

# BREAD

We use **Phillippa's Bread** because they are passionate about using hand made traditional methods & bake in a brick oven, we serve all these breads hot from the oven.

<b>Baguette</b> - french country style crusty baguette served with Rose Hill East Keilor virgin olive oil and balsamic vinegar	\$4.90
<b>Garlic</b> - traditionally sliced and filled with fresh garlic butter	\$6.50
<b>Cheese &amp; Bacon</b> - smothered with tasty cheese and crispy bacon	\$7.50
<b>Basil, Onion &amp; Cheese</b> – jarlesburg cheese, spanish onion & fresh basil	\$6.90
<b>Brushetta</b> - topped with fresh tomato, garlic and basil pesto with a balsamic glaze	\$9.90
<b>Trio of Dips</b> - selection of dips served with crisp baked bread and kalamata olives	\$14.90

# ENTREES

Our **PACIFIC OYSTERS** are nurtured in Tasmania's cleanest intertidal & sub tidal waters, they were introduced from Japan and take 2 years to grow to table size but can grow up to 250mm. Each of the growing regions produces an oyster unique to its surroundings, with distinctive shell characteristics, vibrant colour and taste, so if you are an oyster connoisseur you should order our tasting plate of 3 oysters each from 3 regions

<b>Oysters Natural Tasting Plate</b>	\$24.90
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served with fresh lemon and white bread, regional oysters as per tasting notes

**Enhance the flavour with a glass of Wolf Blass Sparkling**

<b>Oysters Kilpatrick</b>	<b>½ doz</b>	\$14.90
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Fresh Oysters topped with bacon and a tangy worchestershire sauce	<b>doz</b>	\$26.90
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<b>Stuffed Mushrooms</b>	\$13.50
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Filled with spring onion and cream cheese on a tomato and capsicum salsa

<b>Calamari</b>	\$12.90
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lightly floured in your choice of lemon pepper or chilli served with a lightly dressed salad

and a homemade chilli lime dipping sauce

**Try this with the clean peach & stone fruit flavours of Lindemans Chardonnay**

**A Conical of Tempura Prawns and Calamari** \$17.90

Cooked in a light tempura batter served with a duo of dipping sauces of sweet chilli and lime and wasabi aioli

**Add the citrus & tropical flavours of Secret Stone Sauvignon Blanc to this dish**

**Curried Scallops** \$17.90

Tasmanian scallops cooked in a mild curry sauce served in the shell with a crisp light summer salad

## **SALADS**

Most of our **salad ingredients** are grown in the Keilor Valley by Ladybird Organics owned by the Skopilianos Family of Arundel Road. Organic – great taste, great for the environment

**Calamari Salad** \$17.90

Char grilled calamari marinated in a lemon oregano dressing tossed with cherry tomatoes, cucumber and organic lettuce

**Warm Cajun Chicken Salad** \$18.90

Chicken tenderloins dusted in cajun spice dressed with an orange citrus dressing

**Caesar Salad** \$14.90

Cos lettuce tossed with crispy bacon, shaved parmesan and egg topped with croutons and anchovies

**Swings & Roundabout Chardonnay will add to the flavour to this salad**

**Chicken Caesar** \$19.50

traditional Caesar served with grilled chicken tenderloins.

**Keilor Hotel Side Salad** \$8.90

balsamic marinated spanish onion with chives, cherry tomatoes and cucumber on iceberg lettuce.

**Greek Side Salad** \$9.50

Traditional Greek style salad with a lemon oregano dressing.

# PASTA , RISOTTO & STIR FRIES

**Linguine Marinara** \$23.90

A fresh selection of seafood including Spring Bay mussels, tossed with fresh tomato garlic and olive oil topped with your very own tiny crayfish.

**Pumpkin Gnocchi** \$17.90

with bacon, leek and spinach in a white wine cream sauce

**Spinach and Ricotta Agnolotti** \$18.90

served on a bed of spinach with sautéed swiss brown mushrooms in a white wine sauce

**Linguine Amatriciana** \$18.50

Home made pasta served with chorizo sausage, bacon, olives and chilli tossed in a tomato sugo

**Risotto** \$18.90

Arborio rice with a trio of wild mushrooms sautéed in white wine, topped with chive & mascarpone

**A great Italian dish deserves a great Italian White Wine Castello Di Gabbiano Pinot Grigio**

**Vegetarian Stirfry** \$14.90

with hokkien noodles tossed in an oyster, chilli, and ginger soy sauce

**Chicken Stirfry** \$18.90

Breast of Chicken tossed with asian style vegetables with an oyster, chilli & coriander sauce

## Mussel Pots

**Spring Bay deep water blue mussels** are grown on culture ropes which are suspended between 6-10 metres below the surface they live on a diet of plankton. These are grown at Triabunna 100km north of Hobart

**Spanish Mussels** \$26.50

Tossed with fresh tomato and olives with chilli, garlic and herbs served with crusty bread

**Thai Mussels** \$26.50

Steamed with lemongrass, ginger and chilli in a coconut and coriander sauce

**Indian Curry** \$26.50

Steamed with fragrant spices, leek and garlic served on jasmine rice



# SEAFOOD

## **Keilor Hotel Seafood Platter** \$65.00

Crayfish, spring bay mussels, prawns, lemon oregano calamari wasabi and natural oysters and a crisp spanner crab salad served with homemade cocktail sauce

## **Spicy Seafood Paella** \$24.90

Prawns, calamari, japanese scallops and spring bay mussels tossed with spicy chorizo sausage and saffron long grain rice with a napolli sauce

## **Fish & Chips** \$17.90

Fillets of fish in our own special batter served with chips and salad and homemade tartare sauce

## **Calamari** \$18.90

lightly floured in your choice of lemon pepper or chilli served with chips and salad

## **Sword Fish Fillet** \$25.90

On a greek salad with crispy potato slivers topped with an herb infused mayo

Our **Salmon** comes from the edge of Wild River National Park in Tasmania, they grow where the Tannin rich freshwater meets the chilly seawater from the Southern Ocean \* high in omega 3

## **Atlantic Salmon** \$24.90

Grilled and served on a preserved cucumber salad with potato pancakes drizzled with a creamy chive dressing

**T'Gallant Pinot Gris is a mouth filling white wine, very soft & delicious**

## **Whole Baby Snapper** \$27.00

Pan-fried served with cajun potatoes and a tomato and basil salsa

# STEAKS & GRILLS

**Certified Angus** was very stringent conditions, including the cattle must be fed the best cereal products for at least 120 days, must be less than 42 months old & must be aged in cryovac packs for at least 21 days, so that you can be assured of the very best piece of Steak.

## 400g Certified Angus Rump

\$39.90

Served on a potato roesti with buttered green beans topped with a caramelised red onion jam and a shiraz jus

**A great big steak deserves a great big wine - Tar & Rose Heathcote Shiraz**

## Prawn Eye Fillet Steak

\$39.90

Topped with garlic prawns in a cream sauce served with chips and salad

## Eye fillet Steak

\$34.90

cooked to your liking with your choice of sauce - mushroom, peppercorn, garlic or gravy served with chips and salad or vegetables

**If you order this Steak with Peppercorns then you must try a glass of Pepper Jack Shiraz**

## Porterhouse Steak 300g

\$26.90

Cooked to your liking with your choice of sauce -mushroom, peppercorn, garlic butter or gravy served with chips and salad or vegetables

**Our Rib Eye Steaks** come from the most prized beef producing area in Australia, South Gippsland which is the ideal breeding ground & pastures for fine British bred cattle – free from hormonal growth promotants, antibiotics & chemical residues - rated 6 Star

## Rib Eye Steak 350g

\$31.90

on herb scented sweet potato mash with sautéed snow peas and a port jus

**Margaret River Cabernet Merlot by Church View has the quality to enhance this steak**

**New season Lamb** from the prime growing area in Australia – the Western District which produces the most tender, and flavoursome lamb

## Lamb Cutlets

\$31.90

char grilled on herb mash with slow roasted tomato and wilted spinach with a red wine pepper sauce

# CHICKEN

**Chicken Parmagiana** \$19.90

A breast of crumbed chicken layered with virginian ham and napoli sauce topped with grilled cheese served with chips and salad

**Chicken Schnitzel** \$18.90

A breast of chicken in herb crumb served with chips and lightly dressed salad

**A light sweet wine with a hint of bubbles Brown Brothers Moscato White or Rose**

# SIDE DISHES

**Chips** \$3.00

cooked in 100% vegetable oil with higher unsaturated fat content to helping in maintaining heart health

**Mashed Potato Side Dish** \$3.50

Desiree potatoes mashed with butter & fresh cream

**Potato Side Dish** \$3.50

New potatoes slow roasted with garlic & thyme

**Keilor Hotel Side Salad** \$8.90

Balsamic marinated spanish onion, with chives, cherry tomatoes and cucumber on iceberg lettuce

**Greek Side Salad** \$9.50

Traditional greek style salad with a lemon oregano dressing

**Vegetable Side Dish** \$3.50

Seasonal Vegies Stir fried with butter & black Sesame

## CHILDRENS MEALS

**Low Fat Meat Balls in Napoli Tomato & Pasta Sauce** \$9.00

**Chicken Nuggets** \$9.00

Served with chips & salad

**Fish & chips** \$9.00

Served with salad

**Mini Pizza** \$9.00

With chips & salad

**Party pies** \$9.00

With chips & salad

## DESSERTS

**Sticky Date Pudding** \$8.50

Heavenly date cake served hot with a separate butterscotch sauce

**Lemon Tart** \$8.50

A sublime citrus custard trapped in a freshly baked tart case.

**Raspberry and White Cheese Cake** \$8.50

Baked cheesecake with white chocolate and Raspberries swirled throughout.

**Marz Bar Cake** \$8.50

Chocolate cake, one layer of caramel and one layer of chocolate mousse, covered in a soft ganache.

**Dessert Wine Brown Brothers Orange Flora Muscat ½ bottle**