
The Hovell

— Bar & Grill —

STARTERS

Garlic Loaf Jindera Bakery twist, dusted with fresh parmesan \$8

Mushroom Bruschetta with crispy enoki mushrooms and parmesan dust \$12

ENTREES

Soup of the Day with crusty toast \$14

See our staff for tonight's selection

Crispy Lime Chilli Calamari \$15

With wild rocket, fennel, tomato salad and aioli (gf)

Matched Wine: Dry Sparkling White

Kataifi Wrapped Halloumi \$14

Fine strung pastry wrapped haloumi, fig jam and walnuts (v)

Matched Wine: Pinot Grigio

Slow Roasted Pork Belly \$15

With sweet potato puree, cider glaze and purple potato crisps (gf)

Matched Wine: Pinot Noir or Pinot Gris

Polenta Fries \$9

With rosemary salt, parmesan and tomato relish (v)

Oysters

Choice of one style: natural / Kilpatrick / chilli, lime and chive (all GF)

6 for \$22 / 12 for \$40

Matched Wine: Sauvignon Blanc

HOUSE SIDES \$7

Sweet potato fries with aioli

Steak cut fries with seasoning and aioli

Sautéed greens with chilli and garlic oil (gf)

Rocket, pear, parmesan & walnut salad (gf)

** 10% surcharge applies on public holidays

THE GRILL

Smoky BBQ Whisky Pork Ribs **\$30 Half Rack | \$45 Full Rack**
Smoky BBQ and Tennessee whisky sauce, grilled corn and steak cut fries

250g Scotch Fillet	\$33
200g Eye Fillet	\$38
Grilled Chicken Breast	\$27

All are served with garlic and rosemary baked potatoes and steamed greens

Choice of ONE sauce: gravy, red wine jus, peppercorn jus, bearnaise OR garlic butter (gf)

THE MAINS

Sticky Maple Glazed Salmon sweet potato, baked cauliflower, wild rice, orange and walnuts (n) (gf) \$32
Matched Wine: Rosé

Seafood Bouillabaisse in a rich tomato concasse with prawns, mussels, calamari and clams, crème fraiche and herb and garlic croutons \$30
Matched Wine: Sauvignon Blanc

Moroccan Spiced Lamb served medium, with quinoa, haloumi, zucchini ribbons and pomegranate salad, grilled cos and yoghurt dressing (gf) \$32
Matched Wine: Cabernet Merlot

Shredded Duck Pappardelle sous vide duck with caramelised pear sauce and micro herbs \$28
Matched Wine: Pinot Noir

Pistachio Crusted Chicken wild mushrooms, porcini butter, roasted potatoes and port jus \$28
Matched Wine: Pinot Gris

Falafel Bowl warm quinoa, carrot and zucchini ribbons, pomegranate and yoghurt dressing (v) \$22
Matched Wine: Sauvignon Blanc

THE CLASSICS

House-made Battered Flathead with garden salad and chips \$25

Chicken Parmigiana with garden salad and chips \$25

DESSERTS

Rhubarb and Honey Panna Cotta \$12

With stewed rhubarb and honey nut crumble (gf)

Chocolate Crème Brulee \$12

With toffee lid and side of vanilla ice-cream (gf)

Sticky Date Pudding \$12

Our most classic dish

With warm butterscotch and vanilla ice-cream

Smokin' Hot Chocolate \$10

With smokey glass and toasted marshmallows

**Vegan on request

Affogato with Liqueur \$14

An Italian classic, choice of liqueur – Baileys, Frangelico, Tia Maria or Kahlua

Served with espresso coffee on the side and vanilla ice-cream (gf)

Dessert Beverages

Vanilla Espresso Martini \$16

Espresso coffee, Kahlua and vanilla infused vodka

Salted Caramel Espresso Martini \$16

Espresso coffee, Kahlua, caramel and vanilla infused vodka

Toblerone \$16

Baileys, Frangelico, Kahlua, cream and honey

CHILDRENS

MENU

MAIN \$12

Grilled Chicken with vegetables (gf)

Chicken Nuggets with chips

Battered Fish with chips

Crumbed Calamari with chips

DESSERT

Vanilla Ice-Cream \$4

Choice of chocolate, strawberry or caramel sauce

Smokin' Hot Chocolate \$10

With smokey glass and toasted marshmallows