

Fresh summer dishes to delight at Hotel Dorrigo.

Mango, seafood, fresh herbs and light refreshing salads characterise the ingredients list of Heritage Hotel Motel Dorrigo's new summer menu.

Head Chef Stephen Locke has been creating dishes for all tastes, and he said;

"with the heat we have been experiencing we were inspired to prepare delicious, nourishing salads that provide dining options not readily available elsewhere."

At the Heritage Hotel Dorrigo Bistro there is a strong focus on available seasonal produce, therefore, all the dishes on the summer menu and the Blackboard Specials reflect this focus.

In addition to the ever popular and customer favourite Green Paw Paw Salad there will be the new offerings of:

- Tropical Green Mango Salad topped with a special house Crunchy Squid.
- Warm Thai Beef Salad with marinated fillet steak and fresh Thai herbs.
- A delicious vegetarian Roast Pumpkin, Chickpea and Fetta Salad that the Bistro's chefs are very excited about.
- Some modern twists on the customer favourites:
 - Chicken Caesar Wrap
 - Hand rolled Chicken Kiev served with a Caesar Salad.

Old faithful meals like Parmigiana, Fish & Chips and Schnitzel are of course also available, along with a range of pizzas.

With the tantalising tastes and ranges of dishes available from the Fernery Bistro at Heritage Hotel Dorrigo it is no surprise the Hotel Bistro was recently awarded 'Best North Coast Dining' from the 56,000 subscribers of the Australian Good Food Guide for the second year in a row.

"We have something for every taste and whether you've got a healthy appetite or you're looking for something small to snack on, between the summer menu, Blackboard Specials and our pizza menu there are options for everyone." Stephen said.