ENTREES
GARLIC BREAD (V)
SOUP OF THE DAY - Crusty bread
TOMATO BRUSCHETTA (V)
VEGETARIAN SPRING ROLLS (V)

MAINS CHICKEN BREAST CUTLET (LGO)

Sundried tomato, herbs, garlic, cream, mashed potato, vegetables

FISH & CHIPS (LGO)

Grilled or battered, chips, salad or vegetables, tartare, lemon

BANGERS & MASH

Vegetables, caramelised onion, gravy

VEGETARIAN RISOTTO (V, LG)

Cream, garlic, pumpkin, green pea, mushroom, sundried tomato, parmesan

LAMBS FRY & BACON (LG)

Onion gravy, mashed potato, seasonal vegetables

SALISBURY STEAK (LG)

Beef patty, mushroom cream sauce, mash, seasonal vegetables

SMOKED COD (LG)

Garlic & white wine cream sauce, mash potato, seasonal vegetables

CHICKEN SCHNITZEL

Chips, salad, or vegetables

ROAST OF THE DAY (LG)

Roasted potatoes, pumpkin, steam vegetables, rich gravy, traditional sides

SWEET & SOUR CHICKEN

Mixed vegetables, steamed rice, bok choy

STEAK & KIDNEY PIE

Pastry puff, mashed potato, seasonal vegetables

DESSERT

See chef's specials for today's selection



PENNE BOLOGNESE OR NAPOLITANA (GFO)

ROAST OF THE DAY (LG)

FISH & CHIPS (LGO)
(GRILLED OR FRIED)

CHICKEN NUGGETS

SAUSAGE & MASH

CHEESEBURGER

DESSERT
ICE-CREAM \$3
MOUSSE OF THE DAY \$3

FOOD ALLERGIES

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

V = Vegetarian

VO = Vegetarian Option

VGO = Vegan Option

LGO = Low Gluten Option

LG = Low Gluten

Terms & conditions apply 15% surcharge applies on public holidays



WINDERMERE HOTEL

WWW.WINDERMEREHOTEL.COM.AU

(03) 5447 7240 | info@windermerehotel.com.au 112 High street, Kangaroo Flat VIC 3555



BRUSCHETTA \$14 (V)

Tomato, onion, garlic, pesto, balsamic glaze, parmesan cheese

SOUP OF THE DAY \$9

Toasted crusty bread

PUMPKIN RICOTTA ARANCINI \$16

Pumpkin puree, string potato, carrot

LEMON PEPPER CALAMARI \$18 (LG)

Salad, lemon, spicy mayonnaise

SEASONED WEDGES \$14 (V)

Sweet chilli, sour cream

CHIPS \$9 (V, LG)

Garlic aioli

STEAMED SEASONAL VEGETABLES \$9 (V, LG)

ROASTED VEGETABLES \$12 (V, LG)

GARDEN SALAD \$8 (V, LG)

CHILLI SALTED ONION RINGS \$13 (V)

LENTIL SALAD \$23 (V)

Mix salad, roasted pumpkin, cucumber, cherry tomato, feta cheese, fennel, pomegrante & honey lemon dressing

Add chicken \$6 | Add prawns \$9

CRISPY PORK BELLY SALAD \$26

Pork belly bites, farro, salad mix, cherry tomato, fried shallots, lychee, lime coriander, honey dressing

THAI BEEF SALAD \$27.5

Marinated beef, salad mix, carrot, onion, tomato, cucumber, peanut, crunchy noodles, thai style dressing

The Pans

SEAFOOD LINGUINE \$34 (LGO)

Mussel, prawn, fish, calamari, white wine, napolitana sauce, parsley, shaved parmesan

BAKED PENNE BOLOGNESE W/ CRUSTY BREAD \$25

Special bolognese sauce, garlic, melted cheese

CHICKEN & TRUFFLE ALFREDO PASTA \$27 (LGO)

Linguine pasta, truffle oil, alfredo sauce, butter, mushroom

CREAMY VEGETARIAN RISOTTO \$23 (V, LG)

Pumpkin, green pea, mushroom, sun-dried tomatoes, cream, garlic, shaved parmesan

Add chicken \$6 | Add prawns \$9

PRAWN FRA DIAVOLO \$30 (LGO)

Garlic, spinach, sour cream, tomato sauce, cream, pine nuts, butter, feta

MILD ASIAN FRIED RICE

\$23 (VO, LGO)

Egg, chicken, shrimp, chilli, mixed vegetables, chorizo, cucumber

Add prawns \$9

SWEET & SOUR CHICKEN STIR FRY \$25 (VO)

Chef's sauce, mixed vegetables, bok choy, steamed rice

Add prawns \$9

Burgers & sandwiches

All burgers come on a soft milk bun with a side of chips, onion rings & aioli

BEEF BURGER \$24

Lettuce, tomato, caramelised onion, cheese, bacon, pickle, ketchup

WINDY CHICKEN BURGER \$24

Grilled marinated chicken breast, lettuce, cheese, tomato, bacon, pineapple

VEGGIE BURGER \$22 (V)

Garlic aioli, cucumber, lettuce, tomato, caramelised onion

STEAK SANDWICH \$27

Toasted turkish bread, beef strips, onion, capsicum, cheese, tomato, lettuce, aioli

Grill (LGO)

All steaks grilled to your liking, choice of chips, salad, or vegetable & choice of sauce

250G SCOTCH STEAK \$48 300G PORTERHOUSE STEAK \$46 PORK LOIN CHOPS \$30

Steak Toppers
Surf & Turf - Creamy prawn & calamari \$9
Grilled bacon, egg, onion \$6

Sauces gravy, pepper, mushroom, garlic butter

LEMON PEPPER CALAMARI \$25 (LG)

Chips, salad, lemon, spicy mayonnaise

FISH & CHIPS \$26 (LGO)

Grilled or beer battered, chips, salad, tartare sauce, lemon

CHICKEN SCHNITZEL \$25 (VGO)

Chips, salad, choice of sauce

CHICKEN PARMIGIANA \$28

Chips, salad, choice of sauce

AUSSIE CHICKEN PARMA \$30

Chicken schnitzel, bacon, egg, barbecue sauce, mozzarella cheese, chips, salad

ORANGE & FIG CHICKEN \$28 (LGO)

Chicken thigh fillet, citrus zest, onion potatoes, garden salad, fig, orange sauce

ROASTED HERB CRUSTED LAMB RUMP \$36

Mixed herbs, potato & pumpkin mash, cherry tomato, carrot, spinach, red wine jus

BUTTER CHICKEN \$27

Classic Indian mild spice, blend with ginger, coriander, garlic, tomato, tamarind, spices

BUTTER TOFU \$25 (V)

Classic Indian mild spice, blend with ginger, coriander, garlic, tomato, tamarind, spices

HOT GLAZED BUTTER SALMON \$37 (LGO)

Quinoa, brown rice, fennel, charred onion, chilli, capsicum, hot honey sauce

CONFIT PORK BELLY \$31 (LG)

Potato & pumpkin mash, roasted vegetables, apple sauce, honey jus

SLOW COOKED BALSAMIC LAMB SHANK \$34

Slow cooked lamb shank, herbs, garlic, red wine, caramelised balsamic sauce, roasted vegetables, mashed potato

ROAST OF THE DAY \$26 (LG)

Roasted potatoes, pumpkin, steam vegetables, rich gravy, traditional sides