



**PRETORIA**  
HOTEL

# MENU

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## BREAD

**CIABATTA GARLIC BREAD (V) | 7**

**CIABATTA GARLIC CHEESE BREAD (V) | 8**

## OYSTERS

SA Oysters (GF)

	½ DOZ	1 DOZ
<b>NATURAL</b>	<b>19</b>	<b>29</b>
served with lemon		

<b>KILPATRICK</b>	<b>20</b>	<b>32</b>
smokey bacon with tomato, Worcestershire sauce		

## ENTREES

**SOUP OF THE DAY | 8**  
with a slice of garlic ciabatta bread

**POTATO SKINS | 12.5**  
topped with herb and garlic butter, bacon, onion, tasty cheese and fresh spring onion

**ONION RINGS (V) | 9**  
with roasted garlic aioli

**GRILLED HALLOUMI (V)(GF) | 15.5**  
with charred corn, tomato and cucumber salsa

**WEDGES (V) | 9**  
with sweet chilli sauce and sour cream

**SWEET POTATO WEDGES (V) | 10**  
with roasted garlic aioli

**S&P SQUID (GFV) | 16.5**  
with chilli lime dipping sauce

**FRIED CHICKEN TENDERS | 15.5**  
chicken tenderloins coated in Chef's crispy coating served with chilli aioli

**ARANCINI (V) | 13**  
Swiss brown mushroom, thyme and parmesan arancini served with aioli

**DUO OF DIPS | 15.5**  
please see menu board for dip flavours served with warm pita bread and lavosh

Add salad bar with any Entrée | 5

## MAINS

**BUTTER CHICKEN (GF) | 23.5**  
mild Indian butter chicken served with steamed rice (contains nuts)

**CHICKEN ALLA PANNA | 24**  
chicken breast and bacon tossed through a creamy alla panna sauce and penne pasta, topped with parmesan cheese and fresh spring onions

**LAMB SHANK RAGU (GF) | 26**  
slow cooked, off the bone lamb shank and vegetables in a red wine and tomato sauce served with a creamy mash

**KING GEORGE WHITING | 35**  
beer battered, crumbed or grilled King George Whiting with chips, lemon and tartare

**FISH AND CHIPS (GFV) | 23**  
beer battered, crumbed or grilled Butterfish with chips, lemon and tartare

**S&P SQUID (GFV) | 24.5**  
with chilli lime dipping sauce and chips

**SEAFOOD TRIO | 30**  
crumbed fish, S&P squid and S&P prawns served with chips, lemon and tartare

**CHICKEN BREAST | 28**  
herb and garlic chicken breast served on sweet potato mash, topped with a spinach and ricotta cream sauce, served with broccolini

**VEGETABLE CURRY (V) | 22**  
mixed vegetables in an authentic Indian curry sauce served with steamed rice (contains nuts)

**ROAST OF THE DAY (GFV) | 20**  
please see menu board for details

**GRILLED ATLANTIC SALMON | 28**  
served on mash potato accompanied by blistered cherry tomatoes, broccolini and a lemon dill butter

**ASIAN LAKSA | 19**  
mildly spiced Asian laksa with rice noodles, bok choy, bean sprouts and tofu, finished with fresh herbs  
**with chicken | 23**  
**with prawns | 30**

**BEEF SCHNITZEL | 21.5**  
served with chips and lemon wedge

**CHICKEN SCHNITZEL | 20.5**  
served with chips and lemon wedge

**Sauces**  
plain gravy (GFV), mushroom, pepper or Dianne | 2  
**Toppings**  
parmigiana, Hawaiian, hollandaise or creamy garlic | 3.5  
seafood garlic | 9.5

## SALADS

**TANDOORI CHICKEN SALAD (GF) | 23**  
marinated tandoori chicken, tossed through salad greens, tomato, cucumber, Spanish onion, served with crispy pappadum pieces and topped with cucumber raita

**GRILLED CHICKEN AND HALLOUMI SALAD (GFV) | 23**  
grilled chicken and halloumi with tomato, cucumber, baby spinach and Spanish onion, served with a seeded mustard vinaigrette

**CAESAR SALAD (GFV) | 21**  
crisp cos lettuce tossed with bacon, croutons, anchovies, shaved parmesan and dressing  
**Add chicken | 5**

**BEEF AND CASHEW NUT SALAD (GF) | 23**  
marinated beef strips, rice noodles, tomato, cucumber, Spanish onion, mixed salad leaves, cashew nuts, served with a Thai dressing

**MEXICAN CORN SALAD (V) | 20**  
charred sweet corn, red onion, cherry tomatoes, cucumber, coriander, crumbled fetta and broken corn chips drizzled with a chilli lime aioli

(GF) = Gluten free  
(GFV) = Gluten Free Variation  
(V) = Vegetarian

10% surcharge applies to this menu on public holidays. Please inform our staff of any allergies.

## FROM THE GRILL

**LAMB RUMP | 29**  
grilled lamb rump served on creamy mash and topped with a mint jus and steamed broccolini

**GRILLED PORK MEDALLIONS | 27**  
tender pork medallions served on a bed of mash, topped with a honey mustard and wilted baby spinach sauce

**KANGAROO FILLET | 26**  
cooked medium/rare and served on a sweet potato mash, topped with a pink peppercorn and red wine glaze

**300G MSA SCOTCH FILLET (GF) | 34**  
**300G MSA SIRLOIN (GF) | 29**  
Add 3 beer battered onion rings | 1.5  
Add a side of mashed potato or potato rosti | 4

**Sauces**  
plain gravy (GFV), mushroom, pepper or Dianne | 2  
**Toppings**  
parmigiana, Hawaiian, hollandaise or creamy garlic | 3.5  
seafood garlic | 9.5

## BURGERS AND WRAPS

**SOUTHERN FRIED CHICKEN WRAP | 16.5**  
crispy fried chicken, lettuce, tomato, cheese and garlic aioli, served with chips

**TANDOORI CHICKEN WRAP | 16.5**  
tender tandoori chicken pieces, lettuce, tomato, cucumber raita, served with chips

**GRILLED HALLOUMI BURGER (V) | 18**  
grilled halloumi and roast butternut pumpkin served with lettuce, tomato and aioli served with sweet potato wedges

**SMOKEY BBQ BEEF AND BACON BURGER | 19.5**  
house made patty, with American cheese, pickle, bacon, lettuce, dijonnaise and smokey BBQ sauce

**TERIYAKI CHICKEN BURGER | 18.5**  
grilled teriyaki chicken fillet served with Asian coleslaw and grilled pineapple

## DESSERTS

**STICKY DATE PUDDING | 9.5**  
served with butterscotch sauce and vanilla ice cream

**ICE CREAM SANDWICH | 9.5**  
salted caramel ice cream between warm chocolate brownie biscuits served with caramel popcorn and Oreo soil

**CHURROS | 9.5**  
dusted in a cinnamon sugar and served with a warm caramel dipping sauce

**NUT SUNDAE | 7.5 (ADULT) | 4.5 (KIDS)**  
chocolate, caramel or strawberry

