

KALIMNA HOTEL MENU

ENTREE

BUFFALO WINGS

Spicy wings with house Buffalo wing sauce and house Ranch dipping sauce.

\$ 18

VEGGIE DUMPLINGS (V, G.F)

Steamed Vegetable dumplings served with a small house carrot salad with Maple syrup and Tahini dressing.

\$ 16

DUO OF DIPS

House baked Focaccia with house made dips.

\$ 18

LEMON PEPPER CALAMARI (GF)

Lemon Pepper Calamari seasoned with lemon pepper served with small garden salad, aioli and lemon.

\$ 18

PORK SKEWERS (G.F)

Spicy Plum Pork skewer duo with Asian style slaw



\$ 18

PUB CLASSICS

CHICKEN SCHNITZEL

300g Chicken Schnitzel served with chips and a small house salad. Choice of Gravy, Mushroom and Pepper sauce.

\$ 26

CHICKEN PARMIGIANA

300g Chicken Schnitzel topped with Virginia Ham, rich house napoli and 3 cheeses. Served with chips and a small house salad.

\$ 29

- Add Pineapple \$2
- Add Jalapeno \$2
- Add Chili

KALIMNA FISH AND CHIPS

Fresh local fish battered with house beer batter, served with chips, a small house salad, tartare and lemon.

\$ 32

MAINS

CHAR GRILLED LAMB BACKSTRAP



\$ 44

300g Greek marinated lamb backstrap, served with toasted pita bread, Greek salad and house tzatziki.

KOREAN PORK RIBS (G.F)



\$ 39

Char grilled Korean Pork Ribs served with Asian slaw filled Cos Lettuce leaves and Kimchi.

LOCAL PORTERHOUSE STEAK



\$ 44

300g Char grilled to your liking, served with chips and salad with your choice of Gravy, Mushroom or Pepper sauce.

- Add surf to your turf \$14

HONEY SOY SALMON (G.F)

\$ 38

Glazed baked Salmon served with Rice and Bok Choy.

TACO BOARD (4)

\$ 38

Corn Tortilla, Asian style slaw, Salsa, Tempura soft shell crab and battered whiting tacos. Served with Chipotle aioli & lime.

PLANT KITCHEN

CHAR GRILLED

CAULIFLOWER STEAK (V, G.F)

\$ 38

Cajun seasoned cauliflower steak, served on a bed of rosemary crusted smashed chats, green beans, romesco and roasted heirloom tomatos.

PENNE PESTO (V)

\$ 28

House sundried tomato, rocket and walnut pesto, spinach tossed through penne.

MUSHROOM BURGER

\$ 26

Tempura Portabello Mushrooms, grilled Haloumi, tomato, rocket and tomato relish served with a side of chips.

MENU

BURGERS

KALIMNA BEEF BURGER \$ 26

180g house made beef pattie, buttered onion, cos lettuce, tomato, bacon, cheese, pickled cucumber, tomato relish in a toasted brioche bun. Served with a side of chips.

TENNESSEE STYLE CHICKEN BURGER \$ 26

Grilled Smoke house seasoned Chicken fillet, double bacon, cheese, cos lettuce, pickles, house made Jack Daniels BBQ sauce, chili jam in a toasted brioche bun served with a side of chips.

SURF & TURF BURGER STACKER \$ 36

180g house made beef pattie, soft shell crab, bacon, cheese, tomato relish and smoky chipotle aioli in a toasted brioche bun served with a side of chips.

DAVES BURGER STACKER \$ 36

180g house made beef pattie, grilled tennessee chicken fillet, bacon, swiss cheese, tomato relish and smoky chipotle mayo in a toasted bun. Served with a side of chips.

SIDES

SMALL BOWL OF CHIPS \$ 5

LARGE BOWL OF CHIPS \$ 9

CHAT POTATOES \$ 10

HOUSE SALAD \$ 9

SEASONAL VEGETABLES \$ 10

SHARE MEALS

MEAT PLATTER \$ 96

- 300g Porterhouse Steak (M.R)
- Spicy Plum Pork Skewers
- Buffalo Wings
- Duo of Sausages

Served with;

- A bowl of House Salad
- A bowl of Chips or Chats
- A sauce of your choice

Add surf to your turf \$14

RIB EYE STEAK \$ 96

Char Grilled Rib Eye Steak (M.R)

Served with;

- A bowl of House Salad
- A bowl of Chips or Chats
- A sauce of your choice

Add surf to your turf \$14

Minimum cooking time 40 minutes.

PASTAS

CARBONARA LINGUINI \$ 28

Linguini tossed with creamy bacon, garlic, and parsley sauce.

SEAFOOD LINGUINI \$ 37

Prawns, Scallops, Mussels, Calarmari, Cherry Tomatoes, Fresh Chili, Parsley, Garlic, Lemon, Capers and white wine.

KIDS MEALS

FISH BITES AND CHIPS \$ 12

NUGGETS AND CHIPS \$ 12

PASTA NAPOLI \$ 12

KIDS ICE CREAM \$ 7