

OLD NOARLUNGA HOTEL
38 PATAPINDA ROAD
OLD NOARLUNGA

THE OLD NOARLUNGA

PLEASE NOTIFY OUR
FRIENDLY STAFF OF
ANY FOOD ALLERGIES

ENTRÉE

THICK SLICED CRUSTY GARLIC BREAD (3)	6.00
OYSTERS KILPATRICK (6) GF BACON + CLASSIC KILLER SAUCE	18.00
CLASSIC BRUSCHETTA (2) VINE RIPENED TOMATO, FRESH BASIL, SPANISH ONION, EXTRA VIRGIN OLIVE OIL, STICKY BALSAMIC + FETA ON CRUSTY ITALIAN STYLE BREAD	14.00
FRIED HALOUMI + ROOT VEGETABLES GF SWEET POTATO HUMMUS, ROCKET, TOASTED ALMONDS, POMEGRANATE DRESSING	16.00
CREAMY GARLIC PRAWNS GF STEAMED JASMINE RICE, GARDEN SALAD	18.00
TRIO OF DIPS SEE SPECIALS BOARD FOR TODAYS DIPS, CHARRED PITA BREAD	14.00

CLASSICS

SALT & PEPPER CHICKEN STRIPS GFO-A SALAD, FRIES, SWEET CHILLI AIOLI	18.00
THAI BEEF SALAD THAI MARINATED BEEF STRIPS, CRISPY ASIAN VEGETABLES, CRUNCHY NOODLES, CASHEW NUTS, BEAN SHOOTS, CORIANDER, LEMONGRASS + GINGER DRESSING	24.00
FREE RANGE CHICKEN BREAST OR BEEF SCHNITZEL GARDEN SALAD, FRIES, CHOICE OF SAUCE SAUCES - GRAVY, DIANNE, MUSHROOM OR PEPPER EXTRA SAUCE + 2.00 TOPPINGS + 4.00 GARLIC PRAWNS + 8.00	24.00
SALT & PEPPER SQUID GFO-A GARDEN SALAD, FRIES, DILL + LEMON AIOLI	22.00
FERGUSONS SUSTAINABLE SOUTH AUSTRALIAN FISH & CHIPS GFO-A SALAD, FRIES, TARTARE, LEMON	26.00
CHICKEN BURGER SALT & PEPPER CHICKEN, BACON, LETTUCE, TOMATO, CHEESE, SWEET CHILLI AIOLI, TOASTED BRIOCHE BUN, FRIES	20.00
CLASSIC BURGER WITH THE LOT 220G BEEF BURGER, BACON, CHEESE, EGG, LETTUCE, TOMATO, BEETROOT, AIOLI, RELISH, TOASTED BRIOCHE BUN, FRIES	20.00

MONDAY - THURSDAY: 12.00PM - 2.30PM + 5.30PM - 8.30PM | FRIDAY + SATURDAY: 12.00PM - 8.30PM
V = VEGETARIAN | VGN = VEGAN | GF = GLUTEN FREE | GFO-A = GLUTEN FREE OPTIONS AVAILABLE

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MAINS

VEGAN CURRY vgn, gf, v SWEET POTATO, CAULIFLOWER + CHICKPEA CURRY, PILAF RICE, COCONUT YOGHURT, PAPPADAM	24.00
LAMB SHOULDER PAPPARDELLE SLOW COOKED LAMB SHOULDER, PANCETTA, VEGETABLE RAGOUT, PEAS, GREMOLATA, SHAVED PARMESAN, FLAT RIBBON PASTA	24.00
OCEAN BASKET BEER BATTERED FISH, CRUMBED PRAWNS, SALT + PEPPER SQUID, GARDEN SALAD, TARTARE, LEMON, FRIES	28.00
SALMON NICOISE CRISPY SKIN ATLANTIC SALMON, CHAT POTATOES, MIXED LEAVES, OLIVES, BEANS, TOMATOES, POACHED EGG	28.00
JAPANESE RICE BOWL TERIYAKI MARINATED PORK FILLET, JASMINE RICE, KEWPIE DRESSED SLAW, SWEET CORN KERNELS, BEAN SHOOTS	28.00
MSA RUMP STEAK SALAD, FRIES, CHOICE OF SAUCE SAUCES – GRAVY, DIANNE, MUSHROOM OR PEPPER GARLIC PRAWNS + 8.00	300G 28.00 600G 38.00
CHEF'S MIXED GRILL gf 200G SCOTCH FILLET, ENGLISH PORK SAUSAGE, LAMB LOIN CHOP, BACON, FRIED EGG, GRILLED TOMATO, CREAMY MASH POTATO, GRAVY	36.00

SPECIALS

SOUP + CRUSTY BREAD	10.00
BUTCHER'S CUT	MP
FISHERMAN'S CATCH	MP
ROAST OF THE DAY ROAST POTATO, STEAMED VEGETABLES, GRAVY, YORKSHIRE PUDDING	22.00

SIDES

BEER BATTERED FRIES, RELISH, AIOLI	8.00
WEDGES, SOUR CREAM, SWEET CHILLI SAUCE	10.00
BEER BATTERED ONION RINGS, RELISH	10.00
GARDEN SALAD	8.00
STEAMED BABY BROCCOLI	10.00

DESSERTS

STICKY DATE PUDDING BUTTERSCOTCH SAUCE, VANILLA ICE CREAM	9.00
CLASSIC CHEESECAKE	9.00
NUT SUNDAE WARM CHOCOLATE SAUCE, CRUSHED NUTS	9.00
ICE CREAM OF THE WEEK THREE SCOUPS OF GOURMET FLAVOURED ICE CREAM	9.00