

Paringa HOTEL

BISTRO OPEN 7 DAYS

LUNCH SERVICE 12-2PM

DINNER SERVICE 6-8PM

ENTRÉE AND LIGHT MEALS

Side of salad or vegetables (vo)(gfo)	5.0
Ciabatta garlic bread (vo)(gfo)	10.0
with melted cheese (gfo)	add 2.0
4 pieces	GF add 2.0
Buffalo crumbed cauliflower (ve)	11.0
served with a vegan aioli	
Buffalo chicken drummettes (gfo)	(5) 12.0
served with a ranch dipping sauce	
Seasoned wedges (vo)(ve)	14.0
Served with sweet chilli sauce and sour cream	
Pumpkin arancini balls (gfo)(ve)	(5) 14.0
served with a tomato relish	
Oysters (gf)	
Natural served with lemon (gf)	(6) 24.0
	(12) 40.0
Kilpatrick (gf)	(6) 28.0
	(12) 48.0

OUT OF THE SEA

Meals served with a side of salad

Butterfish with chips (gfo)	1 fillet 22.0
choice of beer battered, crumbed or grilled	2 fillets 27.0
Salt and pepper squid with chips (gfo)	half 23.0
	full 29.0
Prawns with chips (gfo)	(5) half 23.0
choice of crumbed or grilled	(10) full 33.0
Garlic prawns served with rice (gfo)	(5) half 26.0
	(10) full 36.0
Seafood trio with chips (gfo)	35.0
battered fish, salt and pepper squid and crumbed prawns	
Crispy skin salmon (gfo)	36.0
served with baby potatoes and gremolata	

WE ARE COELIAC FRIENDLY!

We have a designated separate fryer to provide gluten free deep frying!

Sorry - not available for seafood dishes

Please advise staff when ordering.

MAIN MEALS

Meals served with a side of salad

Caesar salad (ve)(gfo)	22.0
Vegan option – add pumpkin, walnuts, vegan aioli	+chicken 7.0
	+prawns 10.0
Penne primavera (gfo)(ve)	22.0
asparagus, zucchini, red capsicum, peas, red onion in a tomato pesto	GF add 2.0
	+chicken 7.0
	+prawns 10.0
Soba noodles (ve)	22.0
served with seasonal vegetables and a mushroom XO sauce	+chicken 7.0
	+prawns 10.0
Roast of the day (gfo)	half 24.0
refer to daily specials board	full 28.0
served with vegetables instead of salad	
Buffalo chicken drummettes (gfo)	(10) 28.0
served with a ranch dipping sauce and chips	
150g vegan schnitzel with chips	22.0
Beef schnitzel with chips (gfo)	half 21.0
	full 26.0
Chicken schnitzel with chips (gfo)	half 21.0
	full 26.0

OFF THE GRILL

Meals served with a side of salad

Mixed grill with chips (gfo)	33.0
forequarter chop, sausage, chicken tender, bacon rasher, egg and grilled tomato	
300g rump steak with chips (gfo)	35.0
300g scotch filled with chips (gfo)	45.0
Chargrilled chicken breast with chips (gfo)	27.0
add legends topping	37.0

GRAVY AND TOPPINGS

Gravy (gfo)(ve), Mushroom, Diane, Pepper	3.0
Hollandaise (gf), Creamy garlic (gf)(ve)	4.0
Parmigiana (gf)(ve), Kilpatrick (gf)	5.0
Meat lovers (gf), Hawaiian (gf)	7.0
Avocado and cheese (gf)(ve)	
Creamy garlic prawns (gf)	9.0
Legends topping (gf)	10.0
creamy garlic prawns and bacon	

(vo) vegetarian option may be available (gf) gluten free (gfo) gluten free option may be available (ve) vegan option may be available
Dishes may contain ingredients that could cause allergic reactions. Please see staff before ordering if you have any queries.
Take away may be available subject to business demands – \$2 per meal surcharge payable.

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BISTRO OPEN 7 DAYS

LUNCH SERVICE 12-2PM

DINNER SERVICE 6-8PM

CHILDREN'S MENU (12 years and under)

Includes drink and sundae

Hot chips (ve)(gfo) with gravy or tomato sauce	9.0
Fish and chips (gfo)	12.0
Chicken nuggets and chips (gfo)	12.0
Penne Bolognese with cheese (gfo)	12.0
Beef schnitzel with chips (gfo) add gravy (gfo)	12.0 13.0
add parmigiana topping (gf)	14.5
Chicken schnitzel with chips (gfo) add gravy (gfo)	12.0 13.0
add parmigiana topping (gf)	14.5
Activity pack	1.5

DESSERTS

Nut sundae (gf)(ve) Choice of chocolate (gf)(ve), strawberry(ve), caramel (gf) or lime (gf)(ve) topping	9.0
Citrus tart (gf) served with ice-cream	10.0
Sticky date pudding Served with caramel sauce and ice-cream	10.0
Chocolate 'ooze' pudding served with ice-cream	10.0
Churros (ve) served with caramel sauce and cream	12.0
Pavlova (gfo) served with cream, strawberries and ice-cream	12.0

**PLEASE SEE OUR DAILY SPECIALS BOARD
FOR MORE DELICIOUS OPTIONS!**

SPARKLING WINES

Angove Long Row piccolo (200ml)	9.0
Yellow Tail bubbles piccolo (200ml)	9.5
Brown Brothers NV Prosecco piccolo (200ml)	12.0
Pauletts Sparkling Red piccolo (200ml)	13.0
Bird in Hand Pinot Noir piccolo (200ml)	16.0
Yellow Tail Bubbles	22.0
Burk Salter Sparkling Red	24.0
Jacob's Creek Trilogy Cuvee Brut	28.0
Brown Brothers NV Prosecco	30.0
Bird in Hand Pinot Noir	45.0
Pol Roger Reserve Brut Champagne	110.0

WHITE WINES

	g	b
Angove Long Row Moscato	6.0	24.0
Angove Long Row Sauvignon Blanc	6.0	24.0
Wicks Estate Sauvignon Blanc		34.0
Giesen Sauvignon Blanc	9.0	34.0
Squealing Pig Sauvignon Blanc		34.0
The Lane Series Sauvignon Blanc		39.0
Shaw & Smith Sauvignon Blanc		45.0
Angove Long Row Reisling	6.0	24.0
Knappstein CV Reisling	9.5	36.0
Skillogalee Reisling		43.0
Angove Long Row Chardonnay	6.0	24.0
T'Gallant Cape Schanck Pinot Grigio	8.5	32.0
Nepenthe Altitude Pinot Gris		34.0
The Lane Series Pinot Gris		39.0

ROSE

	g	b
Wirra Wirra Mrs Wigley	8.5	32.0
Turkey Flat		39.0

RED WINES

	g	b
Angove Long Row Cabernet Sauvignon	6.0	24.0
Wynns 'The Gables' Cabernet Sauvignon		34.0
Beresford Estate Cabernet Sauvignon	10.0	40.0
Annie's Lane Cabernet Merlot	9.0	34.0
Angove Long Row Merlot	6.0	24.0
Angove Organic Merlot	6.5	26.0
Angove Long Row Shiraz	6.0	24.0
St Hallet 'Black Clay' Shiraz	9.0	35.0
Pepperjack Shiraz	10.0	40.0
Hentley Farm 'Villan & Vixen' Shiraz		40.0
Wolf Blass Grey Label Shiraz		55.0

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