
roast potatoes, steamed vegetables & gravy
- shepards pie (gf) 14**
lamb & vegetable pie topped w mash potato & cheese
- barramundi fillet (gf) 14**
chips & salad w tartare & lemon
- caesar salad (av) 13**
cos lettuce, croutons, bacon, anchovies,
poached egg & caesar dressing
- thai beef salad 14**
marinated beef strips, bean shoots, cherry tomatoes,
cucumber, red onion, beetroot, wombok, mixed leaf
& cashews w thai dressing
- s&p calamari 14**
lightly dusted, flash fried, chef salad, chips & aioli
- minute steak 16**
scotch fillet cooked med well
w chips & salad or vegetables & gravy
- penne bolognese 12**
australian beef, napoli sauce & parmesan

DESSERT OPTIONS

- pavlova (gf)
- dessert of the day



DESSERTS

- affogato 10**
vanilla ice cream, espresso shot w chocolate pencils & hazelnuts (contain nuts)
- frangelico affogato 15**
vanilla ice cream, affogato, espresso shot
w chocolate pencils w hazelnuts
- rum baba 14**
rum & sugar syrup soaked cake w cream & strawberries
- nutella donut 12**
fresh donut w vanilla bean ice-cream (contain nuts)
- choc fudge sundae 12**
chefs selection ice creams, cream, dark chocolate fudge
sauce w poco sticks (contain nuts)
- crème brulee 13**
classic french custard w strawberries

— THE —
CROYDON
— HOTEL —

BISTRO
MENU

croydonhotel.com.au

(v) vegetarian (gf) gluten friendly
(av) available vegetarian (agf) available gluten friendly
please advise staff of any dietary requirements

ENTRÉES

house made dips (v) 12
house bread & flat bread

prawn spring rolls (4) 10
chilli soy sauce

crispy calamari (df) 14
rocket, orange, pecan
& radish w aioli


croquettes (3) (v) 13
macaroni & cheese w aioli

polenta chips (v)(gf) 12
parmesan & herb polenta w aioli

satay chicken skewers (3) 14
satay sauce, rocket

cheesy garlic pizza (agf) 10
6 inch size

SALADS

 paired with st hubert's chardonnay - \$10 standard glass

caesar salad (av) 21
cos lettuce, croutons, bacon,
anchovies, poached egg
& caesar dressing
w chicken 25

thai beef salad (agf) 24
marinated beef strips, bean
shoots, cherry tomatoes,
cucumber, red onion, beetroot,
wombok, mixed leaf & cashews
w thai dressing

**cajun chicken
& bacon salad (agf) 24**
mixed leaf, cherry tomatoes,
spinach, cucumber, carrot,
beetroot, avocado w house
dressing & toasted house bread

**mediterranean veg
& quinoa salad (v)(gf) 20**
seasonal vegetables, quinoa,
semi dried tomatoes & feta w
orange & seeded mustard dressing

POTS 'N' PANS

tasmanian salmon (gf) 31
crispy skin salmon, saffron,
cauliflower puree, mixed bean
& char corn salad w coriander
& chilli butter

chicken risotto (gf)(adf) 24
chicken, mushroom & spinach
cream based risotto w parmesan

**eggplant, apple & cashew
thai curry (agf) 24**
roti bread & tumeric rice
& yoghurt
w chicken (agf) 27

agnolotti (v) 24
spinach & ricotta filled
agnolotti w roast pumpkin,
pinenuts & sage cream sauce
w chicken 27

nasi goreng (v)(agf) 24
indonesian fried rice, wombok,
bok choy, wok tossed vegetables,
garlic, chilli, ginger & fried egg
w chicken & prawn (agf) 29
w beef & prawn (agf) 30

chicken apricot (gf) 29
chicken breast stuffed w
apricots & almonds w sweet
potato mash, broccolini & a
seeded apricot & mustard sauce

pork belly (gf) 29
twice cooked pork belly,
collard greens & red cabbage,
creamy mash potato w cider
apple relish

FAMILY BISTRO PIZZAS

All are made in an authentic roman style,
thin base, 12 inch in size.
Gluten friendly bases available, add \$2

margherita (v)(adf) 17
mozzarella, fresh basil,
bocconcini on a tomato base

supreme (adf) 24
salami, leg ham, pancetta,
mozzarella, olives, roasted
capsicum on a tomato base

capricciosa (adf) 21
leg ham, mushrooms,
mozzarella on a tomato base

pork belly & fig (adf) 25
crispy pork belly, fig jam,
rocket w smoked scamorza
& rocket

hawaiian (adf) 20
leg ham, pineapple,
mozzarella on a tomato base

chicken & chorizo (adf) 23
mozzarella, chicken, chorizo,
red onion, roasted capsicum
on a bbq sauce base

prima vera (v)(adf) (av) 19
roasted capsicum, grilled
zucchini, roasted eggplant,
mozzarella, tomato on a
spinach base

prawn & asparagus (adf) 24
tiger prawns, asparagus,
cherry tomatoes, chilli, rocket
w mozzarella & parmesan

diavola (adf) 22
(nduja) soft spicy salami,
hot sopressata, roast peppers,
kalamata olives, mozzarella
on a tomato base

tandoori chicken (adf) 23
tandoori chicken, roasted
capsicum, spinach, red onion,
mozzarella w minted yoghurt
& crushed papadum


bolognese (adf) 22
rich tomato slow cooked beef,
spicy salami, roasted peppers
w mozzarella & parmesan

mediterranean lamb (adf) 24
roasted lamb, semi sundried
tomatoes, spinach, olives &
feta w salsa verde on a
cheese base



FROM THE GRILL

porterhouse (gf) 37
300gm red gum creek

 paired with pepperjack shiraz
- \$9.5 standard glass

scotch fillet (gf) 45
400gm grass fed steak

rump (gf) 31
300gm tasmanian beef

ADD 2 SIDES
chips, salad, mash
or vegetables


CHOICE OF SAUCE all (gf)
red wine gravy,
pepper sauce
mushroom sauce,
or garlic butter


**ADD
GARLIC
PRAWNS**
to any steak
+\$10

PUB FAVES

chicken parmigiana 25
leg ham, three cheese melt,
chips & chef salad

chicken schnitzel (df) 23
chips & chef salad

lamb pie 29
8 hour slow cooked shoulder,
garden pea & spinach puree,
seasoned wedges & gravy
 paired with catalina pinot noir
- \$9 standard glass

s&p calamari (df) 27
lightly dusted, flash fried,
chef salad, chips & aioli
 paired with leo burying
eden valley riesling
- \$7 standard glass

beer battered fish (df) 25
chips, chef salad & tartare

roast of the day (gf) 23
roast potatoes, steamed
vegetables & gravy

BURGERS

croydon classic (agf) 22
180gm beef pattie, cheddar melt,
smokey aioli, pickles, lettuce
w chips
ADD bacon/egg +\$2 ea

cajun chicken burger (agf) 22
medium spiced chicken, lettuce,
tomato, avocado salsa w aioli
w chips
ADD bacon/egg +\$2 ea

steak sandwich (agf) 25
scotch fillet, caramelised
onions, roast peppers, cheddar
melt, rocket, dijonnaise,
house made bread w chips
ADD bacon/egg +\$2 ea

lamb shank burger (agf) 25
slow cooked lamb, sweet potato
& carrot buttery mash & rocket
w chips

ON THE SIDE

steamed greens 6
sea salt, olive oil

crispy chips 7
w smokey aioli

chef garden salad 6
cherry tomato, cucumber,
white wine vinaigrette

seasoned wedges 10
sour cream, sweet chilli



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