

BAR MENU

Balhannah Hotel

AUTUMN 2012

LIGHT MEALS/SNACKS

Slow Roasted Garlic & Parsley Bread	5
Paprika & Mustard Bread	5
Rosemary & Flaked Salt Bread served with house marinated mixed olives	7

Bowl of Chips	7
Served with gravy and tomato sauce	

Bowl of Wedges	8
With sour cream and chilli sauce	

Dip Trio (*Gluten free option avail – ask staff)	14
Chef's fresh house made dips – Rocket, almond & parmesan	
Roasted pumpkin and coriander	
Beetroot & horseradish	
Served with grilled house special pitta bread	
extra pitta bread	3

Balhannah Tapas

Pumpkin Arranchini* (4) Served with rocket & parmesan	7
Duck Liver Pate Served with house bread	8
Thai Fish Cakes (4)* Served with sweet chilli soy sauce	7
Chicken & Macadamia Balls* (4) Served with romesco sauce	7

Or Tapas Share Platter (all of the above)	26
--	----

Medi Share Plate (*Gluten free option – replace bread)	for 2 18 / or 4 30
---	--------------------

Including - House duck liver pate
Chicken & macadamia Balls
Warm chorizo
Salt n Pepper Squid
Chef's own marinated mixed olives
Red bell peppers stuffed with fetta cheese
Grilled House Bread

Soup	small 4
Chef's fresh soup of the day - Please see 'Chef's Selection' list	large 7

House Pizzas	9.90
---------------------	------

Chefs selection of following toppings on pitta bread base
Meat Lover – Chorizo, ham, cheese, onion, tomato, BBQ sauce
Vegetarian – Roast Pumpkin, fresh tomatoes, Spanish onion, basil
and Danish feta
Ham & Pineapple - with cheese
Margarita - Fresh tomato, cheese and fresh basil

**Denotes Gluten Free - Please see staff re allergies & other dietary requirements*

BAR MENU

Balhannah Hotel

AUTUMN 2012

MAIN MEALS

Seafood Trio 19

Crumbed, battered or grilled garfish fillet, skewer of 3 grilled prawns, lemon pepper squid curls served with crispy chips, tartare sauce and fresh garden salad

Fish & Chips *(*Grilled fish gluten free)* Not so hungry (1 piece) 12

Garfish fillets in Coopers ale batter, panko crumbed or grilled with chef's spices and served with chips, mixed leafy lettuce with cherry tomatoes and caper & tartare sauce

Hungry (2 pieces) 15

Starving (3 pieces) 18

Open Chicken Focaccia 17

With grilled chicken tenderloins, fetta, roasted pumpkin, wild rocket and mayo; served with chips on the side

Balhannah Burger 17

Grilled house made patties, double smoked bacon, caramelized onion jam, tomatoes, lettuce, cucumber, melted mozzarella cheese served with chips and house made BBQ sauce

Roast of the Day *(*Gluten free – replace gravy with beef glaze)* 19

Freshly roasted served with roasted seasonal vegetables and gravy

Lambs Fry with Bacon 15

Pan fried with red onion, garlic, parsley, white wine and gravy; served with mashed potato, grilled bacon and vegetables

Texas Plate 21

Marinated American pork ribs and marinated chicken wings served with chips, corn bread, house BBQ sauce and fresh garden salad

Chicken Breast or Beef Schnitzel 15

With a crispy fresh crumb coating, served with chunky fries with choice of gravy, mushroom, pepper or Dianne sauce and fresh garden salad

Parmigiana Topping (tomato, cheese) 2

Hawaiian Topping (ham, tomato, cheese, pineapple) 3

Kilpatrick Topping 4

300g Slow Cooked Rump 18

Char-grilled to your liking and served with crispy chips and fresh garden salad or vegetables
Choose from gravy, mushroom, pepper or Dianne sauces

**Denotes Gluten Free - Please see staff re allergies & other dietary requirements*