



NORTH EASTERN HOTEL

ENTRÉE

- Toasted ciabatta \$6, with cheese \$8
with Northo's special garlic butter V
- Prawn twisters (4) \$12
with sweet chilli sauce DF
- Pumpkin, feta & thyme arancini balls (4) \$12
with garlic aioli V
- Soft shell tacos (2) \$14
with chipotle aioli, pickled red cabbage,
avocado & coriander, & your choice of:
pulled pork, marinated beef, chicken,
battered flathead, or roast sweet potato V

SIDES

- Beer-battered chips with garlic aioli V \$8
- Sweet potato fries with garlic aioli V \$9
- Steamed seasonal vegetables VE/GF/*DF \$6
- Fresh garden salad VE/GF/*DF \$6

KIDS (12 years & under)

- Cheeseburger \$11
with tomato, lettuce, chips & tomato sauce
- Spaghetti Bolognese \$11
with cheese
- Chicken schnitzel \$11
with beer-battered chips & salad
- Battered flathead \$11
with chips & salad
- Kids ice cream with topping \$5
chocolate, strawberry or caramel

MAIN

- Classic Caesar salad with poached chicken \$21
cos, parmesan, crispy prosciutto, egg, anchovies &
garlic croutons *GF
- Pumpkin risotto \$22
with spinach, peas, sage & parmesan
V/*VE/*DF/GF
- Fettuccine with slow-braised lamb ragu \$24
fresh basil & shaved parmesan *DF
- Curry of the day \$22
with jasmine rice, naan, yoghurt, & a garden
salad *GF/*DF
- Chana Saag curry \$22
aromatic chickpea, coriander, spinach &
vegetables with jasmine rice, naan & a garden
salad with coriander lime dressing
VE/*GF/*DF
- Bridge Rd beer-battered flathead \$22
with beer-battered chips, salad & tartare
*GF/*DF
- Salt & pepper calamari \$22
with beer-battered chips, salad & garlic aioli
*GF/*DF
- Pork & fennel sausages \$22
served with creamy mash, steamed vegetables, &
an apple cider & onion gravy
- Slow-cooked beef rib \$24
with sticky bbq sauce, tangy slaw, & beer-battered
chips *GF/*DF
- 300g Porterhouse steak \$30
served with chips & mixed salad, or roast potatoes
& vegetables. Your choice of sauce: garlic butter,
mushroom, pepper or jus *GF/DF
- Chicken Parmigiana \$22
topped with rich napoli sauce, virginia ham & a
blend of three cheeses, served with beer-battered
chips & salad, or mash & seasonal
vegetables
- Grandma's corned beef \$21
with mashed potatoes, seasonal vegetables &
creamy mustard sauce GF/*DF

*Please note: meals marked V/VE/GF/DF may be adapted to be
suitable to your dietary requirements. Please advise us of your needs.
There is a 15% public holiday surcharge.

SPECIALS

Atlantic salmon fillet \$26
with salsa verde, roast chat potatoes &
steamed vegetables GF

Slow-cooked lamb shank \$24
in tomato & red wine with creamy
mashed potatoes & steamed veg GF

DESSERT

Northo trifle spiked with Buller's muscat \$10
cream, jelly, berry coulis & vanilla custard

Individual Pavlova \$10
topped with fresh seasonal fruit, whipped cream &
passionfruit syrup GF

Rich flourless chocolate cake \$10
raspberry coulis, white choc & raspberry ice cream GF

Sticky date pudding \$10
with house made caramel sauce, cream & ice cream

Pretty Please \$10
chocolate cake chunks, drizzled with Bailey's & layered
with chocolate mousse, butterscotch sauce, cream &
chocolate soil

Vanilla ice cream sundae \$9
with nuts, wafer & your choice of house-made caramel
sauce, or berry coulis *GF

Trio of icecream \$10
macadamia, rum & raisin, & boysenberry, served with a
wafer *GF