TERRIGAL Hotel

ESTD 1957

BISTRO OPEN FROM 11AM DAILY

GF - Gluten Free // GFO - Gluten Free Option // V - Vegetarian // VE - Vegan // VGO - Vegan Option

Please note our menu contains allergens and is prepared in a kitchen with nuts, shellfish & gluten. While efforts are taken to accommodate dietary needs, we cannot guarantee our food will be allergen free.

All seafood is sourced from Australia. 10% surcharge applies on public holidays.

STARTERS

Garlic bread, confit garlic, cream cheese V — 12
Korean fried chicken wings (original seasoning or sticky) — 22
Crispy SA squid, coriander, lime, spiced salt GF — 24
Pork belly, cucumber & radish salad, ginger caramel GF — 22
Corn ribs, spiced salt, garlic aioli V. VGO — 14

BURGERS *Served with chips*

Angus patty, butter lettuce, tomato, pickle, house sauce GFO — 26
Southern fried chicken, butter lettuce, kimchi, garlic aioli — 25
Fried mushroom, lettuce, hummus, halloumi, avocado V, VGO, GFO — 24

SALADS

Wedge GF — 22
Iceberg lettuce, ranch dressing, house smoked bacon, soft egg

Mediterranean V, VGO — 24
Roasted pumpkin, avocado, chickpeas, tomato, spiced cauliflower, hummus, couscous, feta, pickled onion

Add on

Grilled chicken thigh GF — 9
Grilled SA king prawns GF — 14
Smoked salmon GF — 11



PIZZA

Margherita V — 24
Tomato base, mozzarella, basil

Siciliana — 26
Tomato base, mozzarella, capers, anchovies, olives

Capricciosa — 27
Tomato base, mozzarella, ham, mushrooms, artichokes, olives

Quattro formaggi V — 25
Tomato base, mozzarella, fontina, gorgonzola, parmigiano

Tirolese — 26
Tomato base, mozzarella, house smoked bacon

Gamberi — 30
Tomato base, SA king prawns, mozzarella, chilli, rocket

MAINS



Panko crumbed chicken schnitzel — 28
Seasoned chips, house salad, choice of sauce
Make it a parmi - sugo, house smoked pork belly, mozzarella — +9

Beer battered local flathead — 30
Seasoned chips, house salad, tartare, lemon

Sage potato gnocchi V — 30
Butternut pumpkin, mushrooms, pecorino

250g Riverina black angus rump MB2+ GF — 38
Seasoned chips, house salad, choice of sauce

300g Riverina black angus scotch MB2+ GF — 52
Seasoned chips, house salad, choice of sauce

NT saltwater barramundi — 42
Cauliflower miso, brussels sprouts

Fettuccine carbonara — 32
Smoked pancetta, parmigiano reggiano

SAUCES & SIDES

Sauces GF — 4
Portobello mushroom, gravy, creamy mixed peppercorn, béarnaise

Seasonal greens, garlic butter, grilled lime V, GF — 12
Chips VE, GF — 12
Double fried hand cut chips, black garlic aioli V, GF — 18
House salad, lemon confit garlic dressing VE, GF — 10

KIDS MENU *Under 12*

Chicken nuggets, chips, tomato sauce — 14
Cheeseburger, chips, tomato sauce — 14
Ham & cheese pizza — 14
Battered local flathead, chips, tartare — 14
Steak, mash & veg GF — 14

Add a choc top ice cream +4

DESSERTS

Warm walnut brownie, berry coulis, vanilla bean ice cream — 16
Dulce de leche brûlée, almond biscotti GFO — 18
Pavlova, Chantilly cream, orange, dark chocolate, pomegranate GF — 18