
SALAMANDER

HOTEL

Menu

A faint, light blue illustration of an octopus is visible in the background, centered behind the text. The octopus has its tentacles spread out, and its head is at the top right. The drawing is detailed, showing the suckers on the tentacles and the texture of the skin.

BREADS

GARLIC BREAD (V) \$9

CHEESY GARLIC BREAD (V) \$12

OYSTERS

NATURAL (6) \$28 | (12) (A) \$48

chardonnay mignonette + lemon

KILPATRICK (6) \$28 | (12) (A) \$48

bacon, cracked pepper + worcestershire sauce

STARTERS

SWEET POTATO WEDGES (GF) (V) \$14

sour cream + sweet chilli

LOADED FRIES (GF) \$18

chips, bacon bites, special sauce, liquid cheese + shallots

PRAWN & LOBSTER SPRING ROLLS (4) (I) \$24

cos lettuce wedge + Marie rose sauce

SALT & PEPPER CALAMARI (GF) (DF) (I) \$19

calamari, pickled chilli + miso mayo

SOUTHWEST CHICKEN WINGS 1/2KG \$18

marinated buttermilk chicken wings, pickles, special spices + choice of sauce

SAUCES | ADDITIONAL SAUCES \$2.50

Frank's hot sauce | buttermilk ranch | Korean glaze | chipotle mayo

MEAT LOVER BOARD \$99

half pork ribs, half kilo of wings, 2pcs grilled chorizo, 300g rump steak,
sweet potato wedges, slaw + sauces

BOWLS + SALADS

CAESAR SALAD (GFO) \$24

baby gem cos lettuce, parmesan, bacon, soft centered egg, croutons
+ creamy Caesar dressing

ROASTED BEETROOT & CHICKPEAS SALAD (V) (GFO) (DFO) \$24

Oak lettuce, beetroot, chickpeas, cauliflower, candid walnut, crumbed brie +
green goddess dressing

LAMB & QUINOA SALAD (GF) \$26

lamb, pomegranate molasses dressing, sumac, quinoa, cucumber, onion,
cherry tomato, feta, mixed salad + pomegranate

TERIYAKI SALMON BOWL (DF) (A) \$27

steamed rice, teriyaki salmon, pickled onion, cherry tomato, edamame beans,
Kewpie mayo, sesame seeds + ginger shallots

ADD CHICKEN \$6 | ADD PRAWNS (I) \$8

SALAMANDER CLASSICS

PORK RIBS (GF) \$34 | \$48

Korean BBQ glaze ribs, charred corn, chips + slaw

MEDITERRANEAN LAMB SKEWERS (GFO) \$32

spiced lamb, Greek salad, flatbread, baba ganoush + hummus

BEEF & GUINNESS PIE \$28

slow braised beef, mushroom, creamy mash, bone marrow + puff pastry

VEAL SCHNITZEL 300G \$32

house crumbed veal, warm potato salad, Dijon mustard + gravy

CRUMBED LAMB CUTLETS (3) \$40

served with mash, seasonal greens + gravy

BURGERS

WAGYU BURGER \$26

Tajima wagyu pattie, American cheese, bacon, pickles, tomato, lettuce, special sauce, mustard, tomato relish + chips

SOUTHWEST CHICKEN BURGER \$26

buttermilk chicken thigh fillet, American cheese, slaw, lettuce, pickles, Frank's hot sauce, chipotle mayo + chips

STEAK SANDWICH \$28

Grainge scotch fillet, tomato, pickled beetroot, onion jam, melted brie, rocket, aioli + chips

FALAFEL BURGER (V) \$24

halloumi, baba ghanoush, tomato, lettuce, red onion + chips

EXTRAS

CHEESE \$1 | JALAPENOS \$2 | GLUTEN FREE BUN \$3

BACON \$3 | SOUTHWEST CHICKEN \$6 | WAGYU PATTIE \$6

TASTE OF ASIA

MALAYSIAN STIR FRY NOODLES (DF) \$24

chicken breast, hokkien noodles, capsicum, shallots, red onion, green beans, chilli, sesame seeds, peanuts + dark soy sauce

PAN FRIED DUMPLINGS (8) \$17

pork & chive dumplings, black vinegar + chilli oil



FROM THE SEA

HUON SALMON (GF) (A) \$34

roast salmon fillet, warm potato salad, bacon, charred leeks + lemon

HUMPTY DOO BARRAMUNDI (GF) (DF) (A) \$36

barramundi fillet, tomato, olives, eggplant, capes, basil + broccolini

FISH & CHIPS (DF) (I) \$28

Great Northern beer battered barramundi, dill tartare, lemon, chips + garden salad

SALT & PEPPER CALAMARI (GF) (DF) (I) \$28

calamari, pickled chilli, chips, salad + miso mayo

FROM THE PADDOCK

all steaks are served, your choice of chips + garden salad
or mash + buttered seasonal greens + choice of sauce

GRAINGE BEEF RUMP 300G \$38

grain fed MSA

GRAINGE SCOTCH FILLET 300G \$44

grain fed MSA

ADD SURF TO YOUR TURF (I) \$10

creamy garlic prawns + calamari

SAUCES

gravy | diane | pepper | mushroom | extra sauce \$2.50

SIDES

CHIPS + AIOLI \$10 | CREAMY MASH POTATO \$8

CHEF'S GARDEN SALAD \$8 | SEASONAL VEGETABLES \$8

KIDS BENTO BOX \$14

all kids meals served with chips, vegetables, fruit, soft drink + ice cream
12 years & under

PASTA + BOLOGNESE SAUCE

POPCORN CHICKEN + CHIPS

SCHNITZEL + CHIPS

FISH + CHIPS (I) (DF)

CHEESEBURGER + CHIPS

HAM + CHEESE PIZZA

SCHNITZELS

CHICKEN SCHNITZEL \$26

panko crumbed chicken breast, chips, salad + gravy

CHICKEN PARMIGIANA \$30

smoked ham, mozzarella, Napoli sauce, chips, salad + gravy

PLANT BASED SCHNITZEL (VG) \$26

chips, salad + dairy free aioli

PASTAS

PRAWN LINGUINI (I) \$32

garlic chilli prawns, white wine, confit tomato, rocket + aged grana cheese

BEEF RAGU \$24

slow cooked braised beef, pappardelle, whipped ricotta + basil

RAVIOLI (V) \$26

handmade spinach & ricotta ravioli, pesto, roast tomato rose sauce + aged grana cheese

PIZZA

GARLIC & HERB PIZZA \$13

confit garlic, oregano, sea salt

add cheese + \$3

BIANCA RUSTICA \$24

creamy garlic sauce, mushroom, rocket, candied walnuts + prosciutto

MARGHERITA (V) \$22

Italian tomato, fior di latte, basil + extra virgin olive oil

SUPREME \$27

Italian tomato, fior di latte, bacon, ham, pineapple,

capsicum, red onion, olives + mushroom

BBQ CHICKEN \$25

BBQ base, fior di latte, chicken breast, bacon, red onion + mushroom

HAWAIIAN \$24

Italian tomato, fior di latte, ham + pineapple

MEAT EATER \$28

Italian tomato, fior di latte, pepperoni, ham, Italian sausage + chorizo

PEPPERONI \$24

Italian tomato, fior di latte, pepperoni + oregano

CHILLI PRAWNS (I) \$28

Italian tomato, fior di latte, cherry tomato, chilli, capsicum + salsa verde

VEGETARIAN (V) \$24

Italian tomato, fior di latte, mushroom, red onion, capsicum, olives, feta + basil

EXTRAS

VEGETABLES (PER VEG) \$1.50 | MEAT (PER MEAT) \$3

CHEESE \$3 | DAIRY FREE CHEESE \$3 | PRAWNS \$6

GLUTEN FREE BASE \$5

DESSERTS

TIRAMISU \$14

mascarpone, espresso, cocoa powder + fresh berries

LOADED DOUGHNUT FRIES \$14

cinnamon, Biscoff crumbs, marshmallow + vanilla gelato

LUNCH SPECIALS

CHICKEN SCHNITZEL \$19

panko crumbed chicken breast, chips + garden salad
+\$4 parmigiana

MALAYSIAN STIR FRY NOODLES \$19

chicken breast, hokkien noodles, capsicum, shallots, red onion,
green beans, chilli, sesame seeds, peanuts + dark soy sauce

CAESAR SALAD (GFO) \$19

baby gem cos lettuce, parmesan, bacon, soft centered egg,
croutons + creamy Caesar dressing

SOUTHWEST CHICKEN BURGER \$19

buttermilk chicken thigh fillet, American cheese, slaw, lettuce,
pickles, Frank's hot sauce, chipotle mayo + chips

FISH & CHIPS (DF) (I) \$19

Great Northern beer battered barramundi, dill tartare, lemon, chips + garden salad

GRAINGE BEEF RUMP STEAK 200G \$22

grain fed rump steak, chips + garden salad

AVAILABLE MONDAY – FRIDAY

DINNER SPECIALS

MONDAY – SURF & TURF (I) \$25

250g rump steak, chips + garden salad with a house beer | house wine | soft drink

MONDAY - KIDS EAT FREE

with any main meal purchased | 12 years & under | not in conjunction with any other special

TUESDAY – ANY BURGER & DRINK \$25

any burger from the menu with a house beer | house wine | soft drink

WEDNESDAY – SCHNITZEL NIGHT & DRINK \$25

panko crumbed chicken breast, chips + salad with a house beer | house wine | soft drink

THURSDAY – STEAK & DRINK \$25

250g rump steak, chips + garden salad with a house beer | house wine | soft drink

ALL DAY SUNDAY - ROAST \$22

roast special with all the trimmings + gravy

UPGRADE MASH & VEG \$2

**ALL SPECIALS EXCLUDED ON PUBLIC HOLIDAYS,
SCHOOL HOLIDAYS & FROM TAKEAWAY**

V - vegetarian | GF - gluten free | VGO - vegan option available | VG - vegan |

DF - dairy free | GFO - gluten free option available

A - Australian seafood | I - imported seafood | M - mixed origin

**advise staff of any allergies or dietary requirements when placing your order
all GF items may contain traces of gluten**

10% public holiday surcharge fee applies | kids eat free excluded during school holidays