

KALAMUNDA-HOTEL

f kalamundahotel.com.au @

STARTERS

Warm cob loaf, black truffle butter \$9

Olives, herbs & lemon (DF) (V) (GF) \$11

Home style pea & ham soup, bread & butter (GFO) (DF) \$14

Lemon pepper squid, aioli (DF) \$16

Cheese kransky sausage, homemade stout mustard, cornichons, bread (GFO) \$18

Garlic & herb crispy chicken wings, nanna's gravy dipping sauce (DF) \$14

Charred Ferguson Valley lamb ribs, black pepper, mint yoghurt (DFO) (GF) \$18

Homemade chicken liver pate, red wine jelly, melba toast (GFO) \$14

Fried bubble & squeak, horseradish sour cream (V) \$14

Crumbed camembert, bacon & red onion jam \$17

(DF) - Dairy Free (DFO) - Dairy Free Option (GF) - Gluten Free

(GFO) - Gluten Free Option (V) - Vegetarian (VGN) - Vegan

MAINS

WA red spot emperor - beer battered or grilled, chips, mushy peas, pickled onions (GFO) \$27

Shepherd's pie, slow cooked lamb with guinness, peas & carrots, mashed potato, cheddar cheese \$24

Potato gnocchi, forest mushrooms, white wine cream, english spinach, feta (V) \$24

Grazier's 400g rib eye steak, baby potatoes, green beans & speck bacon, red wine jus (GFO) \$37

Chicken parmi, double smoked ham, nap sauce, cheddar cheese, sweet potato chips, coleslaw \$26

Slow braised lamb shank, bubble & squeak, rosemary & tomato braising jus (DFO) \$29

Kassler pork cutlet, braised red cabbage, baby potatoes, spiced rum apple sauce (DF) \$27

The Kalamunda steak sandwich, scotch fillet, bacon & red onion jam, pickles, homemade beer mustard, cos lettuce, tomato, hand cut chips \$26

Goat's cheese & prosciutto quiche, mum's style garden salad, cos lettuce, cherry tomato, roast pumpkin, pepitas, maple & orange vinaigrette (V) \$24

Club sandwich, chicken, crispy bacon, cheese, lettuce, tomato & mayonnaise, hand cut chips \$24

FAMILY FEAST

Nan's family pie (changes daily), puff pastry, baby potatoes in truffle butter, mushy peas, braised red cabbage, red wine jus, homemade guinness mustard (GFO) \$77

ALLOW
A MINIMUM OF
30 MINUTES

SALADS

Caesar salad, cos leaves, candied bacon, croutons, soft boiled egg, anchovy, parmesan, caesar dressing (GFO) \$23

Healthy salad, quinoa, caramelised pumpkin, beetroot, walnuts, feta, spinach, red wine vinaigrette (VGN) (GF) \$23

SIDES

Chips, aioli (GF) (DF) (V) \$8

Sweet potato chips, rosemary salt, sour cream (VGN) (DF) \$11

Green beans with speck bacon (GF) (DF) \$12

Steamed baby potatoes, truffle butter (V) (GF) \$12

DESSERTS

Nan's apple & blackberry crumble, vanilla ice cream, custard \$13

Sticky date pudding with gingerbread spice, candied orange caramel sauce, vanilla ice cream \$13

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 seeds, wheat flour, eggs, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

Public Holiday Surcharge: 10% Surcharge applies on Public Holidays