

MENU

STARTERS & SIDES

GARLIC BREAD 9.60
5 pieces of focaccia with garlic and parsley butter

SIDEWINDERS - WEDGES 9.90
Served with sour cream and sweet chilli sauce

TRIO OF DIPS 14
House made dips served with toasted pita

ARANCINI BALLS 14
Served with nap sauce and parmesan cheese

CHICKEN WINGS (8) GF 11.80
Spicy buffalo or Southern BBQ served with blue cheese sauce

PRAWNS SAGANAKI GF 15.80
Prawns in rich nap sauce with Ouzo and Greek feta

SALADS

PUMPKIN AND FETA GF VEO 18
With pine nuts and a medley of fresh salad

WARM VEG SALAD GF VE 17
With fresh seasonal veg and crisp lettuce

CAESAR GFO 19
Traditional Caesar salad with house made dressing

PRAWNS SKEWERS (3) 9
CHICKEN | HALOUMI | SQUID 6

PUB CLASSICS

SALTIMBOCCA CHICKEN GF 26
Chicken Breast in sage creamy white wine with chat potatoes and greens

LAMB SHANKS GF 24
Slow cooked in red wine and nap sauce with creamy potato mash

LAMBS FRY AND BACON GF 17
Traditional style with creamy potato mash

BANGERS AND MASH GF 17
British Pork Sausages- with brown onion gravy

CURRY OF THE DAY GF 17
With jasmine rice and pappadum

BURGERS AND WRAPS

STEAK SANDWICH 17
Egg, bacon, Lettuce and Tomato

CHICKEN WRAP 19.90
Grilled chicken with aioli, cheese, tomato and lettuce

CHICKEN BURGER (crumbled or grilled) 19.90
With cheese, tomato relish, aioli, bacon and lettuce

BEEF BURGER 19.90
With cheese, tomato relish, aioli, bacon and lettuce

HALOUMI BURGER 18
Olive tapenade, aioli and rocket



**Britannia
Hotel**

MAINS

Choice of salad and chips or greens and chat potatoes

300G T-BONE GF 32

300G PORTERHOUSE GF 36

CHICKEN OR 300G BEEF SCHNITZEL 19.90

GRAVY | PEPPER | MUSHROOM | DIANE 1
PARMI | HAWAIIAN | KILPATRICK 3
GARLIC SAUCE 6

SA DEEP SEA FLATHEAD (Grilled, Battered or Crumbed) 25.90

SALT AND PEPPER SQUID 24

GARLIC PRAWNS GF 24.90
Served with jasmine rice

ATLANTIC SALMON GF 28
Served with cherry tomatoes, chats potatoes, broccolini and Hollandaise sauce

PASTA

SPAGHETTI | GNOCCHI | PENNE GFO

BOLOGNAISE 20
With a rich nap sauce slow cooked for 8 hours

PRIMAVERA 22
Chicken, pumpkin, baby spinach, cherry tomatoes and basil pesto

BEEF RAGU 22
Slow cooked beef in a nap and red wine sauce

PUMPKIN AND FETA 24
With pine nuts and rocket in olive oil

TRUFFLE MUSHROOM RISOTTO 24
Mushroom and Tasmanian truffle topped with parmesan flakes

12" PIZZA

19

PUMPKIN AND FETA with rocket

MARGHERITA

BBQ CHICKEN

MEAT LOVERS

PEPPERONI

HAM AND PINEAPPLE

3

Gluten free base

DESSERTS

12

PANACOTTA PEPPERMINT & CRÈME de Menthe

With a mixed berry compot

CHOCOLATE BROWNIE

Rich Chocolate Brownie served with Vanilla Bean Ice cream

STICKY DATE PUDDING

Served with Butterscotch sauce and Vanilla Bean Ice cream

ICE CREAM SUNDAE

3 scoops of Vanilla Bean Ice cream with choice of topping and nuts



LEGEND

Gluten Free – GF

Gluten Free option - GFO

Vegetarian – V

Vegan Option- VEO



KIDS MENU \$11.90

Includes a small soft drink/juice and ice cream

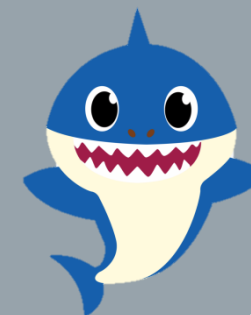
9 " Ham & Pineapple Pizza

Golden nuggets w chips & tomato sauce

Fish & chips

Chicken schnitzel w chips & sauce

Penne Bolognese



KITCHEN OPENING HOURS

MONDAY – THURSDAY

12pm – 3pm | 5pm – 8.30pm

FRIDAY – SATURDAY

ALL DAY DINING 12pm – 8.30pm

COVID POLICY

At the Britannia Hotel we take every precaution to ensure the safety, hygiene and wellbeing of our customers and staff. Practices have been implemented to maintain social distancing. In line with current covid practices we ask that before service all patrons sign in with either the QR code or paper forms.

