

SNOWLINE HOTEL

FOOD ALLERGIES

We aim to cater to customers with food allergies or intolerances, but we cannot guarantee completely allergy-free or nut-free meals. Please notify our staff when placing your order.

SMALL PLATES		MAINS	
CHEESY GARLIC BREAD (4) (V)	\$12	RED LENTIL DAHL (VG) 🗲	\$26
BRUSCHETTA (4) (V) toasted ciabatta topped with pico de gallo, feta & balsamic glaze.	\$16	topped with roasted pumpkin, jasmine rice, coriander, coconut cream & crispy shallots. • add roti \$4	
POUTINE chips topped in a rich thick gravy, cheese mix & bacon crumb. CRISPY CHICKEN WINGS • 6 wings \$18 • 10 wings \$29	\$17	NASI GORENG (V) (GF) ≠ famous Indonesian fried rice, made with fresh herbs & spices, topped with spring onion, crispy shallots & a fried egg. • add chicken +\$4	\$26
coated in a cajun spice butter, served with a wedge of lime & chipotle mayo. MUSHROOM ARANCINI (5) (V) served on chilli jam & topped with	\$19	CLASSIC FISH 'N' CHIPS lightly battered fish served with chips, a garden salad, house made tartare sauce & a wedge of lemon.	\$29
parmesan. SEA SALT CHIPS	\$11	<u>300G BLACK ANGUS</u> <u>PORTERHOUSE STEAK</u> (GF)	\$44
CHARRED BROCCOLI BURGERS served with chips. gluten free buns +\$4	\$8	served with crispy duck fat potatoes, charred broccoli, buttery carrots & crispy shallots.	
WAGYU CHEESEBURGER served in a brioche bun with chipotle mayo, pickles & crispy shallots.	\$27	CHICKEN SCHNITZEL served with a garden salad, chips, rich gravy on the side & a wedge of lemon.	\$28
make it a double +\$6add bacon +\$4		CHICKEN PARMA Napoli sauce, smoked ham, 3 cheese blend, served with a garden salad &	\$32
OLD SKOOL BEEF BURGER served in a brioche bun with BBQ sauce, cheese, bacon, egg, tomato, lettuce & crispy shallots.	\$29	chips. • add pineapple + \$4 SALADS	
VEGGIE BURGER (V) served in a brioche bun with tomato, lettuce & coleslaw. • add halloumi + \$4	\$27	SPICED PUMPKIN SALAD (V) (GF) with mixed leaf, cherry tomatoes, capsicum, carrots, cucumber, feta & cashews.	\$25
BUFFALO CHICKEN BURGER served in a brioche bun, this succulent chicken thigh is coated in a	\$28	GRILLED CHICKEN SALAD (GF) with mixed leaf, cherry tomatoes, capsicum, carrots, cucumber, feta & cashews.	\$26
buffalo sauce with cheese, lettuce,aioli, crispy shallots & pickles.add pineapple + \$4	(V) Vegetarian (VG) Vegan (GF) Gluten Free	Add: • halloumi \$4 • pineapple \$4	



1.1% added to all card transactions.

8% surcharge applies on Sunday's.

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FISH 'N' CHIPS	\$14
CHICKEN SCHNITZEL & CHIPS	\$14
MINI CHEESEBURGER & CHIPS	\$14
CHICKEN PARMA & CHIPS	\$16
PENNE PASTA	\$10
 NAPOLI SAUCE 	
 CREAMY CHEESE SAUCE 	

KIDS ICE CREAM SUNDAE \$7 vanilla ice cream topped with either

chocolate, raspberry or caramel sauce. Sprinkles can be added.

DESSERTS

<u>CREME BRÛLÉE</u>	\$14
Served with berry compote and seasonal berries.	
CHOCOLATE BROWNIE served with vanilla ice cream,	\$14

ICE CREAM SUNDAE (GF) \$14

vanilla ice cream toppped with berry compote, brownie crumb, honeycomb & seasonal berries.

honeycomb, fresh berries & mint.

CHEESECAKE OF THE DAY served with vanilla ice cream, berry compote, honeycomb & seasonal berries.

\$9 **AFFOGATO** vanilla ice cream served with a shot of

- add Bailey's +\$6
- add Tia Maria +\$6

espresso & shaved chocolate.

Have you had a chance to look at our wine & cocktail menus?



FISH 'N' CHIPS served with a garden salad, house made tartare sauce & a wedge of

\$22

\$21

\$23

lemon.

CHICKEN SCHNITZEL

served with a garden salad, chips, wedge of lemon & a rich gravy on the side.

CHICKEN PARMA

Napoli sauce, smoked ham, 3 cheese blend, served with a garden salad & chips.

SAUCES

GRAVY	<u> </u>
PEPPERCORN	\$3 \$4
CHIPOTLE	\$2
AIOLI	\$2
MUSHROOM	\$4
BUFFALO	\$3
BBQ/TOMATO	FREE

HOT DRINKS

ESPRESSO		\$4
LONG BLACK		\$4.5
FLAT WHITE	\$5	\$6
LATTE	\$5	\$6
ICED LATTE		\$7
CAPPUCCINO	\$5	\$6
MOCHA	\$5	\$6
BABYCINO		\$2
HOT CHOCOLATE	\$5	\$6
CHAI LATTE	\$5	\$6
TEA English Breakfast, Earl Grey, Green, Peppermint.	\$4	\$5

\$14