

GLUTEN FREE DINNER

ENTREE

Garlic Bread

Add cheese

Add bacon

\$10

\$1

\$2

Lime And Pepper Squid (For Two)

Served with a petite salad and garlic aioli

\$20

Tapas Squid (For Two)

Grilled salt and pepper squid served with chipotle mayo

\$20

Hotham Nachos

With mexican beef cheeks, topped with chipotle bbq sauce, cheese, guacamole, sour cream and jalapenos

\$20

Grilled Chicken Skewers (4)

Grilled chicken tenders with a side of satay sauce

\$15

Prawn And Ginger Dumplings (4)

Served with pickled carrot, onion and a chilli soy dipping sauce

\$15

MAINS

Eggplant Parmigiana

Crumbed and fried eggplant topped with roasted pumpkin, caramelized onions, spinach, napoli and melted mozzarella served with house made wedges and slaw

\$25

Crumbed Barramundi

Served with house made potato wedges and slaw

\$31

Garlic Prawn Fried Rice

Asian inspired fried rice with prawn, garlic, onions and beans

\$29

Nacho Parmigiana

Topped with corn chips, pulled beef cheeks, chipotle bbq sauce, mozzarella, jalapenos and sour cream served with chips and salad

\$31

Satay Chicken Pasta

Succulent chicken with onion, garlic, spinach and a house made satay sauce with pasta and fried shallots

\$29

Warm Vegetarian Salad

Spinach, roasted pumpkin, grilled onion and roasted capsicum in a pomegranate dressing

\$24

Chicken And Spinach Salad

Roasted chicken, roasted pumpkin, spinach and onion with a house made honey mustard dressing
(available in vegetarian)

\$25

Beef Cheek Risotto

Slow cooked pulled beef cheek with onion, tomato, spinach and garlic in a tomato ragu

\$27

GLUTEN FREE DINNER

Nasi Goreng (Indonesian Fried Rice)

Indonesian fried rice with prawns, chicken, wombok and beans in a house made nasi sauce

\$28

Beef Schnitzel

House crumbed herb and cheese beef schnitzel served with chips, salad and gravy

\$29

Vegetarian Pasta/Risotto

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

\$28

Chicken Basil Pesto Pasta

Roasted chicken, onion, garlic, spinach in a basil pesto cream sauce

\$28

Garlic Prawn Fried Rice

Asian inspired fried rice with prawns, garlic, onions, beans and scrambled egg

\$29

Puttanesca Pasta

Olives, anchovies, diced tomato, capers and chilli served in a rich tomato and olive oil sauce

\$25

SIDES

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

\$7

HOTHAM CLASSIC'S
GLUTEN FREE
DINNER

<u>Potato, Bacon And Leek Soup</u>	\$15
House made potato, bacon and leek soup served with a toasted gluten free garlic bread	
<u>Hotham's Rissoles</u>	\$26
Hotham's house made rissoles served with a creamy mash potato, vegetables and house gravy	
<u>Chicken Schnitzel</u>	\$27
Served with chips, salad and house gravy	
<u>Hotham's Mixed Grill</u>	\$37
100g steak, bacon, rissole, crumbed sausage, caramelized onions, tomato, mushrooms and a fried egg with chips and house gravy	
<u>Chicken Parmigiana</u>	\$29
Topped with house made napoli, shaved ham and mozzarella cheese served with chips and salad	
<u>Lime And Pepper Squid</u>	\$29
Flash fried lime and pepper squid served with chips, salad and a house made garlic aioli	
<u>Hotham Open Burger</u>	\$38
Beef pattie, bacon, egg, caramelized onions, lettuce, beetroot, tomato, cheese, mustard, tomato relish and a side of chips	
<u>Hotham's Lambs Fry</u>	\$26
Bacon, onion gravy with creamy mash potato and seasonal vegetables	
<u>Hotham's Open Steak Sandwich</u>	\$30
100g steak, bacon, egg, lettuce, tomato, beetroot, cheese, onion, pineapple and tomato relish served with chips	
<u>300g Emerald Valley Porterhouse</u>	\$36
300g porterhouse cooked to your liking with chips salad and your choice of sauce	
<u>Hotham's Crumbed Sausages</u>	\$26
House crumbed beef sausages served with creamy mash potato, vegetables and topped with a house gravy	
<u>Battered Fish</u>	\$29
Battered whiting fillets, house made tartare sauce served with chips, salad and fresh lemon wedges	