

STARTERS

GARLIC BREAD (v) add cheese +1.0 add cheese & bacon +2.0	8.0	SOUP OF THE DAY (agf) w bread roll & butter	8.0
BUFFALO WINGS fried chicken wings, tossed in homemade hot sauce & ranch	12.0	BRUSCHETTA (v) tomato, Spanish onion, olive oil, basil, balsamic & parmesan on toasted focaccia	12.0
FRIED CAULIFLOWER (vg) fried cauliflower florets battered in chick pea flour spice mix w vegan chilli mayo	11.0	PORK DUMPLINGS 1/2doz 10.0 / doz 16.0 w chilli soy sauce	
		LEMON PEPPER CALAMARI lemon wedge & aioli	12.0

SALADS

THAI BEEF SALAD (agf,n) marinated beef, cos lettuce, red onion, mint, coriander, cherry tomatoes, cucumber, fried shallots, peanuts w Thai dressing	19.0	CAESAR SALAD (agf) cos lettuce, crispy bacon, parmesan, poached egg, caesar dressing, garlic croutons add chicken +4.0	17.5
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GRILL

PORTERHOUSE 300gm (agf) grass fed porterhouse w chips & salad	37.0	EYE FILLET 220gm (agf) eye fillet w chips & salad	38.0
STEAK SANDWICH 150gm scotch fillet, tomato relish, lettuce, bacon, egg, caramelised onion, tomato, mayonnaise, melted cheese in a toasted Turkish roll w chips	21.0	BEEF BURGER beef patty, bacon, fried egg, cos lettuce, sliced tomato, sliced pickle, Swiss cheese, tomato relish, mayonnaise in a toasted brioche bun, w chips	22.0

POTS & PANS

SIZZLING PLATTER wok seared vegetables, hokkien noodles, hoi-sin sauce w beef	25.0	PASTA BOLOGNESE garlic, white wine, napoli, bolognese, butter, parsley, parmesan cheese	20.0
w chicken	22.0	CHICKEN & MUSHROOM RISOTTO arborio rice, chicken, mushroom, spinach, onion, garlic, creamy white wine sauce, parmesan	21.0
vegan w rice	20.0		
PASTA CARBONARA onion, bacon, garlic, spring onion, parmesan, egg & cream	19.0		

MAINS

AUSSIE PARMIGIANA bbq sauce, melted cheese, topped with fried egg & bacon	26.0	SATAY CHICKEN (n) creamy satay sauce w whole chicken fillet, basmati rice & steamed seasonal vegetables	25.0
CHICKEN PARMIGIANA ham, napoli, melted mozzarella cheese	26.0	CHICKEN SCHNITZEL crumbed chicken breast, lemon wedge, chips & salad	22.0
CAULIFLOWER STEAK (vg) steamed, grilled cauliflower w vegan potato mash, cos salad, vegan garlic mayo	22.0	BEER BATTERED FISH fried or grilled fish, tartare sauce, lemon wedge, chips & salad	25.0
EGGPLANT PARMIGIANA (vg) crumbed eggplant, napoli, vegan cheese w chips & salad	24.0	ROAST OF THE DAY (agf) chat potatoes, steamed vegetables & gravy	26.0
VEGAN BURGER (vg) vegetable patty, sliced tomato, cos lettuce, caramelised onion, tomato relish & vegan aioli in a toasted beetroot bun w chips	20.0	FISH OF THE DAY mash, steamed vegetables, lemon butter sauce & lemon wedge	34.0
ROAST VEGETABLE SALAD (vg,n,agf) spinach, chat potatoes, beetroot, eggplant, carrots, capsicum, pinenuts, vegan honey mustard mayonnaise	19.0	CHICKEN BURGER fried chicken schnitzel, cos lettuce, sliced tomato, chipotle mayonnaise, tomato relish, caramelised onion, cheddar cheese in a toasted brioche bun w chips	21.0
VEGAN RISOTTO (vg) arborio rice, sauteed mushroom, seasonal vegetables, garlic, napoli, spinach, basil, vegetable stock	18.0	LEMON PEPPER CALAMARI aioli, lemon wedge, chips & salad	26.0

SIGNATURE DISHES

HSP PARMIGIANA slow cooked lamb shoulder shredded, melted mozzarella cheese, topped w garlic, tomato & chilli	30.0	CHICKEN SCALLOPINI (gf) butter, garlic, sauteed mushrooms, white wine, thyme, parmesan, parsley w mash & vegetables	26.0
GARLIC PRAWNS (gf) creamy garlic prawns w basmati rice & steamed seasonal vegetables	28.0	BUTTER CHICKEN (n) marinated chicken, cashew nuts, cream, butter, tomatoes, sauteed capsicum, onion, basmati rice, roti bread, almond flakes & fried shallots	25.0
VEAL SCHNITZEL crumbed veal schnitzel w chips, salad & mushroom gravy	34.0		

(avg) available vegan, (vg) vegan, (av) available vegetarian, (v) vegetarian, (df) dairy free, (agf) available gluten free, (gf) gluten free, (n) nuts.
Please note: we make every effort to ensure these meals are gluten free, but our busy kitchen cannot guarantee they are allergen free

Public holiday surcharge 10% Surcharge applies to all food items on public holidays

FOOD ALLERGIES: Please be aware catering for special requirements is taken with care. It must also be noted that within the premises we may handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi, soy, lupin and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner

**GOLDEN
FLEECE
HOTEL**



SIDES

CHIPS (vg)	6.0	VEGETABLES (vg)	7.0
SALAD (vg)	5.0	WEDGES (vg)	9.0
MASHED POTATO (v)	3.0	SWEET POTATO WEDGES (vg)	9.0
RICE (vg)	3.0	ONION RINGS (v)	9.0

Kids Menu / 12.0

All kids meals come with a drink & icecream

FISH & CHIPS

CHICKEN PARMA w chips

CHICKEN SCHNITZEL w chips

BOLOGNESE

CHICKEN NUGGETS w chips

CHICKEN WRAP

Dessert Menu

CHURROS w cinnamon sugar & chocolate sauce	9.0
STICKY DATE PUDDING w caramel sauce & vanilla ice cream	8.0
PAVLOVA w berry sauce & whipped cream	8.0

GOLDEN FLEECE HOTEL

(vg) vegan, (v) vegetarian, (df) dairy free, (gfo) gluten free option, (gf) gluten free, (n) nuts.
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Vegan Menu

STARTERS

FRIED CAULIFLOWER (vg) fried cauliflower florets battered in chick pea flour spice mix w vegan chilli mayo	11.0
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MAINS

CAULIFLOWER STEAK (vg) steamed, grilled cauliflower w vegan potato mash, cos salad, vegan garlic mayo	22.0
EGGPLANT PARMIGIANA (vg) crumbed eggplant, napoli, vegan cheese w chips & salad	24.0
VEGAN BURGER (vg) vegetable patty, sliced tomato, cos lettuce, caramelised onion, tomato relish & vegan aioli in a toasted beetroot bun w chips	20.0
ROAST VEGETABLE SALAD (vg,n,agf) spinach, chat potatoes, beetroot, eggplant, carrots, capsicum, pinenuts, vegan honey mustard mayonnaise	19.0
VEGAN RISOTTO (vg) arborio rice, sauteed mushroom, seasonal vegetables, garlic, napoli, spinach, basil, vegetable stock	18.0

Seniors Menu

STARTERS / +3.0

SOUP OF THE DAY

GARLIC BREAD

MAINS / 12.0

ROAST OF THE DAY
steamed vegetables, chat potatoes & gravy

BEER BATTERED FISH (agf)
grilled option w chips, salad,
tartare sauce & lemon wedge

CHICKEN SCHNITZEL
w chips, salad & lemon wedge

CHICKEN PARMIGIANA
w chips & salad

NASI GORENG (v)
traditional fried rice, Asian vegetables
w fried egg & shallots

PASTA BOLOGNESE
garlic, white wine, napoli, bolognese, butter,
parsley, parmesan cheese

SATAY CHICKEN (n)
grilled chicken tenders, steamed rice, satay sauce & salad

SENIOR UPGRADE /+5.0
150gm SCOTCH FILLET (gf)
cooked to your liking, chips, salad & gravy

DESSERT / +4.0

STICKY DATE PUDDING
w butterscotch sauce, vanilla ice cream
& strawberry

PAVLOVA
w berry coulis, whipped cream & strawberry

Contactless Ordering:



STEP 1:
open camera app on a
smartphone

STEP 2:
hover the camera over
the QR code

STEP 3:
follow the link to order
& pay