

TOWER HOTEL

D I N N E R M E N U

BAKERY

Garlic Bread	8.5
Garlic & Cheese Bread	9.5

OYSTERS

Kilpatrick 1/2 Dozen	20
Natural with lemon 1/2 Dozen (GF)	18

ENTRÉE

Bruschetta of the Day	8.5
Chefs choice, please see specials of the day.	

Garlic Prawns (GF)	
Pan-fried in a creamy garlic sauce with steamed jasmine rice.	
	Entree 15 Main 25

Salt & Pepper Squid	15
Hand cut with aioli & lemon.	

Roast Butternut & Pesto Arancini (V)	14
Served with confit garlic aioli.	

Sticky BBQ Chicken Wings	12
With sour cream.	

SALADS

Caesar Salad	18
Cos lettuce, croutons, bacon, shaved parmesan, egg, anchovies & caesar dressing.	
	Add Chicken or Squid +4

Asian Chicken Salad	23
With chinese cabbage, cucumber, chilli, mint, coriander, cashews & lime plum sauce.	

FROM THE GRILL

Scotch Fillet 300 gram	32
Porterhouse 350 gram	30

All grills cooked to your liking, served with shoestring fries & garden salad OR mashed potato & steamed greens. Topped with your choice of sauce.

Sauces

Brown gravy | Mushroom | Pepper | Béarnaise | Creamy garlic.

Add garlic prawns in creamy garlic sauce +7

**PLEASE SEE OUR FRIENDLY STAFF
FOR DAILY SPECIALS**

MAINS

Chicken Parmigiana	26
Crumbed chicken breast with smoked ham, Napoli sauce & mozzarella. Served with shoestring fries & garden salad.	

Pork Belly in Cider (GF)	32
Twice cooked with sweet potato puree & broccolini.	

Beef & Guinness Pie	25
Served with chips OR mashed potato & steamed greens.	

Lamb Shoulder	32
Slow braised & chargrilled with crushed potato & salsa verde.	

Butter Chicken	26
Tender chicken pieces in mild butter sauce with steamed jasmine rice & grilled naan.	

GF = Gluten Free. Please note that certain items can be made gluten free upon request.
V = Vegetarian.

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D I N N E R M E N U

SEAFOOD

Fish of the Day (GF)	32
Check our Specials Board.	
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Fish & Chips	24
Beer battered barramundi with shoe string fries, garden salad, tartare sauce & lemon.	
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Seafood Catch	30
Beer battered barramundi, prawns, scallops, squid, tartare sauce with shoestring fries & salad.	

PASTA

Penne Carbonara	25
With mushroom, smoky bacon, cream & garlic, topped with shaved parmesan.	
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Prawns & Chorizo Linguini	27
With smoky salsa rossa, shaved parmesan & gremolata.	
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Forrest Mushroom & Basil Pesto Risotto	23

PIZZAS

Hawaiian	20
Ham, pineapple, red peppers & tomato with mozzarella cheese.	
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Pulled Pork Shoulder	20
Pork, Bacon, grilled onion & barbeque sauce.	
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Spicy Lamb	20
Lamb, caramelised onion, roasted red pepper, mozzarella & tzatziki.	
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Mediterranean Vegetable	20
Chargrilled zucchini, kalamata olives, bocconcini, tomato & basil.	

SIDES

Shoestring Fries with tomato sauce.	8.5
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Steamed Greens (GF, V)	8.5
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Paris Mash (GF, V)	8.5
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Seasoned Potato Wedges (V)	8.5
With sweet chilli and sour cream.	
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Garden Salad (GF)	8.5

DESSERT

House Made Vanilla Bean Crème Brulee	12
With biscotti.	
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Citrus Tart	12
With poached berries.	
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Chocolate Panacotta	12
With salted caramel & honeycomb.	
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Vanilla & Chocolate Sundae	12
With berry compote, chocolate sauce & almond praline.	
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Affogatto	15
Vanilla bean ice cream with espresso, biscotti & your choice of liqueur (Recommended Chambord Cherry Liqueur, Frangelico, Baileys, Kahlua or Dom Benedictine).	
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Ice Cream	+ 3
Scoop of vanilla, chocolate or strawberry ice-cream.	

TEA & COFFEE

Tea	3.5
A fine Selection of herbal teas available, Camomile, Earl Grey, Rooibos, Forest Fruits, Rosehip, English Breakfast & Green Sencha.	
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Coffee	4