

# The PEEL INN Hotel

## MENU

Lunch 12pm-2pm

Dinner 6pm-8pm

Friday evening to Sunday lunch

## Starters

<b>GARLIC BREAD</b> (V)	7
<b>CHEESY GARLIC BREAD</b> (V)	9
<b>SALT &amp; PEPPER CALAMARI</b> (GF)	11
<i>Served with aioli sauce and lemon</i>	
<b>SZECHUAN CHICKEN WINGS</b> (GF) (DF)	8
<i>Sweet chilli and coriander dipping sauce</i>	
<b>SYDNEY ROCK OYSTERS</b> <i>Natural</i> (GF) (DF)	3.5 EA
<b>SYDNEY ROCK OYSTERS</b> <i>Kilpatrick</i> (GF) (DF)	4 EA
<b>PORK AND GARLIC DUMPLINGS (4)</b> (DF)	14
<i>Black bean dressing</i>	
<b>STUFFED ZUCCHINI FLOWERS</b> (V)	12
<i>Ricotta, mint, honey and pecorino cheese</i>	
<b>SEARED SCALLOPS</b> (GF) (DF)	16
<i>Prosciutto, chimi churri and tomato salsa</i>	

## From the Grill

(All steaks served with chips and garden salad or creamy mash, honey glazed carrots and greens)

<b>300GM GRAIN FED RIVERINE SCOTCH FILLET, MB2</b>	34
<b>400GM 100-DAY GRAIN FED STRIPLOIN</b>	27
<b>400GM RANGERS VALLEY WAGYU RUMP MB3</b>	26
<b>500GM GRASS FED ANGUS TBONE</b>	39

### SAUCES (GF)

*Dianne sauce, Mushroom, Pepper, Chimichurri, Red wine compound butter*

## Mains

<b>ARC-EN-CIEL WHOLE ROASTED TROUT</b> (GF)	29
<i>Lemon and herb butter and fennel salad</i>	
<b>PORTOBELLO MUSHROOM SALAD</b> (GF) (V)	19
<i>Roast pumpkin, roast beetroot, mizuna, gremolata and goats' cheese</i>	
<b>PAN SEARED BARRAMUNDI</b> (GF) (DF)	28
<i>Salsa Verde, mango and pineapple salsa</i>	
<b>TWICE COOKED CONFIT PORK BELLY</b> (DF)	30
<i>Enoki mushrooms, water chestnut, Asian greens, vermicelli and sweet chilli sauce</i>	
<b>SOUS VIDE LAMB RUMP</b> (GF)	32
<i>Carrot purée, grilled asparagus, lemon potatoes and beetroot relish</i>	
<b>PRAWN AND CHORIZO FETTUCCINE</b>	24
<i>Cherry tomato, chilli, white wine, garlic, and parmesan cheese</i>	
<b>PROSCIUTTO WRAPPED STUFFED CHICKEN BREAST</b> (GF)	28
<i>Ricotta, sundried tomato's, baby spinach, potato rosti and honey lime dressing</i>	

## Share Plates

**8 HOUR SLOW COOKED 1KG LAMB SHOULDER** (GF) 66

*Balsamic potatos and honey sesame carrots*

**BUTTERFLIED CHERMOULA CHICKEN** (GF) 48

*Rocket, pear and parmesan salad.*

## Burgers

*(All burgers served with chips)*

**BEEF BURGER** 22

*Beef pattie, bacon, cheese, lettuce, tomato, beetroot and BBQ sauce*

**SOUTHERN CHICKEN BURGER** 22

*Southern chicken breast, bacon, cheese, tomato, lettuce and aioli sauce*

**STEAK BURGER** 24

*Scotch Fillet, bacon, cheese, egg, lettuce, tomato, beetroot and tomato relish*

## Breakfast

8am -10.30am Friday to Sunday

**SMASHED AVOCADO** 18

*Poached egg, feta, rocket, tomato and onion salsa, honey lime dressing*

**EGGS BENEDICT** 17

*Baby spinach, hollandaise, poached eggs, Ham/smoked trout or bacon*

**BREAKFAST BAGEL** 15

*Fried egg, bacon, sweet chilli sauce, avocado and chives*

## Kids Menu

*(All kids meals served with 1 ice cream cup)*

**CHICKEN NUGGETS AND CHIPS** 12

**FISH COCKTAILS AND CHIPS** 12

**KIDS STEAK AND MASH** 12

## Dessert

**VANILLA PANNA COTTA** (GF) 12

*Blueberries and lime syrup*

**PAVLOVA WITH FRESH FRUIT** (GF) (V) 12

*Seasonal Fruit and Passionfruit Coulis*

**DARK CHOCOLATE AND SALTED Caramel Mousse** (GF) (V) 14

*Peanut praline and whipped cream*

**BIG BREAKFAST** 20

*Eggs your way, bacon, roast tomato, mushrooms and sausage*

**PEEL INN BIRCHER** 15

*Seasonal fruit with honey, toasted coconut and Greek yoghurt*

**JUICE** 3.5

*Orange, apple and pineapple*

**COFFEE** 5

*Latte, flat white, espresso and cappuccino*