DINNER

ENTREE Garlic Bread \$10 OTHAN Add chesse \$1 Add bacon \$2 Lime And Pepper Squid (For Two) \$15 Served with a petite salad and garlic aioli Hotham Nachos \$20 With mexican beef cheeks, topped with chipotle bbg sauce, cheese, guacamole, sour cream and jalapenos \$14 Onion Rings Bowl of onion rings and chipotle mayo Prawn And Ginger Dumplings (4) \$15 Served with pickled onion, carrot and a chilli soy dipping sauce Grilled Prawn Baos (3) \$20 Prawn, wombok, sriracha and fried shallots MAINS Crumbed Barramundi \$30 Served with house made potato wedges and slaw Garlic Prawn Fried Rice \$28 Asian inspired fried rice with prawns, garlic, onions and beans Eggplant Parmigiana \$25 Crumbed and fried eggplant topped with roasted pumpkin, caramelized onions, spinach, napoli and melted mozzarella served with house made wedges and slaw Nacho Parmigiana \$30 Topped corn chips, pulled beef cheeks, chipolte bbq sauce, mozzarella and sour cream served with chips and salad Beef Schnitzel Σ \$28 House crumbed herb and cheese beef schnitzel 0 0 served with chips, salad and gravy œ FUNCTION Satay Chicken Pasta \$27 Succulent chicken with onion, garlic, spinach and a house made AILA satay sauce with pasta and fried shallots Warm Vegetarian Salad \$24 Spinach, roasted pumpkin, grilled onion and roasted capsicum in a pomegranate dressing

DINNER

\geq	Chicken And Spinach Salad Roasted chicken, roasted pumpkin, spinach and onion with a house made honey mustard dressing (available in vegetarian)	\$25
\geq	Nasi Goreng (Indonesian Fried Rice) Indonesian fried rice with prawns, chicken, wombok and beans in a house made nasi sauce topped with a fried egg	\$27
I	<u>Vegetarian Pasta/Risotto</u> Roasted pumpkin, roasted capsicum, spinach, onions and garlic in an olive oil base	\$24
	Poached Salmon Risotto Poached salmon, capers, onion and spinach in a creamy garlic sauce	\$27
	Chicken Basil Pesto Pasta Roasted chicken, onion, garlic and spinach in basil pesto cream sauce	\$27
	Beef Cheek Risotto Slow cooked pulled beef cheek with onion, tomato, spinich, garlic in a tomato ragu	\$27
	SIDES	*
PRIVATE FUNCTION ROOM AVAILABLE	Bowl Of Chips	\$9
	Bowl Of Seasonal Vegetables	\$9
	Side Salad	\$5
	Side Of Gravy- Mushroom, Pepper, Gravy, Onion Gravy, Dianne Sauce Or Garlic Butter hollandaise	\$5
	Side Of Sauce- Garlic Aioli, Tartare, Sweet Chilli, Tomato, BBQ, Chipotle BBQ	\$4
	Bowl Of House Made Wedges	\$15
	Surf And Turf added to your steak	\$7
1		

HOTHAM CLASSIC'S DINNER

_	Potato, Bacon And Leek Soup House made potato, bacon and leek soup served with a toasted garlic bread	\$15
2	Hotham's Rissoles Hotham's house made rissoles served with a creamy mash potato, vegetables and topped with a house gravy	\$25
I	<u>Chicken Schnitzel</u> Served with chips, salad and gravy	\$26
<u></u>	Hotham's Mixed Grill 100g steak, bacon, rissole, crumbed sausage, caramalized onions, tomato, mushrooms and a fried egg with chips and house gravy	\$37
	<u>Chicken Parmigiana</u> Topped with house made napoli, shaved ham and mozzarella cheese served with chips and salad	\$28
	Lime And Pepper Squid Flash fried lime and pepper squid served with chips, salad and a house made garlic aioli	\$28
工	Hotham Burger Angus beef pattie, bacon, egg, onion rings, lettuce, beetroot, tomato, cheese, mustard and relish served with chips	\$28
	Hotham's Lambs Fry Bacon, onion gravy with creamy mash potato and seasonal vegetables	\$25
	Hotham's Open Steak Sandwich 100g steak, bacon, egg, lettuce, tomato, beetroot, onion rings, cheese, pineapple and tomato relish served with chips	\$29
PRIVATE FUNCTION ROOM AVAILABLE	300g Emerald Valley Porterhouse 300g porterhouse cooked to your liking with chips, salad and your choice of sauce	\$36
	Hotham's Crumbed Sausages House crumbed beef sausages served with creamy mash potato, vegetables and topped with a house gravy	\$25
	Beer Battered Fish Beer battered whiting fillets, house made tartare sauce served with chips, salad and fresh lemon wedges	\$28