

SMALL plates

CAPRESE SALAD gf

Vanella Bocconcini, vine ripened tomatoes and fresh basil

SA KING PRAWNS

Wrapped in Kataifi pastry, served with chilli mayonnaise

SMOKED TASMANIAN SALMON

Served on crostini with crème fraiche and dill

CRISPY FRIED SQUID gf

Grilled lemon, fresh herbs and garlic aioli

LOBETHAL BRIE AND APRICOTS

Sun-dried apricots served with lavosh crackers

HOMEMADE BABA GANOUSH

Grilled flat breads and toasted sesame seeds

GRILLED HALOUMI

Rocket, toasted seeds and nuts, drizzled with balsamic

PROSCIUTTO WRAPPED ASPARAGUS

Black truffle and walnut dressing

1 FOR \$14 | 2 FOR \$26 | 3 FOR \$38

12" PIZZA

Margherita Pizza, fresh tomatoes, basil & buffalo mozzarella	16
Prosciutto & Rocket Pizza, tomato base, buffalo mozzarella & extra virgin olive oil	16
Bianca Pizza, white truffle, garlic, buffalo mozzarella, parmesan cheese & cracked pepper	16
Capricciosa Pizza, San Marzano tomatoes, mushrooms, artichoke, olives, Italian ham & buffalo mozzarella	16
Romano Pizza, potato, pancetta, garlic, rosemary, extra virgin olive oil & buffalo mozzarella	16
Pork & Fennel Sausage Pizza, tomato passata, buffalo mozzarella, apple & rocket	16
Hawaiian Pizza, tomato base, Italian ham, pineapple, oregano & buffalo mozzarella	16
Supreme Pizza, Salami, ham, capsicum, onion, pineapple, mushrooms & buffalo mozzarella	16
Gluten Free Base	+2

SALADS

GRILLED HALOUMI SALAD gf v

Beetroot, Swiss brown mushrooms, toasted macadamia nuts caramelized onions drizzled with balsamic vinaigrette 20

CAESAR SALAD

Grilled gem lettuce, radicchio, crispy pancetta, soft boiled egg, anchovies, shaved Pecorino and crostini 21

MEXICAN FARRO AND QUINOA SALAD ve

Avocado, cherry tomatoes, capsicum, corn and black beans, chilli and lime dressing 19

Add chicken 6

- v vegetarian, gf gluten free ve - vegan
Please let us know if you have any dietary requirements or allergies

 **Britannia
Hotel**

MAINS

Sous-vide Murray Valley pork tenderloin, pancetta, zucchini, peas, charred shallots, pea veloute and herb oil **gf** 30

Steamed NT Barramundi, wok tossed Asian greens, fried shallots, garlic, chilli, coriander, sesame seeds and ginger and shallot broth sauce **gf** 29

Prosciutto wrapped chicken breast stuffed with basil, sundried tomatoes and provolone, served with mashed potatoes and flash fried greens 30

Home-made pumpkin and ricotta ravioli, sage brown butter sauce and pecorino romano **v** 27

Home-made egg fettucine, SA king prawns, tomatoes, capers, pea tendrils, chilli and garlic in a tomato passata sauce **gf** 27

Traditional Nepalese bean and vegetable curry, served **ve** 22

BURGERS

SA Coorong Angus beef burger melted cheese, lettuce, tomato, caramelized onion, beetroot bacon and hot tomato chutney 21

Portuguese chicken burger crispy bacon tomato, cheese, lettuce and peri peri sauce 21

Sweet potato and black bean burger, quinoa, avocado, lettuce, tomato and chilli mayonnaise 21

* All burgers served with chips

FROM the GRILL

250GM MSA Porterhouse Steak 28

250 MSA American T-Bone 26

250gm Eye- Fillet 38

350gm Scotch Fillet 35

*All steaks are served with a choice of any two sides from the menu

PUB classics

Seafood trio, battered whiting, salt and pepper squid and kataifi wrapped prawns, served with chips, salad and tartare 26

Whiting, your way served with chips, salad and tartare 24

300gm chicken breast schnitzel, served with chips and salad 21

300gm beef schnitzel, served with chips and salad 21

SA salt and pepper squid, served with chips, salad and tartare 23

KIDS menu

Beef sliders, tomato, cheese and lettuce and chips

Chicken nuggets and chips

Hawaiian pizza

Fish and chips

Fettucine bolognese with mozzarella cheese

\$10

(Includes softdrink/juice and vanilla ice cream)

SIDES

Garlic bread 7

Rosemary, garlic and vino crispy potatoes 9

Crispy chips tomato sauce and garlic aioli 9

Home- made onion rings, tomato sauce, garlic aioli and BBQ sauce 8

Seasoned wedges, sweet chilli and sour cream 9

Greek salad or seasoned vegetables 9

Mashed potatoes 8

Basmati rice 6

TOPPINGS and SAUCES

Gravy, mushroom, pepper, Diane **gf** 1

Parmigiana – tomato sugo, mozzarella 3

Hawaiian-tomato sugo, ham, pineapple, mozzarella 4

Kilpatrick-tomato sugo, bacon, barbeque sauce and mozzarella 4

Prosciutto and egg, tomato sugo and hollandaise sauce 4

DESERTS

Berry compote drizzled over vanilla cheesecake

Whipped ricotta and lemon tartlet with blueberries and honey

Toblerone chocolate mousse topped with toasted marshmallows

Mini Pavlova, topped with Chantilly cream, fresh berries, kiwifruit and passionfruit **gf**

Nut Sundae, chocolate, caramel or strawberry

Affogatto, single shot segafreddo espresso served with vanilla ice cream

1 FOR \$9 | 2 FOR \$17 | 3 FOR \$24 | 4 FOR \$30

Cheese Plate, local Lobethal brie and blue cheese, fig paste, trevallie sun-dried apricots, toasted nuts and lavosh crackers

14/26

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IBH Britannia
Hotel