

# - HOTEL - PHILLIP ISLAND

COWES 3922

## ENTRÉE + SHARE PLATES

<b>Garlic &amp; Cheese Pizza</b> anchovy crumb <b>(V GFO)</b>	17
<b>Calamari</b> aioli, furikake, lemon	22
<b>Seared Yellowfin Tuna</b> orange ponzu, wasabi mayo, white radish	24
<b>Raw Hiramasa Kingfish</b> Japanese dressing, onion, crispy sweet potato <b>(GF)</b>	25
<b>Mushroom Arancini</b> chilli jam, aioli 3pc <b>(V)</b>	19
<b>Tempura Cauliflower</b> honey wasabi sauce <b>(V VGO)</b>	18
<b>Korean Fried Chicken</b> gochujang sauce 6pc	23
<b>Pork Belly</b> wholegrain mustard jus, roasted coconut flakes <b>(GF)</b>	24
<b>Chilli Mussels</b> white wine tomato broth, fresh chilli, garlic sourdough <b>(GFO)</b>	26
<b>Vegetable Dumplings</b> sichuan soy sauce, shallots, spring onion 4pc	18
<b>Rocket &amp; Pear Salad</b> candied walnuts, parmesan, house dressing <b>(GF V VGO)</b>	15
<b>Broccoli &amp; Beans</b> garlic butter, sea salt, almond flakes <b>(GF V)</b>	15
<b>Chips</b> tomato sauce <b>(V)</b>	12

## MAINS

<b>Prawn Linguine</b> garlic & chilli olive oil, spinach, parmesan, anchovy crumb <b>(GFO)</b>	36
<b>Beer Battered Fish &amp; Chips</b> salad, tartare, lemon	33
<b>Chicken Parma</b> napoli, smoked ham, mozzarella, chips, salad	31
<b>Crispy Chicken Schnitzel</b> chips, salad, gravy, lemon	31
<b>Spinach Gnocchi</b> pumpkin, semi dried tomato, mushroom, sage butter, parmesan <b>(GF V VGO)</b>	30
<b>Thai Beef Salad</b> marinated beef, rice noodles, pickled carrot, herbs, lemongrass dressing, crushed cashews <b>(tofu option)</b>	29
<b>350g Porterhouse</b> chips, salad / choice of gravy, peppercorn or garlic butter	51
<b>extra sauces</b>	+2
aioli, tomato, bbq, gravy, peppercorn, garlic butter	

## LITTLE TACKERS

(12 years & under please)

<b>Fish &amp; Chips</b> tomato sauce	14
<b>Mac n' Cheese</b> with bacon <b>(VO)</b>	14
<b>Chicken Nuggets</b> chips, tomato sauce	14

## DESSERT

<b>Chocolate Tart</b> pistachio crumble, ice cream	15
<b>Sticky Date Pudding</b> butterscotch sauce, ice cream	15

**GF** = Gluten Free | **V** = Vegetarian | **VG** = vegan | **O** = option  
\*ALL DISHES AS MARKED GF, V, VG CAN BE MADE ON REQUEST

## 11" PIZZA

<b>Margarita (V)</b>	22
napoli, mozzarella, scarozza, crispy basil	
<b>Roasted Vegetable (V)</b>	25
green pepper cream, mozzarella, mixed vegetables, cracked pepper	
<b>Hawaiian</b>	25
napoli, smoked ham, pineapple, mozzarella	
<b>Butchers</b>	28
napoli, ham, salami, spiced chicken, bacon, mozzarella, bbq sauce	
<b>Prawn &amp; Chorizo</b>	31
green pepper cream, mozzarella, marinated garlic prawns, Spanish chorizo, rocket, lemon	
<b>Burrata</b>	33
napoli, 100g burrata cheese, rocket, prosciutto, pecorino	
<b>Hot Salami</b>	28
napoli, mozzarella, red capsicum, goats' cheese	

*gluten friendly & vegan cheese available*



# from the bar.

## WINE

	Gls	Btl
<b>Sparkling / Habitat Version Two</b> Multi Regional	11	44
<b>Prosecco / Hare &amp; Tortoise</b> King Valley	13	55
<b>Pinot Grigio / Kindred Spirits</b> Multi Regional	11	44
<b>Sauvignon Blanc / Little Goat Creek</b> NZ	13	52
<b>Chardonnay / Mr Bond</b> Mornington	13	52
<b>Moscato / Hardy's The Riddle</b> McLaren Vale	11	44
<b>Rosé / Hare &amp; Tortoise</b> Gippsland	12	48
<b>Pinot Noir / Rob Dolan</b> Yarra Valley	13	48
<b>Cab. Sauv / Four Horsemen</b> Coonawarra	11	45
<b>Shiraz / Bare Winemakers</b> McLaren Vale	12	48
<b>Tempranillo / Radio Boka</b> Spain	11	44
<b>Plus &amp; Minus Prosecco</b> 0%	10	

Full Wine list available

## COCKTAILS

<b>Raspberry Collins</b>	17
vodka, raspberry, rhubarb tonic, rosemary	
<b>Pinacolada</b>	20
bacardi coconut, lime, coconut cream, pineapple	
<b>Passionfruit Martini</b>	22
passoa, vodka, passionfruit, apple, lemon	
<b>Espresso Martini</b>	22
vanilla vodka, kahlua, little drippa	
<b>Chilli Margarita</b>	24
chilli infused tequila, cointreau, lime, agave, hellfire	
<b>Coconut &amp; Ginger Margarita</b>	24
1800 tequila, cointreau, grand mariner, ginger liqueur	
<b>Classic Margarita</b>	23
tequila, cointreau, lime, salt rim	
<b>Kiwi Mai Tai</b>	22
rum, disaronno, triple sec, kiwi, lime, pineapple	
<b>Lemon Cheesecake</b>	23
limoncello, licor 43, lemon, biscuit rim	

## FEELING SPRITZY?

<b>Aperol Spritz</b>	20
prosecco, orange bitters, soda	
<b>Grapefruit Spritz</b>	22
roku gin, italicus, lime, soda	
<b>Pinemango Spritz</b>	20
bacardi, mango, pineapple, mint, soda	

## BEER

### on tap.

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<b>Carlton Draught</b> 4.8%	11
<b>Great Northern Super Crisp</b> 3.5%	10
<b>Stone &amp; Wood Pacific Ale</b> 4.4%	11
<b>Jetty Road Pale Ale</b> 4.8%	11
<b>Devilbend IPA</b> 6.5%	11
<b>Bertie Apple Cider</b> 4.6%	11
<b>tinnies.</b>	
<b>Two Bays Pale Ale - Gluten Free</b>	12
<b>Better Beer - Low Carb</b>	11
<b>Ruttenhund Pilsner</b>	11
<b>Balter XPA</b>	11
<b>Devilbend Dark Ale</b>	12
<b>Stomping Ground Passionfruit Sour</b>	13
<b>Heaps Normal Half Day Hazy</b> 0%	8

## SELTZERS

<b>Moon Dog Raspberry Sorbet</b>	11
<b>Moon Dog Pink Flamingo</b>	11
<b>Rays' Black Cherry</b>	11
<b>Rays Lemon Lime</b>	11

## MOCKTAILS

<b>White Chokolada</b>	12
Coconut cream, pineapple, lime, white chocolate add Malibu +10	
<b>Garden of Eden</b>	12
elderflower, cloudy apple, lemon, soda add Gin +10	
<b>Pink Drink</b>	12
guava, cranberry, lychee, lime add Vodka +10	

## NON ALCOHOLIC

<b>Soft Drink</b>	5.5 / 6.5
Coke, Sprite, No Sugar Coke, Fanta, Lift, Raspberry, Lemon Lime Bitters	
<b>Juices</b>	5.5 / 7
Orange, Pineapple, Apple, Cranberry	
<b>Sparkling Mineral Water</b> 750ml	9