

IAN'S WESTERN HOTEL

MENU

SHAREABLES

garlic ciabatta  	3 pieces	7.9
bruschetta sundrop  	1 piece	11.9
<i>ripened tomatoes, spanish onion, basil pesto, crumbled fetta on top of toasted ciabatta with balsamic glaze</i>	2 pieces	15.9
salmon and avocado salsa on rosti	3 pieces	19.9
<i>smoked salmon, avocado, tomato and spanish red onion with aoli on potato rosti</i>		
cantonese chicken spring rolls	3 pieces	15.9
<i>with dipping sauce</i>		
mini shish kebabs	2 pieces	16.9
<i>beef and chicken kebabs with tzatziki and pita bread</i>		
bbq buffalo wings	6 pieces	14.9
<i>house marinated with a slight kick</i>		
west side camembert 	3 pieces	15.9
<i>crumbed and fried wedges of camembert with toasted ciabatta and mixed berry compote</i>		
antipasto to share	platter for 2	25.9
<i>prosciutto, salami, marinated artichokes, olives and cracker barrel vintage cheddar cheese with toasted ciabatta and mixed berry compote</i>		
crispy salt and pepper calamari		15.9
<i>with chilli mayo</i>		
sa premium oysters		
<i>sourced from the pristine waters of the eyre peninsula and far west coast</i>		
1) nude	6 ...	15.9 12 ... 26.9
2) kilpatrick (smoked bacon, secret sauce)	6 ...	17.9 12 ... 29.9

WESTERN FAVOURITES










roast of the day		18.9
<i>served with traditional accompaniments</i>		
schnitzel		22.9
<i>chicken breast or beef served with your choice of sauce</i>		
parmigiana		23.9
<i>chicken breast or beef topped with our own parmy sauce and melted cheese</i>		
lamb souvlaki 		29.9
<i>served on warm pita bread with mixed lettuce, tomatoes, sundried tomatoes, capsicum, cucumber and tzatziki dressing</i>		
chicken souvlaki 		24.9
<i>served on warm pita bread with mixed lettuce, tomatoes, sundried tomatoes, capsicum, cucumber and tzatziki dressing</i>		

SEAFOOD

traditional fish and chips	one fillet	15.9
<i>served crumbed or beer battered</i>	two fillets	19.9
lemon peppered squid 		22.9
<i>tender fried seasoned calamari with chilli mayo, served with salad greens and chips</i>		
king salmon		31.9
<i>with sweet potato chips, green salad and mango salsa</i>		
spencer gulf garlic prawns 	e ...	18.9 m ... 32.9
<i>succulent spencer gulf prawns in a creamy garlic sauce with aromatic rice</i>		
spencer gulf chilli prawns 	e ...	18.9 m ... 32.9
<i>succulent spencer gulf prawns in a rich spicy tomato sauce with aromatic rice</i>		
spencer gulf king george whiting	one fillet	21.9
<i>south australia's best known fish crumbed or beer battered</i>	two fillets	34.9
fisherman's haul		28.9
<i>prawns, scallops, calamari and crumbed fish deep fried to golden</i>		
seafood platter for 2		POA
<i>selection of seasonal australian seafood to share served with fresh salad</i>		

FROM THE Paddock

msa denotes 'meat standards of australia' a guarantee of trim, tenderness and ageing - all steaks served with choice of sauce

t bone (400 g)  		33.9
<i>char-grilled to your liking</i>		
sirloin porterhouse (300 g)  		35.9
<i>char-grilled to your liking</i>		
pure angus eye fillet (200 g)  		35.9
<i>char-grilled to your liking</i>		
filet mignon 		39.9
<i>angus fillet wrapped in bacon, grilled to your liking and choice of sauce</i>		
reef and range  		39.9
<i>tender eye fillet topped with a creamy garlic prawn sauce</i>		
char-grilled pork cutlet		29.9
<i>with mustard mash, gravy and house green salad</i>		
chicken in filo		29.9
<i>chicken breast filled with spinach, sundried tomato and camembert cheese, wrapped in crispy filo pastry, served on roast vegetables with a hollandaise sauce</i>		
swiss chicken on potato rosti		29.9
<i>oven roasted breast of chicken finished in a delicate creamy white wine sauce with mustard, mushroom and bacon</i>		
chicken scallopini 		29.9
<i>breast fillets cooked in white wine with semi dried tomatoes, mushroom and baby spinach in a creamy sauce, served with mashed potato</i>		

 gluten free  meat standards australia  nuts  vegetarian

OPEN FOR LUNCH AND DINNER
7 DAYS A WEEK

IAN'S WESTERN HOTEL

MENU

SALADS

- pumpkin and fetta salad **V** **NUTS** 19.9
roasted pumpkin tossed with baby spinach, caramelised onion, pine nuts and fetta cheese with a balsamic vinaigrette
- tasmanian octopus salad **GF** 23.9
char-grilled tasmanian octopus served on a greek salad (vegetarian option available with pumpkin)
- lemon pepper crusted chicken salad **NUTS** 19.9
chicken tenderloins on a pear and walnut salad with shaved parmesan and a balsamic vinaigrette
- greek salad **V** 19.9
baby cos lettuce, fetta cheese, olives, spanish onion, capsicum and cucumber
- traditional ceasar salad **V** (vegetarian option available) 19.9
*baby cos leaves, pancetta, croutons, shaved parmesan and poached egg with ceasar dressing
add grilled chicken 7.00*

VEGETARIAN

- mediterranean vegetable stack **V** **GF** 25.9
*selection of eggplant, zucchini, capsicum, asparagus and sundried tomatoes finished with a herb infused olive oil.
add haloumi 4.00
add chicken 7.00*
- wild mushroom risotto **V** **GF** 26.9
wild mushroom risotto with truffle oil
- pumpkin and pesto lasagna **V** **NUTS** 26.9
pumpkin, sundried tomato, spinach, artichokes and fetta layered between a creamy pesto sauce, served with a fresh garden salad

PASTA & RISOTTO

- tortellini carbonara 24.9
beef filled pasta cooked al denté and served in a creamy white wine sauce with bacon and mushroom
- seafood risotto **GF** 29.9
a medley of seafood in either a tomato or cream based risotto
- chilli seafood spaghetti 29.9
al denté spaghetti served with a variety of seafood in a rich and spicy napoletana sauce

TASTE OF ASIA

- sweet and sour pork 21.9
served with asian salad and fried rice
- sri lankan style devilled chicken 21.9
marinated chicken wings tossed in an authentic sri lankan styled sauce served with asian salad and fried rice
- curry of the day
please check the specials board

DESSERTS

check the board for daily dessert specials

- > potato choices - roast potatoes, scalloped potatoes, natural fries
- > selected meals served with garden salad or seasonal vegetables
- > additional charges will apply for extras
- > your choice of homemade, wine enriched sauces are: mushroom, dianne, pepper or gravy (gluten free available)
- > bread rolls available at additional charge

\$15

EXPRESS LUNCH MENU

AVAILABLE MONDAY - FRIDAY

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