MENU

LUNCH & DINNER

MON/WED-SUN

11:30-2PM & 5:00-8:00PM



STARTERS

GARLIC BREAD (v) garlic, mixed herbs	7
CHEESY GARLIC BREAD (v) our garlic bread, mozzarella, cheddar	10
BRUSCHETTA (v) vine ripened tomatoes, basil, fetta, balsamic glaze	13
WEDGES (v) sour cream, sweet chilli	10
HOUSE WINGS (10PCS) Spicy Buffalo – hot sauce, blue cheese dressing BBQ – house BBQ sauce, aioli	17
SALT & PEPPER SQUID spiced rice flour crust, salad leaves, aioli, sweet vinaigrette, lemon	16/24
GARLIC PRAWN POT creamy sweet chilli, fresh lime, chargrilled ciabatta	17
SALAD	
HOUSE CAESAR (vo) cos, crispy, bacon, egg, sourdough croutons, parmesan	16
add haloumi +6, chicken or garlic prawns +7	
SUPER SALAD (v/gf) baby greens, roast pumpkin & beetroot, feta, toasted seeds, house vinaigrette	19
add haloumi +6, chicken or garlic prawns +8	
CHICKEN & CRISPY NOODLE SALAD peri peri chicken, fried noodles, baby leaves, cherry tomato, avocado, halloumi, fire roasted peppers	24

NORTHERN GRILL

	mash potato and vegetables, choice of sauce	
	250G SIRLOIN 100 day grain fed	28
wo me ne	300G RUMP 100 day grain fed	35
	300G SCOTCH FILLET 100 day grain fed	39
wo ine	RACK OF PORK RIBS house bbq, chips, slaw, smoked chipotle mayo	38
	TOPPERS	
	GARLIC PRAWNS	8
	BBQ PORK RIBS	8
	CLASSICS	
	served with chips (excluding nachos)	
wo	BEEF & BEAN NACHOS (vo) tomato salsa, melted cheese, sour cream, guacamole	20
	CHEESE BURGER (vo) bacon, cheese, onion, pickles, ketchup, mustard	20
wo me	SOUTHERN FRIED CHICKEN BURGER slaw, chipotle mayo	22
	STEAK SANDWICH scotch fillet, bacon, lettuce, cheese, tomato relish, caramelised onion, aioli	24
wo me	CHICKEN SCHNITZEL herbed panko crumb, salad, gravy	24
	CHICKEN PARMIGIANA double smoked ham, house napoli, mixed mozzarella, salad	28
wo ne	BEER BATTERED FISH & CHIPS flathead, salad, house tartare, lemon	24

MAINS

	FILLET MIGNON	38
	grain fed eye fillet, smoky bacon, creamy mashed potato, wilted spinach, broccolini, herbed butter	
wo ne ne	SLOW ROASTED PORK BELLY (gf)	29
	roasted baby potatoes & pumpkin, steamed greens, jus	
wo me	PRAWN LINGUINI (vo)	28
	chilli & garlic, white wine, cherry tomatoes, italian parsley, parmesan	
	CRISPY SKINNED BARRAMUNDI (gf)	28
	premium fillet, salad of baby greens, roast pumpkin, beetroot, toasted seeds, vinaigrette	
	CHEFS CURRY	29
	see the daily specials board	
	NEW ORLEANS STYLE CHOWDER	32
	prawns, calamari, mussels, barramundi, rustic vegetables, creamy soup, fresh herbs, grilled ciabatta	
	PORTUGESE CHICKEN	32
	roasted ½ chicken, garden salad, chips, our peri peri sauce	
	SIDES & SAUCES	
	SEASONAL VEGETABLES	8
	lemon butter	
	MASHED POTATO	7
	BOWLS OF FRIES	7
	SAUCES pepper, gravy, mushroom, dianne, creamy garlic, red	2.5
	wine jus, bernaise, aioli	
	LITTLE LEGENDS	
	all served with fries and sauce, includes drink & ic block $\!\!\!\!\!\!\!^*$	e
	CHICKEN NUGGETS	12
	CHEESE BURGER	12
	BATTERED FISH	12

DESSERT

STICKY DATE PUDDING butterscotch, vanilla ice cream, candied pecans	12
CHOC VANILLA ICE CREAM SUNDAE toasted marshmallows, mixed nuts, chocolate fudge, berry coulis	12
ZESTY LEMON TART whipped cream, vanilla ice cream, candied citrus	12

WEEKDAY \$15 LUNCHBOX

WRAP OF THE DAY

served with chips

LUNCH BEEF BURGER (VO)

cheese, tomato, lettuce, relish, aioli

CHICKEN SCHNITZEL

chips, salad, choice of sauce
*make it a schnitty burger +2

BEER BATTERED FISH & CHIPS

chips, salad, house tartare, lemon

SUPER SALAD (V/GF)

baby greens, roast pumpkin & beetroot, feta, toasted seeds, house vinaigrette

ADD HALLOUMI +6 CHICKEN OR GARLIC PRAWNS +7

\$25 STEAK LUNCH

250G SCOTCH FILLET

chips, salad, choice of sauce

AVAILABLE MONDAY - FRIDAY. EXCLUDES PUBLIC HOLIDAYS

DISHES MAY CONTAIN ALLERGENS**

Please speak with our friendly chefs to discuss options for dietary requirements 15% surcharge applies on public holidays**

gf - gluten free, gfo - gluten free option

v – vegetarian vo – vegetarian option

Menu is subject to availability & change without prior notice

WEEKLY SPECIALS

MONDAY

TWO FOR ONE

DINNER



WEDNESDAY

\$18 STEAK NIGHT

DINNER

Scotch Fillet Upgrade \$5



THURSDAY

\$20 SCHNITTY FEST

DINNER



FRIDAY

FRESH SEAFOOD

DINNER

\$10 Cocktails. Live Music From 7:30pm



WEEKENDS

KIDSEATFree!

LUNCH



SUNDAY

\$19 ROAST

LUNCH + DINNER





SATURDAY

50¢ WINGS

LUNCH

- gr8northernhotel
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- * T&Cs apply. Members only. See staff for details

