

BISTRO NENU

The Lodge EST 1967

Members G Guest

<u>STARTERS</u>	M	G	<u>SALADS</u>	M	G
OYSTERS ⊕ ❀ Natural (each) Kilpatrick (each)	3 4	3 4	CAESAR SALAD 	20	22
Mornay (each)	4	4	GREEK STYLE LAMB SALAD ① ③ Lamb back strap, marinated olives,	28.5	29.5
GREEN BEANS (1) ① ② ③ ③ ③ ③ ③ ③ ③ ③ ③ ③ ⑤ Steamed beans & toasted almonds	7	8	feta cheese, mesculin, cucumber, onion, tomato, mint & tajin yoghurt		
MASH POTATOES (a) Creamy garlic mashed potatoes	7	8	ADD ONS Steamed Chicken Tenderloins		7
ONION RINGS w/ Llme aioli	14	15	Haloumi Fries Crumbed Prawns		, 7 10
GARLIC BREAD Add cheese • \$2	8	9	KIDS MEAL	M	G
CHIPS 🔊 🕀 Bowl of chips w/ lime aioli Add cheese & bacon • \$4.5	9	10	Includes a soft drink, ice cream & activity pack (salad available on request)		
SEASONAL ROAST ① 🚱 VEGETABLES Tossed in herb butter	12	13	BEEF/CHICKEN SCHNITZEL w/ Chips & tomato sauce		14.9
BAKED POTATO SKIN 🕀 🏵 Cheese, bacon & sour cream	14	15	CRUMBED FISH DIPPERS w/ Chips & tomato sauce		14.9
SWEET POTATO FRIES ① <i>w/ Lime aioli</i>	14	15	PENNE PASTA	13.9	14.9
MEAT BALLS ⓓ ⊕ Pork & veal meatballs in tomato sugo & parmesan	15	16	CHICKEN NUGGETS w/ Chips & tomato sauce CHEESEBURGER		14.9 14.9
HALOUMI FRIES 🛞 🕢 Plum sauce & lemon wedge	15	16	w/ Chips & tomato sauce		
PRAWN SPRING ROLLS (a) w/ Namjin sauce	16	17			

Please inform our staff of any food allergies. Our kitchen is not allergen-free, but we take extra precautions to minimise cross-contamination, using separate utensils and gloves. Our updated menu reflects changes in food labeling compliance, such as Low Gluten instead of Gluten Free to ensure accuracy. 🖉 Vegetarian 🚯 Low Gluten 🕼 Dairy Free 🥑 Vegan 🕀 Dairy Free, Vegetarian or Low Gluten option available







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LODGE CLASSICS	M	G
EGGPLANT PARMI ⊕ ⓓ ⌀ w/ Chips & garden salad	23.5	25.5
SQUID SQUID Dusted in 3 peppers, lightly fried squid w/ chips, salad & lime aioli	24	26
CHICKEN BURGER ① Sous vide chicken tenderloin, slaw, blue vein sauce on a potato bun w/ chips	24.5	26.5
LODGE BURGER Beef & chorizo patty, light chilli & tomato relish, lime aioli, cos lettuce, tomato, American cheese on a potato bun & jalapeno bomb w/ chips	25.5	27.5
FISH 'N' CHIPS ① Coopers Pale Ale battered flathead w/ chips, salad & tartare (Crumbed, Grilled or Battered)	25.5	27.5
SPAGHETTI BOLOGNESE ① In-house bolognese sauce, spaghetti, parsley & parmesan	26.5	28.5
CRUMBED PRAWNS w/ Chips, garden salad & lime aioli	31.5	33.5
SEAFOOD TRIO Battered flathead, crumbed prawn &	32	34

squid w/ chips, garden salad & tartare

SIGNATURE DISHES	M	G
KWATI⊕ Traditional Nepalese curried stew, sprouted beans, legumes & vegetables w∕ rice, papadums, mint & tajin yoghurt	24.5	26.5
KFC WINGS & CHIPS ¹ / ₂ kg Korean fried chicken wings tossed in Korean dipping sauce w/ chips	26.5	28.5
NASI GORENG	28	30
CHICKEN SUPREME (2) Crispy skin succulent chicken breast, creamy garlic mashed potato, Dutch carrots, creamy Dijon & mushroom sauce	29.9	31.9
HUMPTY DOO BARRAMUNDI Panfried barramundi rested on top of chickpea & chorizo stew	33.5	35.5
	33	35

Sous vide in bush herbs & berries than charred w/ rainbow warm salad of cocktail potato, heirloom carrots, pumpkin, medley tomatoes, hazelnuts & red wine jus

LAMB BACK STRAP 🏵 35 37 Charred lamb back strap w/ creamy garlic mash, green beans & red wine jus

JACK DANIELS PORK RIBS \oplus 38 40 Slow oven baked pork ribs w/ sweet potato fries, grilled pineapple salsa & a Jack Daniel's glaze



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Members G Guest

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(G)

BUTCHERS BLOCK (\mathbf{G}) M

Served with chips & garden salad

CHICKEN SCHNITZEL	24	25
BEEF SCHNITZEL	25	26
RUMP STEAK 250g 🕀	29	31
PORTERHOUSE STEAK 250g 🕀	35	37
SCOTCH FILLET 300g⊕	42	44

SAUCES

Plain Gravy 🍪 🕮	2	Pepper 🏵	2
Creamy Mushroom 🏵	2	Dianne 🏵	2
Garlic Sauce 🍪	4.5	Garlic & Herb Butte	er 🏵 3
Red Wine Jus 🛞 🗊	4.5	Garlic Prawn 🏵	9
		M	G
Parmi House Napoli & cheese)		3.5
Hawaiian House napoli, pineappi	le, hai	m & cheese	5.5
Kilpatrick Bacon, kilpatrick sauce	e & ch	eese	7.5
Garlic Prawn Prawn, creamy garlic &	a pars	ley	9
Mexicano Mexican salsa, jalapeno	5 & cł	neese	5.5

DESSERTS

ICE Serv Vega

PA\ w/ l mixe

DAI Hous w/ic

& honeycomb

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CREAM SUNDAE (1) ved with topping an option • \$2.5	8.5	9.5	
/LOVA @ Whipped cream & house made ed berry compote	10	11	
RK CHOCOLATE BROWNIE (2) semade dark chocolate brownie ce cream, chocolate ganache	11	12	





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LUNCH MENU

Available For Lunch Monday - Friday

	M	G
CHICKEN SCHNITZEL w/ chips, salad & tomato sauce	18	20
FISH 'N' CHIPS (1) w/ salad, tartare	18	20
CHICKEN BURGER <i>w/ chips</i>	18	20
SPAGHETTI BOLOGNESE Bolognese sauce, spaghetti & parmesan	18	20



