


ENTRÉE & STARTERS

Ranch-Style Crispy Battered Chicken Wings Vegetable sticks, slaw, honey-mustard mayo & homemade ranch dressing	18
Grilled Saganaki  Traditionally grilled & served w/ lemon & dressed rocket	14
Garlic Bread w/ grilled cheese	8 9
Caramel Pork Sliders (3) w/ slaw	15
Share Plate for 2 Ranch-style crispy battered chicken wings + onion rings + caramel pork slider + bruschetta	27
Soup From the hot pot w/ a warm dinner roll	8
Bruschetta  Tomato, onion & basil w/ sourdough, parmesan & balsamic glaze	13
Salt & Lemon Pepper Squid w/ salad greens, tartare & lemon	17

SALADS

Caesar Salad Cos lettuce, bacon crisps, croutons & Grana Padano tossed w/ our own traditional dressing, topped w/ a poached egg & anchovies	17.5
w/ grilled chicken	22.5
Blackened Flaked Salmon Salad Tossed w/ snow peas, carrots, rice noodles, capsicum & green onion w/ our own Singapore dressing	19
Moroccan Grain w/ Cauliflower & Pumpkin  Quinoa, chickpeas & capsicum tossed w/ parsley, rocket, turmeric crisps, pomegranate & almond tahini dressing	16.5

STEAK & GRILL







Pork Belly in Mulled Red Wine Sauce Roasted Japanese kabouchi (pumpkin) & broccolini	28
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BINDAREE BEEF IS LOCATED IN NORTHERN NSW USING A CRAFTSMANSHIP APPROACH TO SOURCING & FARMING CATTLE. THESE HIGH STANDARDS ALLOW BINDAREE BEEF TO DELIVER A CONSISTENTLY SUPERIOR BEEF PRODUCT.


The below meals served with your choice of mushroom sauce, green peppercorn sauce, gravy or garlic butter; chips & salad or roasted chat potatoes & vegetables.
Please allow extra time for steaks cooked past medium.

Bindaree Eye Fillet	36
Bindaree Porterhouse	31
Bindaree Scotch	30



MAINS

Pumpkin, Bacon & Pea Risotto Pan tossed w/ Arborio rice, pumpkin purée, bacon & green peas topped w/ parmesan w/ grilled chicken	21 26
Ricotta, Spinach & Pumpkin Lasagne  w/ salad	18.5
Chicken & Vegetable Stir Fry   Chicken breast & vegetables in an Oriental sauce w/ noodles or rice	22
Carbonara Egg, bacon, garlic, white wine & cream w/ fettuccine or penne	19
Bolognese Beef, tomato & basil sauce w/ fettuccine or penne	17.5
Chicken Parmigiana Hand-cut crumbed chicken fillet w/ Napoli, Virginia ham & grilled cheese	25
Chicken Breast Schnitzel Crumbed in-house & served w/ fresh lemon	23
Catch of the Day  Lightly seasoned then finished on the grill	27
Traditional Roast w/ herb roasted vegetables, gravy & condiments	23
Stir Fry BBQ Pork & Cashews Bok choy, vegetables & wombok in Singapore sauce w/ rice or noodles	24
Salt & Lemon Pepper Squid Lightly dusted & flash fried, accompanied w/ lemon aioli	25
Cider Battered Fish w/ lemon & our own tartare	23.9
Stir Fry Prawns & Snow Peas  Prawns, snow peas, garlic, Asian greens, sweet chilli & soy w/ your choice of rice or noodles	26
Bangers & Mash  Lamb & herb w/ onion rings, buttered peas, mushrooms & gravy	21.5
Tandoori Chicken Stack Grilled & served on a potato rosti w/ salad cress, bacon, semi dried tomato & a dollop of cucumber yoghurt	19.9
BBQ Pulled Pork Burger On a brioche bun w/ pickled carrot & cucumber, seasoned wedges & mayo	21

SIDES & TOPPERS

SIDE Battered Chips w/ aioli	7
SIDE Mashed Potato 	6
SIDE Seasonal Vegetables	6
SIDE Onion Rings w/ aioli	6
Creamy Garlic Prawns TOPPER	7.5
Onion Rings TOPPER	3
Egg TOPPER	1

DESSERTS

- Molten Cake**  Fresh berries, pistachio soil, vanilla ice cream & creme anglaise **10**
- Cappuccino Parfait**  Baileys cream, chocolate mousse, chocolate hazelnut soil & coffee **10**
- Sticky Date Pudding** Date & orange jam, lashings of butterscotch, double cream & ice cream **11**
- Beechworth Honey Brûlée** Toffee crack & honeycomb **10**

SENIORS One course 12.95 Two course 16.95 Three course 20.95

ENTRÉE

Soup of the Day Dinner roll

Garlic Bread

MAIN

Battered Flathead Choice of sides

Grilled Blue Grenadier Choice of sides

Chicken Schnitzel or Parmi Choice of sides

Roast of the Day Traditional vegetables

Today's Special

Penne Carbonara

Sausages & Potato Mash Peas & gravy

DESSERT

Sticky Date Pudding Cream

Ice Cream & Topping

Today's Dessert Special

KIDS For kids 12 years & under - includes main, ice cream w/ topping & sprinkles & soft drink **13**

Battered Chicken Tenders Chips

Penne  Napoli & parmesan

Battered Fish Chips

Chicken Parmi or Schnitzel Chips

The Pinsent

— HOTEL | WANGARATTA —

 Vegetarian  Gluten Free (available on request)

