

\$16

LUNCH MENU

\$22

AVAILABLE MONDAY TO FRIDAY 11.30AM TILL 3.00PM

IT'S TIME FOR "TACOS"

- › smokey BBQ pulled pork w' charred corn salsa
- › cajun grilled chicken w' tomato & basil relish
- › battered prawn w' pineapple salsa

served on wheat tortilla w' avocado & sour cream (GFO) (2 to serve)

I NEED "BRUSCHETTA"

- › triple smoked ham w' provolone cheese, tomato & basil relish
- › herb, lemon & olive oil marinated mushrooms & crumbled fetta (V)(VGO)
- › grilled halloumi & harlequin tomato (V)(VGO)
- › smashed avocado & harlequin tomato (V)(VGO)

served on toasted baguette w' balsamic glaze & baby spinach (2 to serve)

"POKE" BOWL GOALS ACHIEVED

- › tamari bowl - honey soy Atlantic salmon w' pickled veg & spiced edamame
- › burrito bowl - chilli con carne, slaw & charred corn salsa (GF)
- › vego bowl - dhal, pickled veg & crispy chick peas (VG)(GF)

served w' steamed rice, salad greens & chilli crunch oil

IT'S "SALAD" TIME

- › our salad - Spanish onion, cucumber, avocado, tomato & vinaigrette (GF)(VG)
- › Italian - tomato, cucumber, onion & olive salad mix w' fetta, oregano & lemon dressing (V)(VGO)(GF)
- › Caesar - crispy bacon, parmesan & mustard croutons w' anchovy caesar dressing

served w' 2 wedges of cos lettuce

"KIDS" LUNCHBOX \$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

Plantation Hotel endeavours to accommodate requests from customers with food allergies & intolerances, however we cannot guarantee meals will be completely allergy-free.

IT'S LUNCHTIME, LET'S GO

- › 220g rump steak w' gravy (GF)
- › 200g panko crumbed chicken schnitzel w' gravy
- › grilled chicken breast tenders w' aioli (GF)
- › salt & pepper calamari w' aioli & lemon (GF)
- › beer battered fish w' aioli & lemon

served w' a side of coleslaw & chips

+salad & chips 3 / + buttered chats & seasonal vegetables 3

IT'S ALWAYS A GOOD TIME FOR A "BURGER"

- › beef burger w' cheese, beetroot, caramelised onion & smokey BBQ sauce
- › chicken burger (grilled or schnitzel) w' beetroot, cheese & aioli
- › steak burger (220g rump) w' cheese, beetroot, caramelised onion & smokey BBQ sauce
- › vego burger (potato & vegetable pattie) w' beetroot & tomato relish (V)
- › BLAT - bacon, fried egg, avocado & tomato relish

served on toasted Turkish bread w' lettuce, tomato & side of chips. GFO +3

"WRAP" IT UP AND LET THE FLAVOURS UNFOLD

- › cajun beef & mushroom w' smokey BBQ sauce
- › chicken (grilled or schnitzel) & avocado w' sweet chilli sauce
- › smokey pulled pork w' charred corn salsa
- › vegorama w' vegetable & potato pattie, avocado & charred corn salsa (V)(VGO)

served w' cheddar cheese, lettuce, tomato, cucumber, coleslaw & side of chips

SAUCES

- › sour cream(GF)(V) / mushroom / pepper / dianne / red wine jus (GF) / garlic cream (GF)(V)

all served on side + 2

ADD ON'S

- › + fried egg 3 / + bacon 4 / + 1/2 avocado 4 / + grilled halloumi 6 / + grilled chicken 8 / + grilled prawns (4) 10 / + grilled Atlantic salmon 100g 8 / +bowl of chips 9

(V) Vegetarian (VG) Vegan (VGO) Vegan Option (GF) Gluten Free

15% public holiday surcharge applies

COLD DRINKS

SMOOTHIES

- Hyped Up Choc** - espresso, chocolate ice cream, milk, toasted marshmallow syrup, whipped cream topped w' chocolate dust 9
- Berry Pickin'** - medley of seasonal berries, banana, boysenberry ice cream, coconut cream
- Funky Monkey** - banana, honey, peanut butter drops, frozen coconut cream, benoffee cordial, topped w' cinnamon dust
-

FRAPPES

- Slice of Paradise** - frozen mango, passionfruit syrup, lime sorbet, pineapple juice, mango & coconut cordial 9
- Emerald Shine** - green apple syrup, lime sorbet, pear juice, kiwifruit syrup & baby spinach
- Caffeine Friend** - espresso, vanilla ice cream, milk, caramel sauce & whipped cream
-

MOCKTAILS

- Pink Lemonade** - musk & grapefruit cordial, lemon juice, lemonade 8
- Blueberry Hill** - sour blueberry cordial, lime juice, cranberry juice, muddled blueberries
- Oceanside** - pineapple juice, mango puree, passionfruit syrup, orange juice
- Lyres Hideaway** - non-alcoholic lyres, blood orange syrup, lemon juice, lemonade
- Like a Virgin** - muddled mint & lime, lychee juice, soda
- Summer Hue** - watermelon syrup, lime juice, muddled strawberries, apple juice
add a house spirit + 8
-

MILKSHAKES

- chocolate / strawberry / vanilla / caramel
thickshake +2 8
-

SOFT DRINKS

- on tap** - pepsi / pepsi max / lemonade / solo / creaming soda / soda water 5.5
lemon lime & bitters 6
- bottle** - coke / coke no sugar / diet coke / tonic water / dry ginger ale / bundaberg ginger beer 6
-

STILL & SPARKLING WATER

- Voss 375ml 6
- Voss 800ml 10
-

JUICES

- orange / apple / pineapple / cranberry 6
-

ICED DRINKS

- iced long black / iced latte 8
- iced coffee / chocolate / mocha / chai
-

HOT DRINKS

COFFEE / HOT CHOCOLATE

- cappuccino / latte / flat white cup 5
espresso (short/long) / piccolo mug 6
hot chocolate / mocha / vienna
-

TEA

- english breakfast / black tea / early grey / peppermint / green / chamomile
-

EXTRAS



- decaf / soy / almond oat / macadamia / lactose free 1
extra shot
- coffee syrups** - caramel / hazelnut / vanilla / chai
-

INDULGE IN A DELICIOUS "DESSERT"

- affogato** - scoop of vanilla bean ice cream drowned w' shot of hot espresso & garnished w' biscotti 8
- add a nip** - frangelico / khalua / baileys / vanilla galliano / sheepdog whisky / rum + 8
- life is a piece of cake!** - served w' cream or ice cream 9
- coffee & cake 13
-

we cater for all types of functions!

www.plantationhotel.com.au or 6601 9160

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The Plantation Hotel practices the Responsible Service of Alcohol

— THE —
PLANTATION
HOTEL