

## Burgers & Sandwiches

all served with chips

### Beef Burger 17

beef patty, tomato, lettuce, cheese, onion, pickles, special sauce

*make it a double 22*

### Steak Sandwich 19

bacon, caramelised onion, tomato, lettuce, fried egg, BBQ sauce

### Southern Fried Chicken Burger 17

jalapeno, cheese, red cabbage slaw, pickles

### Mushroom Arancini Burger (V) 16

slaw special sauce, pickles, tomato, lettuce

*Gluten Free Buns +1*

## Seniors Menu

available lunch and dinner 7 days a week  
on presentation of senior's card.

### Salt and Pepper Calamari 10

chips, salad, lemon, aioli

### Spaghetti Bolognese 10

fresh pasta served with shaved parmesan and pesto

### Chicken Caesar Salad 12

cos lettuce, bacon, croutons, boiled egg, Caesar dressing, anchovies, parmesan

### Grilled Pork Sausages 12

onion gravy, peas and mashed potato

### Crispy Fish and Chips 12

garden salad, lemon, tartare sauce, chips

### Beef and Beer Pie 13

peas, gravy and mash potato

### Chicken Schnitzel 13

gravy, lemon, chips, garden salad

### Premium Steak 13

with your choice of sauce, garden salad and chips

## Pizza

all pizzas are hand stretched

### Meat Lovers 23

napoli base, mozzarella cheese, ham, beef, pepperoni, bacon, sausage and red onion

### Margherita (V) 17

napoli base, mozzarella cheese, bocconcini, sliced tomato, pesto and torn basil

### Tropical 18

napoli base, mozzarella cheese, ham, pineapple, parsley

### New Orleans 21

napoli base, mozzarella cheese, cajun spiced chicken, potato, mushroom, sweet chilli, sour cream and chives

### Pepperoni 19

napoli base, mozzarella cheese, pepperoni

### Veg supreme (V) 19

napoli base, mozzarella cheese, sliced tomato, red capsicum, semi dried tomato, olives, mushroom, red onion

*Food allergies & intolerances: please be aware that whilst all care is taken when catering for special requirements, it must be noted within the premises we handle peanuts, tree nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi, dairy products & gluten.*

*Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.*

*V = Vegetarian, DF = Dairy Free, GF = Gluten Free, GFO = Gluten Free Options Available, VG = Vegan*

springlake  
hotel

# Menu

### OPEN FOR LUNCH

Monday to Sunday 11:30am - 2:30pm

### OPEN FOR DINNER

Sunday to Thursday 5:00pm - 8:30pm

Friday to Saturday 5:00pm - 9:30pm

Keep it social  
@springlakehotel

[www.springlakehotel.com.au](http://www.springlakehotel.com.au)



## Breads

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Herb and Garlic Bread (V) 7

Bacon and Cheese Bread 9

**Bruschetta (V) (DF) 13**  
diced tomato, red onion and basil, toasted Turkish,  
balsamic and olive oil dressing

## Grazing

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**Salt and Pepper Calamari 13**  
Served with aioli, lemon

**Seasonal Winter Soup 12**  
ask our staff for this week's special

**Cheeseburger Spring Rolls 13**  
tomato sauce

**Mac and Cheese Croquettes 15**  
spicy jalapeno, aioli

**Coconut Battered Prawns 17**  
lemon, aioli

**Spicy Buffalo Wings ½ doz 10 | Dozen 15**  
chilli, lime, coriander, sriracha sauce

## Salad

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**Caesar Salad 18**  
cos lettuce, bacon, egg, parmesan and anchovies (optional)

**Farmers Market Salad (GF) (V) 18**  
roast pumpkin, cherry tomatoes, baby beets, goat's curd,  
lemon herb vinaigrette

**Pearl Barley Salad (V) 18**  
pecan, pear, rocket, semi-dried tomato, feta,  
sherry vinaigrette

### ADD ONS

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Grilled Chicken (GF) 5

Grilled Prawns (GF) 8

Salt and Pepper Calamari 5

## Pub Classics

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**Crumbed Beef and Mustard Schnitzel 23**  
served with chips and gravy

**Chicken Schnitzel 20**  
served with chips and salad

*add parmigiana 3*

**Beer Battered Fish and Chips 24**  
lemon and tartare

**Fisherman's Basket 29**  
battered fish, scallops, prawns, calamari, fries, tartare sauce

**Braised Beef Bourguignon 29**  
mushrooms, onions, bacon, garlic, truffle mash

## Mains

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**Potato Gnocchi 19**  
forest mushrooms, capsicum, basil pesto,  
creamy garlic sauce

*add chicken 5*

**Grilled Salmon 27**  
potato croquettes, roasted green beans, avocado butter, dill  
crème fraiche

**Lamb Rump (GF) 27**  
garlic and potato mash, minted peas, caramelised onion,  
red wine and thyme jus

**Chicken Supreme 26**  
wrapped in prosciutto, bacon and brie stuffing, spinach,  
bearnaise

## Sides

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Chips and Aioli (V) 7

Chips and Gravy 7

Seasonal Vegetables (GF) (V) 7

**Wedges (V) 9**  
sour cream

Garden Salad (V) (GF) 7

## Grill

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*Riverina Angus brand is the result of raising the finest quality cattle on grains that have been selected by our industry leading nutritionists. Verified under the JBS Angus program and sourced exclusively from cattle finished in our Riverina feedlot located in southern New South Wales and processed in the adjoining facility, Riverina Angus delivers the ultimate dining experience and has just been awarded champion Grain Fed Beef at the Royal Queensland Food and Wine Show.*

**250g Rump Steak 22**

**500g Rump Steak 32**

**300g Rib Fillet 32**

**180g Eye Fillet 29**

**300g Wagyu Rump 30**

all steaks served with your choice of chips and salad  
or mash potato and vegetables and sauce

### SAUCE

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Gravy  
Red Wine Jus  
Dianne  
Pepper  
Mushroom

### TOPPERS

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Garlic Prawns 8  
Salt and Pepper Calamari 5  
Fried Eggs (2) 4  
Field Mushrooms 5

## Dessert

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**Sticky Date Pudding 9.9**  
butterscotch sauce, vanilla ice cream

**Lemon Meringue Tart 9.9**  
raspberry compote, freeze dried lemon

**Pear & Walnut Pudding 9.9**  
toasted honey walnut ice cream, praline

**Warm Dark Chocolate Brownie 9.9**  
fudge sauce, salted caramel ice cream