

# BISTRO MENU

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## SMALL PLATES

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Caprese Salad  
Vanilla Bocconcini, vine ripened  
tomatoes & fresh basil

SA King Prawns  
wrapped in Kataifi pastry, served with  
chilli mayonaise

Smoked Tasmanian salmon  
served on crostini with creme fraiche &  
dill

Crispy fried squid  
grilled lemon, fresh herbs & garlic aioli

SA Boston Bay mussels  
white wine, chilli & garlic broth

Toasted Piadina, bagutte & foccacia  
served with gremolata

Lobethal Brie & Trevallie  
sun-dried apricots served with lavosh  
crackers

Home made Baba Ganoush  
grilled flatbreads & toasted sesame seeds

Marinated Sicillian green olives  
served with Danish feta

Grilled Haloumi  
rocket, toasted seeds & nuts, drizzled  
with balsamic

Prosciutto wrapped asparagus  
black truffle & walnut dressing

1 FOR \$14    2 FOR \$26    3 FOR \$38

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## SALADS

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Grilled haloumi Salad  
beetroot, swiss brown mushrooms, toasted macadamia nuts, caramelised onions  
drizzled with balsamic vinegarette  
20

Caesar Salad  
Grilled gem lettuce, radicchio, crispy pancetta, soft boiled egg, anchovies, shaved  
Pecorino Romano & crostini  
21

Mexican Farro & Quinoa salad  
Avocado, cherry tomatoes, capsicum, corn & black beans drizzled honey lime  
dressing  
19

Add Chicken 6

(v-vegetarian, gf-gluten free, ve-vegan)

Please let us know if you have any dietary requirements or allergies

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## MAINS

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Sous-vide Murray Valley Pork  
Tenderloin, pancetta, zucchini, peas,  
charred shallots, pea veloute & herb oil  
30

Steamed NT Barramundi, wok tossed  
Asian greens, fried shallots, garlic, chilli,  
coriander, sesame seeds, lime, soy sauce,  
29

Crumbed & pan-fried Free-range  
Chicken Breast, omelette, mashed  
potato served with a cucumber, sour  
cream & dill salad  
27

Home made Pumpkin & Ricotta  
Ravioli, sage brown butter sauce &  
Pecorino Romano  
24

Home made Egg Fettucine, SA King  
Prawns, tomatoes, capers, pea tendrils,  
chilli & garlic in a tomato passata sauce  
27

Traditional Nepalese bean &  
vegetable curry, served with basmati  
rice  
22

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## BURGERS

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S.A Coorong Angus beef burger, melted  
cheese, lettuce, tomato, grilled onions,  
pickles and relish  
21

Portuguese chicken burger, crispy bacon,  
tomato, cheese, lettuce & peri peri sauce  
21

Sweet Potato & black bean burger, quinoa,  
avocado, lettuce, tomato & chilli  
mayonaise  
19

\*All burgers served with chips

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## FROM THE GRILL

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250gm MSA Porterhouse Steak  
28

250 MSA American T-Bone  
26

250gm MSA Eye-Fillet  
38

350gm Scotch Fillet  
35

\*All steaks are served with a choice  
of any two sides from the menu

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## PUB CLASSICS

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Seafood Trio, battered whiting, salt  
& pepper squid & kataifi wrapped  
prawns  
26

Whiting, your way, served with  
chips, salad & tartare  
24

300gm chicken breast schnitzel,  
chips & salad  
21

300gm beef schnitzel, served with  
chips & salad  
21

S.A salt & pepper squid, served with  
chips, salad & tartare  
23

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## KIDS MENU

Beef sliders, tomato, cheese & lettuce  
& chips

Chicken nuggets & chips

Hawaiian Pizza

Fish & Chips

Fettucine Bolognaise with mozzarella  
cheese

10

(Includes softdrink/juice and vanilla ice cream)

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## SIDES

Garlic bread

7

Rosemary, garlic & vino rosso crispy  
potatoes

9

Crispy chips, tomato sauce & garlic aioli

9

Home made onion rings, tomato sauce,  
garlic aioli & BBQ sauce

8

Seasoned wedges, sweet chilli & sour  
cream

9

Greek salad or Seasonal vegetables

9

Mashed Potatoes

8

Basmati rice

6

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## TOPPINGS & SAUCES

Gravy, mushroom, pepper, diane (gf) 1

Parmigiana - tomato sugo,  
mozzarella 3

Kilpatrick - tomato sugo, barbecue sauce,  
bacon & mozzarella 4

Hawaiian - tomato sugo, ham, pineapple,  
mozzarella 4

Eggplant & Haloumi, tomato sugo,  
grilled eggplant & haloumi cheese 4

Prosciutto & Egg. fried egg & prosciutto  
with hollandaise sauce 4

Seafood, SA King Prawns, mussels, vine  
ripened tomato & avocado 5

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## DESSERTS

Berry compote drizzled over Vanilla cheesecake, finished with chocolate shard

Whipped ricotta & lemon tartlet with blueberries & honey

Toblerone Chocolate mousse topped with toasted marshmallows

Mini Pavlova, topped with chantilly cream, fresh berries & passionfruit (gf)

**1 FOR \$11    2 FOR \$20    3 FOR \$30    4 FOR \$40**

Nut Sundae, chocolate, Caramel or strawberry

9

Affogatto, single shot Segafreddo espresso served with vanilla ice cream

8

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