

# **ELGIN'S HOTEL**

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FACEBOOK /ELGINSHOTEL

#### **ENTREES**

**GARLIC BREAD (V)** 7.5 ADD CHEESE SOUP OF THE DAY 7 SPEAK TO OUR FRIENDLY STAFF FOR TODAY'S SOUP BRUSCHETTA (V) 15 TOMATO, SPANISH ONION, BASIL, BALSAMIC VINEGAR & FFTA NACHOS (GFO, V) E 13.5/M 21 W CHEESE, SALSA, JALAPENOS, SOUR CREAM, **GUACAMOLE** ADD CHICKEN 5.5 **LEMON PEPPER CALAMARI (GFO)** 14 W AIOLI **PUMPKIN AND FETA ARANCINI (V)** 15 SPRING ROLLS (6) (V) 8 W SWEET CHILLI SAUCE LOADED WEDGES (VO) 14.5 W BACON, CHEESE, SWEET CHILLI & SOUR CREAM

# SALADS

CAESAR SALAD (GFO, VO)

COS LETTUCE, BACON, PARMESAN, CROUTONS, POACHED
EGG & CAESAR DRESSING
ADD CHICKEN

5.5

ROASTED PUMPKIN SALAD (V)

W ROCKET, CONFIT SPANISH ONION, GOAT CURD,
WALNUTS IN A YOGURT DRESSING

# **BURGERS**

BEEF BURGER

W BACON, CHEESE, CARAMELISED ONION, COS LETTUCE,
TOMATO, TOMATO RELISH & CHIPS

SPICY GRILLED CHICKEN BURGER

MARINATED CHICKEN FILLET W, CHEESE, COS LETTUCE,
TOMATO, CHIPOTLE SAUCE & CHIPS

# MAINS

PUMPKIN & PINE NUT RISOTTO (GF, V) ROASTED PUMPKIN, SEMI DRIED TOMATO, FETA,	23
SPINACH, PINE NUTS & PARMESAN ADD CHICKEN	5.5
CHICKEN & BACON RISOTTO (GF) W SEMI- DRIED TOMATO & PARMESAN	23
BEEF LASAGNE W BÉCHAMEL, CHEESE & ROCKET SALAD	23
FETTUCCINE CARBONARA BACON, ONION, GARLIC & EGG YOLK IN A CREAM	24
SAUCE W PARMESAN ADD CHICKEN	5.5
SPAGHETTI BOLOGNESE CHEFS RECIPE SERVED W PARMESAN	22
LEMON PEPPER CALAMARI (GFO) W CHIPS, GARDEN SALAD, LEMON & AIOLI	26
BEER BATTERED FISH & CHIPS (GFO) W GARDEN SALAD & TARTARE SAUCE ALSO AVAILABLE GRILLED	24
SEAFOOD BASKET	28.5
CRUMBED CALAMARI RINGS & PRAWN CUTLETS, TEMPURA SCALLOPS, BEER BATTERED FISH FILLET W CHIPS, SALAD & TARTARE SAUCE	
TEMPURA SCALLOPS, BEER BATTERED FISH FILLET W	32
TEMPURA SCALLOPS, BEER BATTERED FISH FILLET W CHIPS, SALAD & TARTARE SAUCE  HERB CRUSTED SALMON	22
TEMPURA SCALLOPS, BEER BATTERED FISH FILLET W CHIPS, SALAD & TARTARE SAUCE  HERB CRUSTED SALMON W MASH, CARROTS & BROCCOLINI  ROAST OF THE DAY (GFO) TALK TO OUR FRIENDLY STAFF FOR TODAY'S ROAST.	22
TEMPURA SCALLOPS, BEER BATTERED FISH FILLET W CHIPS, SALAD & TARTARE SAUCE  HERB CRUSTED SALMON W MASH, CARROTS & BROCCOLINI  ROAST OF THE DAY (GFO) TALK TO OUR FRIENDLY STAFF FOR TODAY'S ROAST. SERVED W ROASTED & STEAMED VEGETABLES & GRA  GOURMET PORK SAUSAGES W MASH & GRILLED ONIONS  CHICKEN SCHNITZEL	<b>22</b> VY
TEMPURA SCALLOPS, BEER BATTERED FISH FILLET W CHIPS, SALAD & TARTARE SAUCE  HERB CRUSTED SALMON W MASH, CARROTS & BROCCOLINI  ROAST OF THE DAY (GFO) TALK TO OUR FRIENDLY STAFF FOR TODAY'S ROAST. SERVED W ROASTED & STEAMED VEGETABLES & GRA  GOURMET PORK SAUSAGES W MASH & GRILLED ONIONS	22 VY 24
TEMPURA SCALLOPS, BEER BATTERED FISH FILLET W CHIPS, SALAD & TARTARE SAUCE  HERB CRUSTED SALMON W MASH, CARROTS & BROCCOLINI  ROAST OF THE DAY (GFO) TALK TO OUR FRIENDLY STAFF FOR TODAY'S ROAST. SERVED W ROASTED & STEAMED VEGETABLES & GRA  GOURMET PORK SAUSAGES W MASH & GRILLED ONIONS  CHICKEN SCHNITZEL SERVED W YOUR CHOICE OF SIDES & SAUCE  CHICKEN PARMIGIANA	22 //Y 24

# GRILL

# CHARGRILLED TO YOUR LIKING, SERVED W YOUR CHOICE OF SAUCE & SIDES

# **GLUTEN FREE OPTION AVAILABLE ON ALL STEAKS**

300G PORTERHOUSE 400G RUMP
38 37

# SIDES & SAUCES

BEER BATTERED CHIPS (V)

W AIOLI

SEASONED WEDGES (V)

W SWEET CHILLI & SOUR CREAM

GARDEN SALAD (V) (GFO)

8

ROAST & STEAMED

VEGETABLES (V, GFO)

8

SAUCES

GRAVY, MUSHROOM, PEPPER, CREAMY GARLIC,
GARLIC BUTTER (GF), OR DIANNE SAUCE

# PIZZA

MARGHERITA (V) TOMATO, MOZZARELLA & BASIL	19
MEAT LOVERS SALAMI, BACON, CHICKEN, HAM & BBQ SAUCE	22
HAWAIIAN HAM, BACON & PINEAPPLE	22
ROASTED PUMPKIN (V) SPANISH ONION, ROCKET, FETA & PINE NUTS	21

# SWEETS

COFFEE AND CAKE	9.5
PLEASE SEE OUR DESSERT CABINET FOR OUR DAILY CAKE SPECIALS	
CAKE SELECTION	8



# **FOOD ALLERGIES**

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

# 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS 20% OFF THE MAIN MENU FOR SENIORS

(GF) GLUTEN FRIENDLY (GFO) GLUTEN FREE OPTION
(V) VEGETARIAN (VO) VEGETARIAN OPTION