

Menu

SOUTHEND HOTEL BISTRO
MON-FRI: 11:30AM-3PM, 5PM-8:30PM
SAT & SUN: 11:30AM TO 8:30PM
TEL: (02) 9661 9682

STARTERS

GARLIC BREAD (V) \$10
with olive tapenade

SWEET POTATO FRIES (V) \$14
served with a simple guacamole of smashed avo, olive oil, salt & pepper.

CHAR SIU PORK RIBS (GF) \$20
in a sticky sauce of hoisin, five-spice and sesame seeds

FRESH SPRING ROLLS 4PC (GF) \$16
poached prawn, avocado, vermicelli, herbs, flying fish roe and peanut sauce

VIETNAMESE-STYLE CRISPY PANCAKE (V) (GF) \$17
rice-flour, turmeric and coconut milk pancake with beans, carrots, tofu, shallots and mushrooms, mixed herbs and Vietnamese dipping sauce

SOUTHERN FRIED CHICKEN WINGS \$17
apple and kumquat sauce

SALT & PEPPER CALAMARI \$19
fried shallots, chilli and garlic mayonnaise

LAMB SKEWERS (GF) \$19
tzatziki sauce and pickled fennel

SALAD

POACHED SALMON (GF) \$27
caramelised apple, beetroot, radish, fried capers, seasonal leaves and herbs, Salsa Verde and a grain mustard dressing

CHICKEN CAESAR \$25
cos lettuce, grilled bacon, croutons, parmesan, parmesan crisps, a soft boiled egg and Caesar dressing

MAINS

OVEN-ROASTED PUMPKIN (V) (GF) \$25
quinoa, almonds, broccoli, sun-dried tomato, chick-peas, herbs, coconut flakes and beetroot puree

STIR-FRIED DUCK \$24
onion, capsicum, broccoli, basil, roasted peanuts, oyster sauce and jasmine rice

CRISPY-SKIN PORK BELLY \$25
beetroot puree, fried brussel sprouts, pear chutney, roasted celeriac and jus

GRILLED SALMON \$27
mixed quinoa, citrus, mint, parsley, almonds, currants, green shallots and citrus sour cream

PAN-FRIED BARRAMUNDI \$27
creamy mashed potato, broccolini, garlic butter sauce and lemon

CHICKEN SCHNITZEL 300G \$20
with your choice of either chips and salad or mashed potato and veggies.

CHICKEN PARMAGIANA \$25
smoked ham, Neapolitan sauce, mozzarella and your choice of either chips and salad or mashed potato and veggies.

GRILLED LAMB CUTLETS (3) \$32
cous cous, almonds, herbs and currants in a filo shell, served with seasonal vegetables and lemon garlic butter sauce

BLACK ANGUS RUMP 300G \$26
with either chips and salad or mashed potato and veggies plus your choice of: gravy, mushroom, garlic butter or peppercorn sauce.

Add 3 garlic king prawns for \$8

RIB-EYE ON THE BONE 350G \$35
potato au gratin, broccolini and creamy mushroom sauce

Add 3 garlic king prawns for \$8

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IRISH SPECIALITIES

ONLY \$15 EVERY WEDNESDAY

CHIPS WITH MCDONNELLS CURRY SAUCE & CHEESE \$10

SPICE BAG \$20
spiced and fried chicken pieces, capsicum, onion, fried potato, garlic and shallots

BANGERS & MASH \$19
thick Irish pork sausages, mashed potato, peas and onion gravy

IRISH CHICKEN CURRY \$22
with lashings of McDonnells curry sauce, capsicum, onion, rice & chips

BACON & CABBAGE \$23
mashed potato and a creamy mustard sauce

BEEF & GUINNESS POT PIE \$22
served with mashed potato

BURGERS

HALOUMI BURGER (V) \$16
iceberg lettuce, tomato, avocado, tomato relish & garlic mayo. Served with chips

SOUTHEND FRIED CHICKEN BURGER \$16
lettuce, tomato, American cheese, jalapeno & mayo. Served with chips

CHEESEBURGER \$17
thick beef patty, lettuce, American cheese, gherkin, red onion and our house-made Special Sauce. Served with chips.

PASTA

PESTO FUSILLI (V) \$22
fresh tomato, basil, pesto and parmesan cheese.

CHILLI PRAWN LINGUINI \$25
tiger prawns, cherry tomato, cream, parmesan and parsley

SIDES

CHIPS \$7
rosemary salt & garlic mayonnaise

GARDEN SALAD \$8
seasonal leaves, beetroot, green peas, mint, mixed seeds and a grainy musard dressing

SEASONAL VEGETABLES \$8
olive oil, lemon and salt

CREAMY MASHED POTATO \$6

KIDS

BABY BOWL (V) \$3

SPAGHETTI BOLOGNESE \$9

CHICKEN NUGGETS & CHIPS \$9

FISH & CHIPS \$9

CHICKEN SCHNITZEL \$9

KIDS EAT FREE from Monday to Saturday.
One kids meal per full-priced adult meal.
Excludes discounted specials.

SUNDAY ROAST

Traditional sunday roasts with all the trimmings, every Sunday, from 11:30am until sold out. Check with chef for this week's menu.

DESSERT

TIRAMISU CHIA PUDDING \$10

WARM APPLE CRUMBLE & CUSTARD \$10

STICKY DATE PUDDING WITH ICE-CREAM \$10