

TO GET YOU STARTED

GARLIC BREAD (V) (VG)		6
+ cheese		2
+ bacon		2
+ bruschetta		6
BUCKET OF PRAWNS (GF)	1/2 kg	23
Australian large king prawns w/- lemon wedge & cocktail seafood sauce	1 kg	37
SALT & PEPPER SQUID (GF)		15
w/- salad, house-made tartare sauce & lemon wedge		
TRADITIONAL BEEF NACHOS (GF)		18
spicy beef w/- black beans, guacamole & sour cream		

OUR FAMOUS WINGS

CHOICE OF 2 DIPPING SAUCES (GF)	½ kg	18
sweet chilli – honey soy – buffalo chilli		
smokey bbq - ranch	1kg	23

EXTRA BITES

BOWL OF CHIPS (V) (VG)		8
w/- garlic aioli		
BOWL OF MASH (V)		6
SEASONED POTATO WEDGES (V) (GF) (VG)		12
w/- sour cream & sweet chili		
DUCK FAT POTATOES (GF)		6
crispy & roasted		
VEGETABLES (V) (GF) (VG)		6
blanched broccolini & green beans w/- almond flakes		

BETWEEN THE HANDS all served w/- chips on a toasted brioche style seeded bun

PLANTO BEEF BURGER		19
special house-made beef patty, tomato, lettuce, beetroot, American cheese & caramelised onion w/- smoky bbq sauce		
upsized to man burger (2 patties)	+5	
GRILLED CHICKEN BURGER		19
marinated chicken breast fillet, smashed avocado, pickles, tomato, Spanish onion, American cheese & cos lettuce w/- ranch sauce		

LEAN & GREEN

CAESAR SALAD (V) (GFO)		16
baby cos lettuce, croutons, bacon, boiled egg, shaved parmesan & anchovy Caesar dressing		
THAI SALAD (GF) (V) (VG)		16
coriander, mint, peppers, bean shoots, mixed lettuce, crispy rice noodles, Spanish onion, roasted cashews & sesame seeds in a Thai dressing		
+ grilled chicken		4
+ grilled prawns		5
+ eye fillet steak		4
+ avocado		3

PLANT BASED BURGER (V)		19
plant based patty, lettuce, tomato, marinated char-grilled zucchini, smashed avocado w/- spicy chipotle aioli sauce		
STEAK SANGA		21
scotch fillet char-grilled, tomato, lettuce, caramelised onion, American cheese & BBQ sauce on toasted Vienna loaf.		
+ crispy bacon		3
+ fried egg		2

THE PLANTATION HOTEL

FOOD MENU

LIGHTER OPTION \$15

available monday to friday (12pm to 2.30pm)
not available on public holidays

LUNCH RUMP 200G (GF)		
cooked to your liking served w/- chips & your choice of sauce		
CHICKEN SCHNITZEL 200G		
chips, salad & your choice of sauce		
+ parmi		4
SALT & PEPPER CALAMARI (GF)		
chips, lemon wedge & tartare sauce		
FISH & CHIPS		
salad, tartare sauce & lemon wedge		
WRAP IT UP		
choice of steak, schnitty or fish		
cheddar cheese, lettuce, tomato, house relish, tortilla bread served w/- chips		

SHARED PLATES FOR 2

SEAFOOD EXTRAVAGANZA		60
Whiting fillets, large king prawns, salt & pepper squid w/- garden salad, tartare sauce, lemon wedge, chips & nam jim sauce		
RIBS & WINGS (GF)		52
1/2kg St Louis pork riblets glazed w/- house-made smoky peach & bourbon BBQ sauce & 1/2kg of our famous buttermilk marinated southern style chicken wings w/- Memphis slaw & potato wedges		
CHOICE OF 2 DIPPING SAUCES (all sauces are GF)		
sweet chilli – honey soy – buffalo chilli – smoky bbq - ranch		

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

BOLOGNESE slow rich cooked Italian meat sauce topped w/- parmesan	19
BOSCIOLA mushroom, bacon & garlic cream sauce	19
PESTO (V), (VG) vegetarian pesto w/ - spinach & toasted pine nuts	18
+ chicken	4
+ prawns (4)	5

DID YOU SAY STEAK? w/- chips & salad (GF)

CHOICE OF SAUCE gravy - pepper - mushroom - diane - creamy garlic (GF) + red wine jus (GF)	2
200G RUMP Black onyx, 200 day grain fed, MB 3+	20
350G RUMP Black onyx, 200 day grain fed, MB 3+	26
300G SIRLOIN Black angus, 120day grain fed, MB 2+	30
350G SCOTCH FILLET Black angus, 120day grain fed, MB 2+	35
+mash & veg	6
+ surf & turf	6
+ ½ rack ribs	20

200G PANKO CRUMBED CHICKEN SCHNITZEL CHOICE OF SAUCE gravy - pepper - mushroom - diane - creamy garlic + red wine jus	20	2
MAKE IT A PARM fresh Napoli sauce, ham & mozzarella cheese	24	
CRUMBED LAMB CUTLETS served w/- roast chat potatoes & veggies	(2) 22	(3) 26
ST LOUIS BBQ PORK RIBS (GF) St Louis ribs glazed w/- a house-made smoky peach & bourbon sauce served w/- Memphis slaw & chips	½ rack 28	Full rack 38

RUGRATS \$10 (ages 12 & under)

CHICKEN NUGGETS	
CHICKEN SCHNITZEL	
STEAK	
SPAGHETTI BOLOGNESE	
FISH & CHIPS	
CHEESEBURGER w/- chips, soft drink or juice & cup of ice cream	
upgrade to cone	2
extra scoop	2

FISH & CHIPS whiting fillets w/- house-made tartare sauce & lemon wedge	24
PAN SEARED ATLANTIC SALMON (GF) crispy skin salmon served w/- a potato rosti topped w/- tomato salsa & avocado on a caper salad w/- aioli drizzle	28
GARLIC PRAWNS (GF) pan seared in a creamy garlic & saffron sauce served on a rice pilaf w/- almond flakes, blanched broc & beans	26

NIGHTLY SPECIALS all served w/- chips & salad

STEAK, SCHNITZEL, FISH every monday & tuesday night	18
PASTA NIGHT every wednesday night gargano - pesto alla genovese - carbonara arrabbita - fantasia	18
RIBS & WINGS ½ rack of American pork ribs, ½ kg of our famous wings w/- dipping sauce, chips & salad every thursday night	28
PARMI NIGHT schnitzel + toppers every friday night	20

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