



The Peninsula

THE PENINSULA HOTEL BISTRO

ENTREES

Soup of the Day (GF) toasted sourdough	\$10
Garlic Ciabatta add cheese add bacon	\$10 \$2 \$3
Bowl of Chips (GF) aioli	\$10
Aussie Fries (GF) cheese, bacon, bbq sauce	\$16
Seasoned Wedges sweet chilli, sour cream	\$16
Trio of Dips (V) toasted sourdough, tzatziki, roasted capsicum, beetroot	\$16
Pumpkin & Mushroom Arancini (4)(V) rich tomato sauce	\$18
Lemon Pepper Calamari (GF) mixed lettuce, aioli	\$18
Chicken Sliders (3) southern fried chicken, slaw, paprika mayo	\$18
Pork Sliders (3) pulled pork, Korean bbq sauce, mozzarella cheese	\$20
Buffalo Chicken Wings (GF) Franks hot mayo, garlic sauce	\$20
Port Arlington Mussels (GF) chilli, spinach, napoli sauce, toasted sourdough	\$24

SEAFOOD

Seafood Platter battered market fresh fish, tempura prawns, grilled garlic prawns, tempura scallops, Port Arlington mussels, napoli, chips, salad, lemon, tartare sauce	\$42
Fish & Chips (GFO) market fresh fish, chips, salad, lemon, tartare	\$27
Lemon Pepper Calamari (GF) chips, salad, lemon, aioli	\$25
Miso Glazed Barramundi (GF) bok choy, carrot, coconut jasmine rice, sweet soy & spicy chilli sauce	\$30

PASTA

Spaghetti Carbonara bacon, cream, black pepper, egg, parmesan add chicken	\$24 \$8
Beef Lasagna chips, salad	\$25
Creamy Chicken Avocado Fettucine sun-dried tomato, red onion, spinach, creamy white wine sauce	\$25
Prawn & Cherry Tomato Linguine chilli, garlic, white wine sauce	\$30
Spaghetti Marinara Port Arlington mussels, prawns, cherry tomatoes, spinach, chilli flakes, white wine	\$36
gluten free pasta	\$4

GRILL

300g Great Southern Porterhouse (GF) \$46 chips, salad/vegetables, choice of sauce	\$46
250g Jacks Creek Rump (GF) \$32 chips, salad/vegetables, choice of sauce	\$32
Mixed Grill (GF) \$33 150gm porterhouse, sausage, chicken tenderloin, bacon, grilled tomato, field mushroom, fried egg, chips, gravy	\$33

SAUCE SELECTIONS

gravy, pepper, dienne, mushroom, tuscan, garlic & herb butter

SALAD

Caesar Salad (GFO) \$22 cos lettuce, bacon, poached egg, croutons, parmesan, anchovies add chicken	\$22 \$8
Thai Beef Salad (GF) \$25 mixed lettuce, capsicum, carrot, cucumber, tomato, red onion, fresh chilli, roasted cashews, fried noodles	\$25

PUB GRUB

Chicken Schnitzel \$26 chips, salad/vegetables, lemon, gravy	\$26
Chicken Parmigiana \$28 chips, salad/vegetables	\$28
Chicken Burger \$24 milk bun, herb marinated chicken breast, roasted capsicum, pickled red onion, jalapenos, bacon, goats cheese, chips	\$24
Peninsula Beef Burger \$24 milk bun, angus pattie, bacon, pickle, lettuce, tomato, American cheddar, house burger sauce, chips	\$24
Nasi Goreng (GF, VO) \$25 prawns, beans, red onion, capsicum, carrot, peas, fried egg, spicy chilli, soy sauce add chicken	\$25 \$8
Sri Lankan Chicken Curry (GF) \$29 rice, pappadam	\$29
Chicken Saltimbocca (GF) \$34 roast potatoes, charred broccolini, asparagus, crispy prosciutto, cream, lemon, sage, capers, white wine sauce	\$34
Vegetable Stack (GF, V) \$24 eggplant, roasted capsicum, pumpkin, spinach, zucchini, red onion, sautéed mushroom, napoli sauce, goats cheese, chips, salad	\$24

SIDES & CONDIMENTS

creamy mash potato \$8 | garden salad \$8 | house slaw \$8
seasonal vegetables \$8 | onion rings \$8

aioli \$3 | sweet chilli mayo \$3 | Franks hot sauce \$3

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, but the decision to consume a meal is the responsibility of the diner.

V = VEGETARIAN VO = VEGETARIAN OPTION
GF = GLUTEN FRIENDLY GFO = GLUTEN FRIENDLY OPTION

TERMS & CONDITIONS APPLY | 15% SURCHARGE ON PUBLIC HOLIDAYS
NO SENIORS MENU AVAILABLE ON PUBLIC HOLIDAYS

DESSERTS

Lemon Panna Cotta (GF) \$12 berries, passionfruit coulis	\$12
Cake Selection (GFO) \$13 strawberry, cream	\$13

KIDS

includes complimentary soft drink/juice & ice cream
(12 & under)

Nuggets & Chips	\$15
Hawaiian Pizza & Chips	\$15
Fish & Chips (GFO)	\$15
Spaghetti Bolognese	\$15
Parma & Chips	\$15

SENIORS

ENTREE	
Soup of the Day (GF)	\$5
Garlic Ciabatta	\$5
MAINS	
Spaghetti Carbonara bacon, cream, black pepper, egg, parmesan add chicken	\$19 \$4
Fish & Chips (GFO) market fresh fish, chips, salad, tartare, lemon	\$20
Chicken Schnitzel chips, salad/veg, gravy, lemon	\$19
Chicken Parmagiana chips, salad/veg	\$21
Nasi Goreng (GF, VO) prawns, beans, red onion, capsicum, carrot, peas, fried egg, spicy chilli & soy sauce add chicken	\$22 \$4
Sri Lankan Chicken Curry (GF) rice, pappadam	\$20
150gm Porterhouse Steak (GF) chips, salad/vegetables, choice of sauce gravy, peppercorn, diane, mushroom, garlic butter	\$24
DESSERT	
Ice Cream w/ Toppings	\$5
See Dessert Fridge for Cakes	\$5