

Dingley International Hotel

Entrees

Garlic Bread					6.5
Tomato Bruschetta (V)					11.9
roma tomato, fetta & torn basil finished on top of lightly toasted ciabatta with balsamic drizzle cold pressed olive oil					
Vegetable Bruschetta (V)					11.9
roasted vegetables, spinach & danish fetta on top of lightly toasted ciabatta finished with basil pesto					
Trio of Dips					13.9
chefs choice of dips with toasted turkish bread & vegetable batons					
Soup of the Day					7.9
Oysters	Natural	6	16.5	12	26.9
	Kilpatrick	6	18.5	12	28.9
Smoked Ocean Trout					16.9
smoked trout with salty capers, crème fraîche & crisp watercress on fetta seeded mustard pancake					
Salt & Pepper Calamari			15.9		23.9
lemon pepper crusted squid on a bed of rocket and cucumber drizzled with almond mayo					
Garlic Prawns			16.9		25.9
prawn cutlets tossed in a garlic cream sauce on a bed of jasmine rice with a pineapple & tomato salsa					
Chilli Prawns			16.9		25.9
prawn cutlets & asian vegetables tossed in a chilli sauce with steamed jasmine rice & a cooling salad					
Seared Scallops					15.9
seared scallops with fennel, tomato & endive salad drizzled with a curry vinaigrette					
Chicken Caesar Salad					19.9
marinated chicken on cos lettuce, bacon & topped with a poached egg					
Lamb Salad					19.9
grilled lamb with mediterranean roast vegetables with an almond & cous cous salad					
Asian Salad					19.9
tender beef pieces with rice noodles, vegetables & cashews drizzled with a homemade asian dressing					

Mains

Fish & Chips beer battered fish & chips with garden salad	19.9
Parmagiana chicken parmigiana with chips & garden salad	19.9
Marinated Chicken (GF) marinated chicken breast & leg with rosemary scented potatoes & harisha flavoured roast vegetables	22.9
Chicken Korma chicken in a mild northern indian curry & jasmine rice with a pickle of onion, cucumber & lemon with roti	21.9
Kranksy Sausages with sauerkraut, mash potato & homemade red wine sauce	19.9
Seafood Linguini linguini with a selection of fresh seafood sautéed with chilli & garlic topped with crab in a butter chardonnay sauce	29.9
Spinach & Ricotta Tortellini (V) tortellini with peas, parsley & mint finished with a light creamy sauce	19.9
Paella (GF) seafood, chicken and chorizo mixed with a mexican rice topped with capsicum & olives	23.9
Chicken & Mushroom Risotto (GF) risotto of chicken & exotic mushrooms with truffled mascarpone & finished with parmesan	20.9
Vegetable Risotto (V) risotto with selection of vegetables finished with spinach and shaved parmesan	19.9
Beef Teriyaki tender beef pieces tossed with asian vegetables and organic soba noddles	22.9
Chicken Pad Thai chicken pieces tossed with asian vegetables and pad thai noodles finish with a tamarind based sauce	21.9
Nasi Goreng (V) (GF) malaysian style fried rice with mixed vegetables topped with a fried egg	21.9

Mains

Atlantic Salmon	27.9
pan seared atlantic salmon with garlic mash & vegetables , finished with aged raspberry balsamic	
Seafood Platter	32.9
char grilled salmon, prawns, calamari, scallops, battered fish, oysters, mussels & clams with potato & vegetables	
Chicken du Pablo	22.9
breast of chicken filled with sundried tomato, spinach, ricotta with crushed potato & greens	
Veal Scallopini	27.9
pan seared milk fed vealer backstrap with potato & spinach mash with a marsala cream sauce	
Veal Schnitzel	27.9
herb & cheese crumbed veal schnitzel with chips & salad or vegetables	
Grilled Pork Cutlets	24.9
pork cutlets with potato colcannon & vegetables finished with a plum sauce	
Char Grilled Lamb Rump	28.9
marinated lamb rump grilled to perfection with lemon garlic mash, seasonal vegetables & demi glaze	
Mix Grill	38.9
selection of char grilled meats, prawns & calamari	

Grills

Porterhouse	28.9
300 grams open range grass fed Victorian porterhouse	
Rump Steak	32.9
400 grams	
Eye Fillet	32.9
100 days grain fed eye fillet	
Rib Eye	35.9
400 grams rib eye steak on the bone	

All steaks served with your choice of chips & salad or vegetables

Sauces red wine, mushroom, pepper, garlic butter