

TO GET YOU STARTED

GARLIC BREAD (V) (VG)	8
+ cheese	2
+ bacon	2
+ sweet chilli & cheese	3
BRUSCHETTA (V) (VG) Serves 2	12
pesto, cherry tomatoes & grilled halloumi served on toasted sourdough, drizzled w/- balsamic glaze	
SATAY CHICKEN SKEWERS (GF)	18
marinated thigh fillets w/-steamed rice, satay sauce, shallot curls and crushed peanuts & a side of chilli crunch oil	
SALT & PEPPER + PAPRIKA SQUID (GF)	18
w/- garnish salad and aioli	
+ chips	4
TRADITIONAL BEEF NACHOS (GF)	20
spicy beef & black bean sauce topped w/- guacamole & sour cream	
LOCAL SYDNEY ROCK OYSTERS (GF)	4 18
natural kilpatrick Japanese salsa	6 24

BETWEEN THE HANDS
all burgers served w/- chips on a toasted milk bun

PLANTO BEEF BURGER	22
50/50 wagyu /premium mince patty w/- double cheese, grilled onions, smokey BBQ sauce, lettuce, beetroot & tomato	
CHICKEN BURGER	22
your choice of schnitzel or grilled chicken breast served w/- double cheese, smashed avocado, tomato, lettuce, beetroot, Spanish onion & aioli	
PLANT BASED BURGER (V)	22
potato & vegetable patty w/- smashed avocado, tomato, lettuce, beetroot, house-made pickled vegetables & tomato salsa	
STEAK SANDWICH	24
scotch fillet char-grilled w/- double cheese, grilled onions, tomato, lettuce, beetroot, aioli & smokey BBQ sauce on toasted Turkish bread	
+ beef patty	5
+ grilled chicken	8
+ chicken schnitzel	8
+ vege patty	4
+ bacon	4
+ fried egg	3

THE PLANTATION HOTEL

LEAN & GREEN

CAESAR SALAD (VO) (GFO)	18
wedges of baby cos w/- crispy bacon, boiled egg, shaved parmesan & anchovy caesar dressing finished w/- sour dough crumble	
THAI SALAD (V) (GFO) (VG)	20
coriander, mixed salad vegetables & greens, crunchy noodles, toasted peanuts & sesame seeds in a sweet sesame & mirin dressing	
FRESH KING PRAWN & AVOCADO SALAD (GF)	25
served atop shredded cos lettuce w/- roast pepper aioli, cherry tomatoes and crumbled feta	
PLANTO POKE BOWL (V) (GFO)	20
steamed Asian greens, soft rice noodles, avocado, spiced edamame beans, cherry tomatoes, house – made pickled vegetables, bean sprouts, roasted peanuts drizzled with kecup manis and a side of chilli crunch oil	
+ grilled chicken	6
+ grilled prawns (4)	8
+ grilled scotch fillet	8
+ atlantic salmon 100g	8
+ avocado	4

OUR FAMOUS CHICKEN WINGS

with your choice of dipping sauce:	½ kg	22
honey soy buffalo chilli smokey BBQ aioli	1kg	27

EXTRA BITES

BOWL OF CHIPS (V) (VG)	9
choice of sauce garlic aioli, gravy, BBQ or tomato	
BOWL OF MASH (V)	6
SEASONED POTATO WEDGES (V) (GF) (VG)	14
w/- sour cream & sweet chilli	
VEGETABLES (V) (GF) (VG)	8
seasonal	
SIDE SALAD (V) (GF) (VG)	6

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

FOOD MENU

LIGHTER OPTION \$20

available monday to friday (11.30am to 3pm)

All lighter options are served w/- chips, slaw & gravy, or chips & salad for an extra 2

LUNCH RUMP 220G (GF)
cooked to your liking served w/- chips, slaw & gravy
CHICKEN SCHNITZEL 200G
chips, slaw & gravy
SALT & PEPPER CALAMARI (GF)
chips, slaw, lemon wedge & tartare sauce
FISH & CHIPS
panko crumbed flathead fillet, chips, slaw, lemon wedge & tartare sauce
WRAP IT UP
steak w/- smokey BBQ sauce
flathead fillets w/- tartare sauce
schnitty (w/- aioli)
veggie (w/- tomato salsa)
all served w/- cheddar cheese, lettuce, tomato, cabbage, cucumber, tortilla bread & chips
SAUCES +2
pepper, mushroom, diane, creamy garlic (GF) & red wine jus (GF)

SHARED PLATES FOR 2

SEAFOOD EXTRAVAGANZA	70
panko crumbed flathead fillets, 1/2 kg fresh large local prawns, ½ doz local fresh oysters, salt & pepper + paprika squid, prawn torpedo's, garden salad, avocado, lemon wedge, tartare sauce & chips	
+ optional hot creamy garlic prawns (6)	18
RIBS & WINGS (GF)	60
full rack of Smokey BBQ pork ribs & 1kg of our famous southern style wings w/- buttered chat potato, charred corn on cob & slaw	
CHOICE OF 2 DIPPING SAUCES	
honey soy buffalo chilli smokey BBQ aioli	

CARBO LOAD - choice of linguine or penne

all served w/- parmesan & shallots



BOLOGNESE rich slow cooked Italian meat sauce topped w/- parmesan	23
CARBONARA triple smoked ham tossed in a nutmeg & black pepper cream and egg sauce	23
BASIL PESTO FUNGI (V) sauteed mushrooms & leek tossed in basil pesto	23
PRAWN & CHORIZO king prawns, smokey chorizo, cherry tomato, Spanish onion & baby spinach tossed in garlic & chilli oil	25
+ chicken	5
+ prawns (4)	7

FROM THE GRILL

All mains are served w/- chips, salad & gravy, or mash & veg for an extra 3

220G RUMP (GF) 200 day grain fed	25
350G RUMP (GF) 200 day grain fed	31
200G SCOTCH FILLET (GF) 120 day grain fed	26
400G SCOTCH FILLET (GF) 120 day grain fed	45
CHICKEN BREAST TENDERS (GF) seasoned free range chicken breast	24
LAMB CUTLETS (GF)	2 26 3 32
+ surf & turf	8
+ ½ rack ribs	17
SAUCES	2
pepper, mushroom, diane, creamy garlic (GF), red wine jus (GF)	

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BIGGER BITES

200G PANKO CRUMBED CHICKEN SCHNITZEL coated in our panko crumb blend, served w/- chips, salad & gravy	24
PLANTO'S PARM our famous house-crumbed 350g chicken schnitzel, topped with triple smoked leg ham, topped with napoli sauce, mozzarella & cheddar cheese, served w/- chips & salad	29
CRUMBED LAMB CUTLETS served w/- chips, salad & gravy	(2) 26 (3) 32
SMOKEY BBQ PORK RIBS succulent pork ribs glazed w/- our house-made sticky Smokey BBQ Sauce, served w/- chat potatoes, charred corn on cob & slaw	½ rack 32 Full rack 43

RUGRATS \$12 (ages 12 & under)

CHICKEN NUGGETS	
HAM & PINEAPPLE PIZZA	
PENNE BOLOGNESE	
FISH & CHIPS	
CHEESEBURGER	
w/- chips, soft drink or juice & cup or kids cone of ice cream	
extra scoop	2

HONEY SOY ATLANTIC SALMON (GF) served w/- your choice of steamed Asian greens & rice or Thai salad	28
SPANISH GARLIC PRAWNS (GF) king prawns (10), sauteed in garlic & chilli infused oil and finished w/- fresh parsley, lemon & paprika, served w/- a side of crusty toasted sourdough and olive oil	28
PANKO CRUMBED FLATHEAD house crumbed to order – flathead fillets w/- tartare sauce, chips, salad & lemon wedge	27
CHARGILLED CHIMICHURRI CHICKEN & PRAWNS (GF) chicken breast tenders served atop a bed of baby spinach, chat potato & avocado salad & finished w/- king prawns tossed in our chimichurri	28

NIGHTLY SPECIALS all served w/- chips & salad

STEAK, SCHNITZEL, FISH every monday & tuesday night	22
BURGER NIGHT & BEVERAGE every wednesday night beef, chicken, plant & chefs choice	25
RIBS & WINGS every thursday night ½ rack of American pork ribs, ½ kg of our famous wings w/- dipping sauce, chips & salad	33
PARMI NIGHT every friday night schnitzel + toppers	25

(V) vegetarian, (VG) vegan, (GF) gluten free, (GFO) gluten free option

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