

# MITCHAM HOTEL

BAR | BISTRO | BOTTLESHOP | FUNCTION ROOM

## Entree

Garlic Bread	\$5.00
Soup of the Day Please refer to our Specials Board	\$6.50
Oyster Natural 1/2 doz	\$12.00
Tasmanian oysters served natural with Calypso sauce and lemon wedges doz	\$20.00
Oyster Shots	\$3.50
Individual oysters served in a shot glass with vodka, tomato juice & Tabasco sauce	
Pumpkin & Ricotta Filo Parcel	\$16.00
Filo parcel, filled with roast pumpkin and ricotta, baked until golden brown, served with a wild rocket, cherry tomato & pinenut salad	
Prawns with Garlic, Chilli & Tomato	\$16.00
Prawn cutlets sautéed with fresh garlic & olive oil with a hint of chilli & lightly stewed with fresh diced tomato & parsley	
Prawn Pate with Garlic Toasts	\$11.50
Tiger Prawns, pureed with chives & dill to form a smooth paste & served with freshly toasted garlic rusks	
Fried Camembert Wedges	\$16.50
Camembert wedges coated with j-crumb, deep-fried to melt the heart with a crisp shell, served with Cranberry dipping sauce	
Vegetable Pakoras with Spiced Yoghurt	\$10.00
Medley of vegetables fried in spiced butter with roasted cumin flavoured yoghurt	
Creamy Garlic Prawns	\$17.50
Rich & creamy garlic prawns with wilted spinach & steamed rice	

## Pizza

Bocconcini, Prosciutto & Rocket Pizza	\$23.50
Crisp, shaved Prosciutto, fresh tomato, bocconcini, basil & artichoke hearts, baked & topped with rocket & drizzled with balsamic syrup	
Artichoke, Olive & Goats Cheese Pizza (gf option)	\$20.00
Napoli sauce topped with quartered marinated artichokes, fetta, kalamata olives & mozzarella	
Smoked Salmon Pizza (gf option)	\$26.50
Smoked salmon pieces, capers, spanish onion & sliced avocado, with tomato & mozzarella	



## Salads & Lights Meals

<b>Bagels with Smoked Salmon</b>	\$17.00
Warmed bagel spread with Philly cheese and filled with thinly sliced smoked salmon & tomato, capers & spring onion salsa	
<b>Candied Prosciutto &amp; Pecorino Salad</b>	\$20.00
Shaved prosciutto baked with brown sugar till crisp, layered over a shaved Pecorino, bean & cherry tomato salad with lemon dressing	
<b>Caesar Salad gf option</b>	\$20.00
Fresh Cos lettuce with egg, crispy bacon & parmesan cheese covered in a light Caesar dressing	
<b>Smoked Salmon &amp; Rocket Salad</b>	\$20.00
Avocado, rocket & goat cheese salad topped with Tasmanian smoked salmon, crushed pistachio nuts & balsamic dressing	
<b>Sesame Chicken Tenderloin Salad</b>	\$21.00
Sesame crusted chicken tenders served on a Japanese style snow pea salad	
<b>Caesar Salad with Prawns gf option</b>	\$26.00
Fresh Cos lettuce with egg, crispy bacon & parmesan cheese covered in a light Caesar dressing with 5 garlic sautéed prawn tails	
<b>Caesar Salad with Chicken gf option</b>	\$24.50
Fresh Cos lettuce with egg, crispy bacon & parmesan cheese covered in a light Caesar dressing topped with sliced char-grilled marinated chicken breast	
<b>Harissa Lamb Salad gf</b>	\$24.00
Char-grilled Harissa spiced lamb fillets tossed with mushrooms, cherry tomatoes, rocket & crisp sweet potato	



<b>Mexican Chilli Chicken Nachos</b>	\$16.00
Mexican chilli marinated chicken pieces, corn chips, melted cheese, tomato salsa, guacamole, sour cream & jalapeno chilli	

<b>Nachos gf</b>	\$15.00
Corn Chips, melted cheese, tomato salsa, guacamole & sour cream	



## Main Event

<b>Beef Fillet Ciabatta with Blue Cheese Butter</b>	<b>\$33.00</b>
200g Eye Fillet, baked & sliced, then placed on crusty ciabatta bread dripping with melting blue cheese butter & served with caramelised pear & walnut salad	
<b>Chicken Lobster Mignon</b>	<b>\$26.50</b>
Boned chicken Maryland filled with a lobster Mornay, wrapped in bacon, baked & napped with hollandaise sauce & served on mashed potato with seasonal vegetables	
<b>Portuguese BBQ Chicken Maryland</b>	<b>\$20.00</b>
Chicken Maryland, marinated in chilli, paprika and lemon, char-grilled & served with minted cous cous & seasonal vegetables	
<b>Oriental Pork Burger</b>	<b>\$18.00</b>
Lean pork & sweet chilli pattie served in a toasted bun with lime & sweet chilli mayonnaise, lettuce, tomato & served with chips	
<b>Hoisin Lamb with Charred Scallions</b>	<b>\$24.00</b>
Lamb tenderloin marinated with garlic, ginger & hoisin, char-grilled to your liking, brushed with hoisin sauce & topped with charred scallions	
<b>Chicken Parmigiana</b>	<b>\$23.00</b>
Chicken Schnitzel, topped with Virginia ham, Napoli sauce & lashings of mozzarella cheese	
<b>Graziers Beef Pie</b>	<b>\$16.00</b>
Tender chunks of Graziers Beef, slow cooked in silky onion gravy, encased in pastry & served with mashed potato, mushy peas & gravy	
<b>Spaghetti Ferrari</b>	<b>\$17.00</b>
Prosciutto sautéed with sun dried tomatoes, kalamata olives, onion, chilli & then simmered in a tomato & sour cream sauce	
<b>Veal Oscar</b>	<b>\$25.50</b>
Veal Scallopine, pan fried & topped with slated grilled eggplant & mozzarella. Baked in Neapolitan sauce	
<b>House Battered Fish n Chips</b>	<b>\$22.00</b>
Traditional style Hake fillets, fried in a light crispy batter served with chips, lemon wedges & tartare sauce	
<b>Roast of the Day gf option</b>	<b>\$22.00</b>
Please see our Specials Board	
<b>Chicken Schnitzel</b>	<b>\$22.00</b>
Chicken Breast hand crumbed, grilled & served with lemon wedges & seasonal vegetables	

## Steaks

### Graziers Rump Steak 250g

\$24.00

This classic primal cut is grain finished for 100 days & is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour & tenderness  
“Full of Flavour”

### Graziers Rump Steak 500g

\$35.00

This classic primal cut is grain finished for 100 days & is full in flavour, aged to our specification with the supplier guarantee of ultimate flavour & tenderness  
“Full of Flavour”

### Graziers Porterhouse Steak 300g

\$32.00

Also known as Sirloin, this primal cut is aged for a minimum of 8 weeks to ensure tenderness & taste satisfaction & is also known for its clean fresh flavour with no fatty after taste  
“Melt in Your Mouth”

All steaks are served with your choice of sauce; red wine jus, pepper, mushroom or garlic butter



## Seniors (Includes \$2 Venue Voucher)

Single Course \$12

2 Course \$13.50

\$3 Course \$15

### Sesame Chicken Tenderloin Salad

Sesame crusted chicken tenders served on a Japanese style snow pea salad

### Caesar Salad with Chicken gf option

Fresh Cos lettuce with egg, crispy bacon & parmesan cheese covered in a light Caesar dressing & topped with sliced char grilled marinated chicken breast

### Roast of the Day gf option

Please see our Specials Board

### House Battered Fish n Chips

Traditional style Hake fillets, fried in a light crispy batter & served with chips, lemon wedges & tartare sauce

### Chicken Schnitzel

Chicken Breast, hand crumbed, grilled & served with lemon wedges & seasonal vegetables

### Chicken Parmigiana

Chicken Schnitzel, topped with Virginia ham, Napoli sauce & lashings of mozzarella cheese

### Graziers Beef Pie

Tender chunks of Graziers Beef, slow cooked in silky onion gravy, encased in pastry & served with mashed potato, mushy peas & gravy



**M I T C H A M H O T E L**

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**Kids** (includes free soft drink or juice) \$8.00

House Battered Fish n Chips

Chicken Schnitzel

Spaghetti Bolognese

Pizza Sub

Roasted Chicken Wings & Chips

Roast of the Day gf option  
Please see our Specials Board

## Desserts

**Cake Selection from Cabinet** \$8.00  
Add Tea, Coffee or Hot Chocolate \$10.00

**Creme Brulee** \$9.00  
Very rich baked custard served chilled with a hot caramel top, Chantilly cream  
and crisp pistachios

**Praline Semifreddo** \$9.00  
Frozen cream and caramelised almond dessert

**Strawberries with Balsamic Syrup** \$11.00  
Hulled strawberries, halved and macerated with caster sugar and balsamic vinegar,  
served with a large dollop of Chantilly cream

October 2011



# Wine List

White	Gls	Btl	Red	Gls	Btl
Baily & Baily Legs Eleven Sauvignon Blanc	\$5		Baily & Baily Jump n Jive Shiraz Voignier	\$5	
Hardys The Riddle Sauvignon Blanc	\$5	\$22	Hardys The Riddle Shiraz Cabernet	\$5	\$22
Four Sisters Sauvignon Blanc	\$7.2	\$32	Hardys Nottage Hill Shiraz	\$5.7	\$24.5
Monkey Bay Sauvignon Blanc	\$6	\$26	Cow Bombie Margaret River Shiraz	\$5.5	\$23.5
Oyster Bay Sauvignon Blanc	\$9.5	\$41	Oyster Bay Pinot Noir	\$10	\$45
Hardys The Riddle Chardonnay	\$5	\$22	Pepperjack Shiraz	\$11	\$49
Monkey Bay Chardonnay	\$6	\$26	Penfolds Bin 28 Shiraz	\$12.5	\$57
Hardys Nottage Hill Chardonnay	\$5.7	\$24.5	Wolf Blass Yellow Label Cabernet Sauvignon	\$8.2	\$35.5
Lindemans Riesling	\$5.2	\$22	Penfolds Koonunga Hill Cabernet Sauvignon	\$8	\$34.5
Hardys The Riddle Fruity White	\$5	\$22	Wolf Blass Eaglehawk Merlot	\$5	\$22
Brown Brothers Crouchen Riesling	\$7	\$30	Annies Lane Cabernet Merlot	\$10	\$41
Brown Brothers Moscato	\$8	\$35	Wynns Coonawarra Cabernet Shiraz Merlot	\$7.5	\$36



## Sparkling

	Gls	Btl
Hardys The Riddle Brut Reserve	\$5	\$22
Yellowglen Sparkling	\$7	\$34
Yellow/Pink Piccolo	\$7	