

ECHUCA HOTEL

STARTERS

Garlic & Cheese Bread	\$9.50
Herb & Cheese Pizza Bread <i>Topped with sweet chilli and sour cream</i>	\$10.50
Bruschetta <i>Bruschetta topped with fresh tomato, Spanish onion, basil pesto, and melted shaved parmesan.</i>	\$10.50
Soup De Jour <i>Served with petite dinner roll</i>	\$8.00
Nachos <i>Drizzled with red pepper and tomato salsa, melted three cheese mix, guacamole, and sour cream</i>	\$13.50
Satay Chicken Tenderloins <i>Skewered tenderloins served on wild jasmine rice drizzled with creamy satay sauce</i>	\$13.50
Echuca Hotel Calamari <i>Lightly dusted calamari slithers served on fresh garden lettuce with chilli jam, garlic aioli dressing and lemon</i>	Entree - \$17.50 Main - \$26.00
Herb & Parmesan Crusted Scallops <i>Lightly fried served on fresh Asian greens with our own seasoned tartare dipping sauce and lemon</i>	Entree - \$14.50 Main - \$25.50
Tapas – for one or more <i>Kalamata olives, fetta, grilled capsicum, semi-dried tomato, marinated prawn skewer, shaved ham, topped ciabatta, chicken tenders with sweet chilli, minted yoghurt dipping sauce and croutons</i>	\$17.50 (for 1) \$24.50 (for 2)

MAINS

Traditional Caesar Salad <i>Baby cos lettuce with crispy warmed bacon, croutons, anchovies, shaved parmesan, topped with soft chilled egg and our own Caesar dressing.</i>	\$18.50
	With chicken \$21.50 With prawns \$23.50
Mediterranean Honey & Mustard Chicken Salad <i>Warmed marinated chicken tenders, crispy bacon, Spanish onion, roasted capsicum, cucumber, tomato, mango, lettuce, fetta, and drizzled with honey and mustard vinegar dressing.</i>	\$21.50
Warm Greek Lamb Salad <i>Marinated lamb backstrap served on top of a traditional Greek salad, tomato, chilli jam, drizzled with a minted yoghurt and lemon (gluten free)</i>	\$26.50
Roast De Jour <i>With all the trimmings, roasted root vegetables, cauliflower and broccoli mornay, gravy and side condiments</i>	\$21.50

CHICKEN

Chicken Parmigiana <i>Lightly grilled crumbed chicken breast, oven baked with shaved ham, napoli, and our own melted three cheese mix, chips and salad</i>	\$24.50
Chicken Schnitzel <i>Lightly grilled then oven baked, with fresh garden salad, crispy chips and choice of mushroom, pepper, Dianne, garlic butter, or béarnaise sauce.</i>	\$ 22.50
Selection of sauces / optional	\$1.00
Lemon Pepper Chicken <i>Crispy skin chicken breast, seasoned with lemon pepper, baked, served on smash potato, fresh vegetables, with crisp prosciutto, salsa verde, topped with sweet chilli and coriander mayonnaise (gluten free)</i>	\$27.50



PASTA, NOODLES & RICE

Chicken, Bacon & Avocado Fettuccine \$21.50

Tender chicken slithers sautéed with bacon, avocado, spring onion, reduced in a creamy white wine and parmesan sauce

Chicken Tortellini Alla Pana \$21.50

Chicken tortellini, sautéed bacon, chicken slithers and mushrooms tossed in a creamy tomato napoli sauce with spring onions, white wine topped with shaved parmesan and parsley

Thai Beef Salad With Cashews, Coriander & Noodles \$22.50

Warmed tender slithers of beef tossed with bok choy, onion, carrots, grilled peppers, cashews, lettuce, Singapore noodles, beanshots, drizzled with a soy, coriander, mint, sesame and sweet chilli dressing

Bami Goreng \$23.50

Stir fried combination of chicken, barbecue pork, prawns tossed with garlic, ginger, chilli, fried egg, bok choy, Asian vegetables, kecap manis, egg noodle, bean shoots, coriander and fried shallots

Garlic Prawn Risotto \$28.50

Pan seared king prawn tails tossed with garlic, white wine sauce reduction, arborio rice, sundried tomato, parmesan, spring onions, wilted spinach, parsley, butter and lemon topped with a baby cos salad

Ricotta & Vegetable Lasagna \$21.50

Roasted garden vegetables, layered with lasagna, ricotta cheese, bechamel sauce, napoli, spinach, topped with our famous melted three cheese, spring onions, fresh salad and golden chips

Italian Lasagna \$21.50

Our own Italian style bolognese mornay, napoli sauces, layered with lasagna, topped with bechamel, melted three cheese, and parsley, served with golden chips and salad

FROM THE GRILL

300gm Scotch Fillet \$34.50

Prime grilled beef served with baked potato, steamed season vegetables with your choice of sauce. (gluten free with no sauce)

400gm Rump \$32.50

Grilled to your request, served with crispy golden chips, fresh garden vegetables, with your choice of sauce.

Beef & Reef (300gm Scotch) \$36.50

Topped with prawns, scallops, calamari, white wine, garlic and cream seafood sauce, served with fresh garden salad, golden chips and king prawn.

Selection of sauces / optional – Mushroom, Pepper, Dianne, Garlic Butter, Béarnaise Sauce and Bernaise Avocado Sauce \$1.00

SEAFOOD

Gluten Free Grilled Fish of the Day \$25.50

Served with baked potato, fresh vegetables topped with béarnaise sauce and lemon

Beer Battered Fish of the Day \$23.50

Served with fresh garden salad, chips, housemade tartare sauce and lemon (fish can be grilled at your request)

Fishermans Catch \$34.50

Selection of seafood including chilled king prawns, smoked salmon, grilled fish, marinated sautéed prawn skewers, crumbed scallops, dusted calamari, drizzled with garlic aioli, salad, chips, tartare sauce and lemon.

SIDE ORDERS

Crispy Chips	\$6.50	Fresh Garden Salad	\$7.50
Curly Fries	\$7.00	Steamed Vegetables	\$7.50
Smash Potato	\$7.00	Oven Baked Roll	\$1.00

ASK ABOUT OUR DAILY SPECIALS & OUR DESSERTS

All entrees can be served as main size at your request. Ask our chef for vegetarian specifications

