

DINNER MENU

The DELATITE HOTEL

EAT DRINK RELAX

LIGHT BITES & SHARE PLATES

GARLIC BREAD 13.5 VG / NF

Crusty sourdough cob loaf loaded with garlic butter

Add cheese 2.5

HOUSE MARINATED OLIVES 12.5 V / NF / DF / GF

Garlic, chilli, rosemary, orange, lemon, thyme

SOUP OF THE DAY 17.5 GFO / VG

Served with a warmed ciabatta roll

LOADED HUMMUS 19.5 VG / NF / DFO

Quinoa tabouli, chickpeas, pomegranate, candied pepitas, crispy kale, sweet potato crisps, sesame dukkah, flat bread

Extra flat bread 4.5

SALT & PEPPER SQUID 23 DF / NF

Salt & pepper dusted squid, citrus mayonnaise, served with a garden salad

PLUM SESAME CHICKEN 19.5 NF / DF

Karaage chicken pieces, sticky plum sauce, Asian herbs, toasted sesame

FRIED PRAWN & GINGER DUMPLINGS 19.5 NF / DF

Grandmas' chilli, black vinegar, toasted sesame, fried shallots, Asian herbs

VEGETARIAN SPRING ROLLS 19.5 V / NF / DF

Asian slaw, lime & sweet chilli dipping sauce

FOOD ALLERGIES?

Please advise clearly when ordering.

SMALL MEALS

FOR SENIORS & UNDER 12 YEARS ONLY

17.90

(Kids meal include a free juice or soft drink)

PARMA WITH CHIPS & SALAD NF

FISH & CHIPS WITH SALAD NF

CHICKEN SCHNITZEL, CHIPS & SALAD NF / DF

Swap salad for vegetables 2.5

BANGER & MASH NF / GF

RIGATONI NAPOLITANA VG / VO / GFO / DFO

RIGATONI BOLOGNESE GFO / DFO

12 HOUR ROAST LAMB 19.5 NF / GF / DF

SIDES

SUPER CRUNCH FRIES 12.5 VG / NF / DF

Secret seasoning, tomato sauce, confit garlic aioli

CHEESY CHIPS & GRAVY 16.5 NF

Secret seasoning, aged cheddar, mozzarella, gravy

Add caramelized pancetta lardons 4.5

DELATITE SALAD 12.5 VG / NF / GF / DFO

Swiss chard, roquette, radicchio, parmesan, cranberry, champagne vinaigrette

HOUSE SLAW 12.5 VG / NF / GF / DFO

Cabbage, carrot, radish, red onion, cherry tomato, fresh herbs, horseradish dressing, fried shallot

SEASONAL GREENS 12.5 V / NF / DF / GF

Extra virgin olive oil, flaked salt, cracked pepper

BEER BATTERED ONION RINGS 12.5 NF / VG

Served with chipotle aioli

Please note: 15% surcharge on public holidays

V = VEGAN VG = VEGETARIAN GF = GLUTEN FREE NF = NUT FREE DF = DAIRY FREE
O = OPTIONAL AVAILABLE WITH MODIFICATION

DINNER MENU

MAIN MEALS

BISTRO MAINS

JAPANESE CHICKEN KATSU 29.5 DF / NF

A snowfield favourite - Panko crumbed chicken breast, steamed rice, Japanese curry sauce, pickled ginger, nori

PRAWN & CHORIZO LINGUINI 36.5 GFO / NF

Fresh pasta, local chorizo, confit garlic & white wine emulsion, cherry tomatoes, roasted capsicum, roquette, pangratata

HUMPTY DOO BARRAMUNDI 38 NF / DF / GF

Crispy skin, seasonal greens, bean shoots, Asian herbs, fried shallots, coconut laksa sauce

Add roti 4.5

Steamed rice 4

BANGERS & MASH 29 NF / GF

Local Italian pork & pepper sausages, seasonal greens, roast cherry tomatoes, caramelized onion, gravy

BEEF CHEEK & PANCETTA PIE 32 NF

In a rich gravy with mushrooms & peas, served with rustic potatoes, garden salad, chunky tomato relish

HOUSE CURRY SPECIAL 32.5 NF / GF / DFO

Authentic house made curry served with steamed rice, kachumber salad, raita, pappadams

Add roti bread 4

MUSHROOM PIE 32 NF / VG

A delicious medley of mushrooms, leek and potato, sour cream gravy, tarragon, served with rustic potatoes, garden salad, chunky tomato relish

WARM WINTER VEGETABLE SALAD 26.5

NF / GF / VG / VO / DFO

Honey roasted carrots & parsnip, roast pumpkin, spiced cauliflower, candied pepitas, swiss chard, rocket & radicchio, labneh, nut free dukkah

EGGPLANT PARMIGIANA 29.5 VG / NF

Panko crumbed eggplant topped with Napoli, aged cheddar and mozzarella, olive and caper tapenade, salsa verde, served with chips & Delatite salad

Swap salad for vegetables 2.5

PUB CLASSICS

CHICKEN PARMIGIANA 31 NF

Panko crumbed chicken breast, hardwood smoked ham, aged cheddar & mozzarella cheese, napoli, served with chips & Delatite salad

Swap salad for vegetables 2.5

Add gravy 2.5

THE BAD BOY PARMA 33.5 NF

Our chicken parmigiana topped with caramelized pancetta lardons, Thai sweet chilli, sour cream, spring onions, served with chips & Delatite salad

Swap salad for vegetables 2.5

Add gravy 2.5

TRADITIONAL FISH & CHIPS 29.5 NF

Beer battered flathead tails with our own loaded tartare, served with Delatite salad

Swap salad for vegetables 2.5

12 HOUR ROAST LAMB 31 GF / NF / DF

Tender & tasty slow cooked lamb, rustic potatoes, roast pumpkin, seasonal greens, mint jelly, gravy

CHEESE BURGER ON BRIOCHE 27.5

NF / GFO / DFO

Beef brisket & chuck patty, American cheese, bread & butter pickles, mac sauce, smoked tomato relish, onion rings, served with chips

Add bacon 4.5 Make it a double 7.5

GF option 4.5

STICKY PORK RIBS (1/2 RACK) 37 NF / GF

Slow cooked Tennessee ribs, rustic potatoes, horseradish slaw, onion rings, Jack Daniels bbq sauce

VICTORIAN BLACK ANGUS STEAK & CHIPS

NF/DFO

Served with chips, Delatite salad, your choice of sauce (gravy / pepper sauce / mushroom gravy / red wine jus / garlic butter)

300gm Scotch Fillet 49

300gm Porterhouse 46

Swap salad for vegetables 2.5

BUTCHERS CUT - Ask for this weeks special available until sold out! **(Market price)**

DO YOU HAVE A FOOD ALLERGY? PLEASE CHECK WITH OUR STAFF BEFORE ORDERING