# THE HOLDFAST HOTEL

# **STARTERS**

#### GARLIC BREAD (GFO/V)

Four slices of toasted sourdough with garlic butter + CHEESE \$3

#### **CAULIFLOWER POPCORN (GF/VG)**

Cauliflower marinated in buffalo hot sauce w/ vegan aioli & salad greens

### **VEGETABLE POTSTICKERS (V)**

Crispy vegetable dumplings w/ bean shoots, pickled carrot & fresh coriander w/ sesame sauce

#### **CHICKEN LUMPIA**

Four house-made spring rolls filled w/ chicken mince, cabbage & carrot w/ peanut sweet chilli sauce

#### **CRISPY WINGS (1KG) (GF)**

Crispy fried chicken wings with your choice of honey BBQ or buffalo hot sauce w/ aioli

#### **PORK BELLY BITES (GF)**

Crispy pieces of pork tossed in chef's signature BBQ chipotle sauce w/ salad greens

#### TRIO OF DIPS (GF)

Toasted flat bread w/ olive oil & balsamic, basil pesto & hummus

### **BOWL OF CHIPS (GF/VG)**

W/ tomato sauce

#### **BOWL OF WEDGES (V)**

W/ sour cream & sweet chilli

# **TO SHARE**

Battered flathead, salt & pepper squid, prawns, oysters, smoked salmon, pickled octopus, lemon & tartare sauce

Chicken Lumpia, pork belly bites, salt & pepper squid, ham, salami, kalamata olives, roasted capsicum, camembert, flatbread & pesto

# **CLASSICS**

#### **CHICKEN SCHNITZEL**

Parmesan & herb crumbed chicken breast w/ chips, salad & your choice of sauce

#### Plant-based chicken +4

#### \$14.00 **BEEF SCHNITZEL**

\$7.00

\$8.00

MEMBERS

\$15.00

MEMBERS

\$15.00

\$16.00

MEMBERS

\$15.00

\$16.00

MEMBERS

\$16.00

\$17.00

MEMBERS

\$17.00

MEMBERS

\$9.00

\$10.00

MEMBERS

\$12.00

\$13.00

MEMBERS

\$47.00

\$48.00

MEMBERS

\$52.00

\$53.00

Herb & onion crumbed beef schnitzel w/ chips, salad & your choice of sauce

#### **TOP UP YOUR SCHNITZEL**

KILPATRICK **PRAWNS** 

PARMIGIANA Ham, cheese & Napoli sauce Bacon, onion, cheese & kilpatrick sauce MEATLOVERS Ham, salami, cheese & Napoli sauce Prawns in creamy garlic sauce

## **SALT & PEPPER SQUID (GF)**

Lemon pepper seasoned squid w/ chips, salad, aioli & lemon

#### FISH & CHIPS (GFO)

Battered, crumbed or grilled flathead w/ chips, salad, tartare MEMBERS \$16.00

#### \$17.00 **ROAST OF THE DAY (GF)**

W/ roasted potatoes, seasonal vegetables & gravy

#### **SOUTHERN FRIED CHICKEN**

\$18.00 Buttermilk & cajun marinated chicken w/ chips, salad & chipotle

### **SEAFOOD TRIO (GFO)**

Salt & pepper squid, battered flathead, prawns, chips, salad, tartare & lemon

### **BEEF RAGU**

Rich tomato and wine ragu, blistered cherry tomatoes, pappardelle & parmesan

# SALADS

#### **HOLDY CAESAR SALAD (GFO)**

Cos lettuce, crispy bacon, parmesan, croutons, Caesar dressing & a poached egg

#### **ROAST PUMPKIN SALAD (GF/V/VG)**

W/spinach, roasted pumpkin, beetroot, red onions, cherry tomatoes, feta & balsamic dressing

## **SQUID SALAD (GF)**

Lemon pepper seasoned squid, salad mix, cucumber, cherry tomatoes, red onions, olives & tzatziki dressing

**MEDITERRANEAN (V)** 

SALAD ADD ONS SQUID \$5 | PRAWNS \$7 | CHICKEN \$5

# FROM THE GRILL

MEMBERS

\$31.00

\$32.00

MEMBERS

\$42.00

\$43.00

MEMBERS

\$34.00

\$35.00

MEMBERS

\$28.00

\$29.00

MEMBERS

\$31.00

\$32.00

MEMBERS

\$32.00

\$33.00

MEMBERS

\$34.00

\$35.00

MEMBERS

\$22.00

\$23.00

MEMBERS

\$21.00

\$22.00

MEMBERS

\$23.00

\$24.00

MEMBERS

\$23.00

\$24.00

8

8

MEMBERS

\$28.00

\$29.00

MEMBERS

\$10.00

\$11.00

#### **BEEF CHEEK (GF)**

MEMBERS

\$23.00

\$24.00

MEMBERS

\$25.00

\$26.00

MEMBERS

\$25.00

\$26.00

MEMBERS

\$24.00

\$25.00

MEMBERS

\$23.00

\$24.00

MEMBERS

\$23.00

\$24.00

MEMBERS

\$31.00

\$32.00

MEMBERS

\$25.00

\$26.00

MEMBEDS

\$21.00

\$22.00

MEMBERS

\$21.00

\$22.00

MEMBERS

\$23.00

\$24.00

MEMBERS

\$22.00

\$23.00

**MEMBERS** 

\$23.00

\$24.00

MEMBEDS

\$23.00

\$24.00

+ \$5

+ \$6

+ \$7

+ \$8

Slow cooked beef cheek in a trio of mushroom braise w/ sweet potato gnocchi & speck

### **300GM SCOTCH FILLET (GF)**

120-day grain fed w/roasted potatoes, steamed broccolini & your choice of sauce

### **300GM PORTERHOUSE (GF)**

120-day grain fed w/ chips, salad & your choice of sauce

#### **CHICKEN BREAST (GF)**

Pan seared chicken breast, stuffed with sun dried tomatoes, brie & spinach w/ roasted kipfler potatoes & pepperonata

#### PORK BELLY (GF)

Crispy pork belly w/ caramelised pear, rocket & parmesan salad, roasted potatoes & apple jacks & chipotle sauce

## **GARLIC PRAWNS (GF)**

Pan fried prawn cutlets, jasmine rice pilaf, crispy shallots & white wine garlic cream sauce

### **CRISPY SKIN SALMON**

Crispy skinned salmon coated in Moroccan spice mix, sumac & parsnip puree w/ herbed citrus cous cous

## SAUCES Gravy | Mushroom | Diane | Pepper | Red Wine Jus

### **BRISKET BEEF BURGER**

Beef brisket, bacon, onion rings, cheese, lettuce & tomato chutney on a milk bun

## **PUMPKIN BURGER (VG/V/GFO)**

Butternut pumpkin patty, avocado, roasted capsicum, lettuce, tomato & vegan siracha mayo on a milk bun

## **SFC BURGER**

Southern fried chicken, bacon, cheese, lettuce, tomato & chipotle sauce on a milk bun

## **STEAK SANDWICH**

Rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions & BBQ sauce on Turkish bread

CHIPS (V/GF) **CREAMY MASH (V/GF)** STEAMED VEG (V/GF)

**HOUSE SALAD (V/GF) BUTTERED BROCCOLINI (V/GF)** 

**HOUSE COLESLAW (V/GF)** 

# **DESSERTS**

### 'THE TROUGH' (share between 2-4 people)

Chocolate soil, chocolate chip cookie, marshmallow, whipped cream, vanilla bean and triple choc ice cream, strawberries, chocolate sauce, popping candy & wafer sticks

#### STICKY DATE

Traditional sticky date pudding, butterscotch sauce & vanilla bean ice cream

## **CAPTAIN'S CATCH (GFO)**

## THE HOLDY BITS & BOBS PLATTER

Gluten free available + \$5 / Vegan Cheese + \$4

## **MARGHERITA (V)**

Vine ripened Roma tomatoes, bocconcini, mozzarella & fresh basil on a Napoli sauce base

## **BBQ CHICKEN**

Marinated chicken, onions, roasted capsicum, mushrooms & mozzarella on a BBQ sauce base

### MEMBERS \$20.00

Grilled eggplant, zucchini, roasted capsicum, baby spinach & mozzarella on a Napoli sauce base **LOADED PIZZA** 

# \$21.00

MEMBEDS

\$23.00

# \$22.00

Slow cooked lamb, cherry tomatoes, olives, spinach, tzatziki & mozzarella on a Napoli sauce base

anchovies & mozzarella on a Napoli sauce base

Salami, ham, onion, mushrooms, roasted capsicum, olives,

V - Vegetarian | GF - Gluten Free | GFO - Gluten Free Option | VG - Vegan To ensure that our kitchen can take all necessary care when preparing your food, please disclose allergies and dietary requirements to staff when ordering

