

# PENINSULA HOTEL

## STARTERS

OVEN BAKED COBB LOAF (V) w garlic and herb butters	11
SOUP OF THE DAY (GF) see tv for daily specials served w crispy garlic and cheese ciabatta	9.5
CRISPY GARLIC & CHEESE CIABATTA (V) ADD BACON	9.5 +3
LEMON PEPPER CALAMARI (GF) crispy fried calamari tossed in a lemon pepper seasoning served w citrus aioli	16.5
NACHOS (GF) (V) corn chips topped w cheese served w salsa, guacamole, re-fried beans & sour cream	18.5
BOWL OF CHIPS	9.5

## PASTA

CREAMY AVOCADO CHICKEN FETTUCINE chicken, semi sun-dried tomato, red onion and spinach in a creamy white wine sauce	25
BEEF LASANGE baked thick layers of bolognaise, bechamel, napoli sauce and mozzarella cheese	24.5
WILD MUSHROOM RAGU (V) (GF) served w gnocchi and parmesan	23
MATRICANA salami, bacon, spanish onion, olives, chilli w napoli sauce tossed through pappardelle pasta	27
PRAWN AND CHERRY TOMATO sauteed in chili garlic w white wine sauce and fettuccini pasta	29

## SIGNATURE DISHES

CHICKEN SALTIMBOCCA (GF) grilled chicken breast w a creamy white wine and sage sauce, crispy prosciutto, chat potatoes and green beans	30
CHICKEN PARMIGINA crumbed chicken breast w a rich tomato napoli sauce, shaved ham, melted mozzarella and tasty cheese	27
CHICKEN SCHNITZEL crumbed chicken breast w a side of gravy	25.5
CHICKEN KIEV crumbed and grilled chicken breast w a side of gravy	28.5
CRISPY CHICKEN CAESAR WRAP crispy chicken, cos lettuce, parmesan cheese w caeser dressing in a tortilla wrap served w chips	21
MIXED GRILL (GF) steak, sausage, egg, bacon, grilled tomato and caramelised onions served w chips and gravy	32
STEAK SANDWICH porterhouse, bacon, egg, onions, beetroot aioli, horseradish cream on toasted ciabatta and chips	26
CHICKEN   BEEF   VEGETARIAN BURGER served on a milk bun w rocket, tomato, onion, beetroot aioli and cheese w chips	22
CRUMBED SAUSAGES AND BACON 3 crumbed sausages served w creamy mashed potato, bacon and onion gravy	21
FISH BURGER milk bun, battered fish fillet w roquette, tomato, onion, cheese, tartare sauce and chips	25



The Peninsula

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

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# PRIME CUTS

BLACK ANGUS SCOTCH FILLET (GF) 250 (uncooked weight) chargrilled to your liking and served w chips and salad	44
T-BONE (GF) 300g (uncooked weight) chargrilled to your liking and served w chips and salad	38
PORTERHOUSE (GF) 300g (uncooked weight) chargrilled to your liking and served w chips and salad	42
ADD CREAMY PRAWNS TO ANY STEAK	12
SAUCES (GF)   gravy, mushroom, dienne, green pepper or garlic butter	

# FROM THE OCEAN

LEMON PEPPER CALAMARI (GF) crispy fried calamari tossed in a lemon pepper seasoning w citrus aioli, chips and salad	25
SEAFOOD PLATTER tempura battered fish fillet, tempura prawn, scallops, salt and pepper calamari, served w chips and salad	36
FISH AND CHIPS (GF) tempura battered market fresh fish served w chips, garden salad and tartare sauce	28
PAN-FRIED ATLANTIC SALMON (GF) served on creamy mashed potato, broccolini and hollandaise sauce	34

# SALAD

CAESAR SALAD fresh cos lettuce tossed in a classic caesar dressing w anchovies, croutons, bacon, parmesan and a freshly poached egg	20
ADD CRUMBED CHICKEN	+5
ADD CALAMARI	+7
CALAMARI SALAD (GF) mixed lettuce, cucumber, tomato, feta cheese, olives and red onion w lemon vinaigrette	25

# SIDES

SEASONAL VEGGIES	8
CREAMY MASH POTATO	10
GARDEN SALAD	9
HOUSE SLAW	8
CHIPS	8

# KIDS

CHILDREN AGED 13 AND UNDER

FISH AND CHIPS	12
NUGGETS AND CHIPS	12
CHICKEN PARMI AND CHIPS	12
HAWAIIAN PIZZA AND CHIPS	12
KIDS MEAL PACK every activity pack includes a glass of soft drink/juice and a bowl of ice-cream	15

## 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 staff about any food intolerances before ordering your food.

V = VEGETARIAN

VO = VEGETARIAN OPTION

VGO = VEGAN OPTION AVAILABLE

GF = GLUTEN FREE

GFO = GLUTEN OPTION AVAILABLE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



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