



Welcome to the **Australia Hotel's**, Swill n Grill
Bistro.

The Bistro trades 7 days serving
lunch from 12pm & dinner from 6pm.

Please feel free to contact the Hotel with any
questions you may have in regards to a booking
or function. We can cater for any dietary require-
ments and have a range of set menu options
available for larger group bookings.

Breads

Warm crusty cob loaf: with your choice of Garlic, Herb or Sundried tomato butter	6.50
Sour Dough: served with a local Hunter Valley olive oil & a balsamic dip	6.50
Bruschetta:	6.50

Oysters

	1/2 Doz	Doz
Natural	12.90	20.50
Kilpatrick	13.90	22.90
Mornay	13.90	22.90

Snacks, Salads & Sides

Potato wedges served with sweet chilli & sour cream	7.50
Steamed seasonal vegetables	6.50
Steak fries	
Roasted Spud: served with sour cream & chives	4.50
Shared platters for 4,6 & 8 people	9.00pp
Chicken wings: 1kg bucket WIN A CAP!!	20.00
Garden Salad	6.00

Entrees

Caesar salad Baby cos lettuce, garlic croutons, bacon, poached egg & parmesan cheese	15.50
Chicken Caesar	18.50
Chorizo & scallop pasta Scallops,chorizo & fennel with a lemon pepper sauce	15.00
Mexican Dusted Squid	13.50
Prawns & squid with a sweet lemon dressing & tomato basil salad	
Ravioli spinach, ricotta & parmesan ravioli in a rich sundried tomato sauce, topped with parmesan	16.50
Tempura Prawns Tossed through a thai spiced salad with ponzu dressing	17.50
Grilled Chicken & Peach Salad Chicken, peach, prosciutto & spinach salad with ponzu dressing	12.90
Chicken crumbed in Almonds served with a greek salad & chilli/passionfruit dressing	15.00
Vegetable Tart Tartin Capsicum, eggplant,sweet potato,& fetta with parmesan sauce	12.00

Mains

Chicken, Lamb or Veal Schnitzel served with salad & chips. Why not try a delicious topper	18.90
Pacific Basket A medley of deep fried seafood served with chips & salad, lemon & tartare sauce	19.90
Tuna Steak Wrapped in prosciutto served with a spinach & fennel tart	27.90
Surf & Turf 250gm grass fed scotch fillet, topped with a creamy garlic prawn & shallot sauce, served with roasted potato & salad	32.90

Pappadelle

Chicken tenderloins, mushrooms, onion, bacon & baby spinach tossed through pappardelle pasta with a cream & parmesan sauce 16.90

Braised Pork Belly

Served with a potato & bacon cake, apples poached in Guinness & a apple cider reduction 24.00

Corn Fed Chicken Breast

Filled with prawns & asparagus, wrapped in bacon with sweet potato salad & cheese sauce 23.50

Lamb Backstrap

Filled with semi-dried tomato, fetta & Mint served with a vegetable stack & a basil jus 29.90

Lamb Shanks

Braised lamb shanks in a rich tomato & olive sauce served on mash with green beans 29.90

Kangaroo Fillet

Seared fillet served on sweet potato, roasted field mushroom & shallots, topped with a sweet tomato broth 19.90

Steaks

200gm Gippsland private selection tenderloin 26.90

250gm Darling Downs Wagyu rump 28.90

300gm Riverine Gold striploin 29.50

300gm Scotch fillet 25.90

400gm Grass fed T-Bone 29.90

400gm CAAB Rump 25.50

400gm 1824 premium beef rib 43.90

The Feast (for Two)- 120g angus sirloin, 120g scotch, lamb cutlets, pork ribs, chipolatas, crisp prosciutto, beans, potato skins, dipping sauces & side salad 55.50

Seasoning: Garlic, Lemon & Chilli wet rub or Swill n Grill spicy rub (mild) 2.00

All steaks come with your choice of Steak fries or smashed Idaho & salad

Sauces & Toppers

Cajun, Mushroom, Dianne, Pepper, Rich gravy, creamy garlic & Hollandaise 2.00

Hawaiian, Avocado & cheese, Kilpatrick & shallot, creamy bacon & mushroom 4.50

Garlic prawn & Parmigiana 5.50

\$10 Lunch Menu

1. Wagyu Beef burger wagyu beef seasoned with thyme served with chips

2. Toasted chicken cibatta cibatta topped with chicken, salad & sweet chilli aioli

3. Satay beef salad beef, peanuts, bean shoots & mango

4. Crumbed Whiting Served with salad & chips

5. Caesar Wrap Chicken, bacon, lettuce & Chef's Caesar sauce

6. Flathead fillets lemon pepper fillets with snow pea sprout salad & saffron dressing

7. Grilled vegie stack Roast vegie stack with chutney and brie cheese

8. Lamb rissoles rissoles with mint, garlic & lemon served with mash and gravy

9. Summer Salad Prawns with mango and rocket

10. Open Lamb sandwich Rye topped with lamb, spinach fetta & tomato chutney

Available Monday—Friday Lunch only excluding Public holidays (No Dockets or Entertainment Cards)