

MOONTA HOTEL

STARTERS

GARLIC BREAD \$9

CHEESY GARLIC BREAD \$11

SALT & PEPPER SQUID (GFO) \$16
Salad, lemon, tartare

PRAWN & VEGETABLE SPRING ROLL \$15
Nuoc cham-vietnamese dipping sauce

DIPS PLATE \$17
Chefs selected dips, toasted pita, marinated olives

HONEY SOY CHICKEN WINGS \$16

SEASONED WEDGES \$14
Sour cream, sweet chilli sauce

GRILL

300G PORTERHOUSE STEAK (GF) \$41

*Cooked to your liking
Chips, salad, choice of sauce*

400G RUMP STEAK \$39

*Cooked to your liking
Chips, salad, choice of sauce*

BANGERS & MASH \$25

Murrey grey sausages, mash, gravy, vegetables

CHICKEN PROSCUITTO \$33

Grilled breast, crisp proscuitto, avocado, broccolini, white wine & cream garlic sauce

SAUCES *Peppercorn, creamy mushroom, gravy, garlic butter \$2*

TOPPERS *Garlic Prawns \$9*

MAINS

NASI GORENG \$25

Fried rice, chicken, shrimp, chilli, fried egg

FISH & CHIPS \$28 ^{GFO}

Beer battered fish fillets, mixed salad, tartare, lemon

SALT SPICED CALAMARI \$27 ^{GF}

Chips, mixed salad, lemon, aioli

STEAK SANDWICH \$28

Steak, cheese, tomato, lettuce, tomato relish, caramelised onion, optional egg

OCEAN CATCH OF THE DAY

See chef's special board

CAESAR SALAD \$21

Cos, croutons, crispy bacon, parmesan, egg, Caesar dressing, optional anchovies

GREEN GODDESS BOWL \$23

Mixed leaf, edamame, cucumber, avocado, steamed rice, boiled egg, fresh herbs, green goddess dressing

Grilled chicken +\$7

Salt spiced calamari +\$9

THE MOONTA BURGER \$23

Beef patty, bacon, jack cheese, pickles, mustard, tomato sauce, lettuce

MOONTA RISSOLES \$24

Beef rissoles, grilled bacon, onion, mash potato, vegetables, gravy

PENNE CARBONARA \$25

Bacon, onion, garlic, white wine & cream sauce, shaved parmesan

SPAGHETTI BOLOGNESE \$24

Rich beef, tomato herb & red wine sauce, shaved parmesan

SEAFOOD BASKET \$34

Panko crumbed prawns & scallops, battered fish, salt spiced calamari, chips, lemon, tartare sauce

GARLIC PRAWNS E \$24 M \$33

Garlic, cream & white wine sauce, steamed rice, salad

MUSHROOM & GREEN PEA RISSOTO \$23

Wilted spinach, shaved parmesan

CHICKEN SCHNITZEL \$25 ^{VEG}

Chips, salad, gravy

BEEF SCHNITZEL \$26

Chips, salad, gravy

SCHNITZEL TOPPERS \$5

AUSSIE: Bbq sauce, grilled bacon, onion, fried egg

PARMIGIANA: Ham, napoli, melted mozzarella cheese

HAWAIIAN: Napoli shaved ham, pineapple, melted mozzarella

KIDS 13 & UNDER

CHICKEN NUGGETS & CHIPS
FISH & CHIPS
PENNE BOLOGNESE OR NAPOLI
SCHNITZEL & CHIPS
\$13

DESSERT

TRIO OF SORBET AND GELATO \$11
CHOC AMERICAN BROWNIE \$12
Ice cream & salted caramel topping
PAVLOVA \$11
Passionfruit coulis & cream

SIDES

BOWL OF CHIPS \$9 ^v
Tomato sauce

ONION RINGS \$12
Chilli salt, aioli

GARDEN SALAD \$9 ^v

GARLIC BUTTERED
VEGETABLES \$9 ^v

SENIORS MENU

ENTREE \$5

SOUP OF THE DAY
GARLIC BREAD

MAIN \$19

FISH AND CHIPS (GFO)

*Grilled or beer
battered fish fillets served
with salad, tartare & lemon*

SPAGHETTI CARBONARA

*Bacon, onion, garlic, white wine,
cream, shaved parmesan*

SALT AND PEPPER CALAMARI (GF)

*Chips, garden salad,
lemon & aioli*

CAESAR SALAD

*Crisp cos lettuce, croutons,
crispy bacon, poached egg,
parmesan, house made
caesar dressing*

CHICKEN SCHNITZEL

*Panko crumbed
chicken breast served
with chips, salad & gravy*

BEEF SCHNITZEL

*Panko crumbed tender
beef served with chips,
salad & gravy*

BEEF RISSOLES

*Beef rissoles, grilled bacon,
onion, mash potato,
vegetables, gravy*

PENNE BOLOGNESE

*Rich beef, tomato, herb
& red wine sauce
with shaved parmesan*

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 for to the best of our ability, please speak to our friendly staff about any food allergies before ordering.

(V) = VEGETARIAN (LG) = LOW GLUTEN (LGO) = LOW GLUTEN OPTION AVAILABLE
(VG) = VEGAN (VGO) = VEGAN OPTION (VO) = VEGETARIAN OPTION AVAILABLE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS