



ENTRÉE & STARTERS

Soup of the Day Sourdough	8.5
Garlic Bread w/ grilled cheese	8 9
Bruschetta  Tomato, onion & basil on sourdough, parmesan, balsamic glaze & olive oil	13
Crispy Pork Bao (3) Steam bun w/ crispy pork belly, cucumber, spring onion & sticky plum sauce	14
Turmeric Salt & Pepper Squid Salad greens, chilli caramel & lime aioli	16.5
Popcorn Cauliflower  w/ blue cheese ranch dressing & celery	13
Chicken & Rice Noodle Spring Rolls Housemade & served w/ Nam Jim sauce	14.5


PADDOCK & PASTURE Victorian highland pasture raised & grass fed, then char-grilled

Pino's Mixed Grill 150g Porterhouse, pork belly, bacon, lamb sausage, herb tomato, chips, egg, gravy, onion rings & our own 'JD' BBQ sauce	32
Surf & Turf Rump 350g Squid & prawn creamy sauce topped w/ a grilled banana prawn with your choice of sides	37
Scotch 300g MSA graded for quality & flavour with your choice of sides & sauce	33
Porterhouse 300g Prime cut & aged served with your choice of sides & sauce	32
Our sauces  - mushroom, thyme pepper, gravy, red wine or garlic butter. Our sides - chips & salad or potatoes & vegetables.	
Garlic cream & seafood sauce	8

SALADS

Teriyaki Chicken & Soba Noodle Salad Tossed w/ Edamame beans, carrot, spring onion & snow pea julienne finished w/ Japanese mayo & pickled ginger	17.5
Haloumi Spiced Pumpkin w/ Pistachio  w/ crispy cauliflower, chick peas, rocket & cucumber dressed w/ pomegranate emulsion & toasted sesame seeds	17
Thai Beef Seared beef, mixed greens, carrot, tomato, cucumber & red onion w/ a sweet chilli & lemongrass dressing finished w/ roasted peanuts & turmeric crisps	18
Caesar Cos, bacon, croutons & Grana Padano w/ our own traditional dressing, poached egg & anchovies	17.5
w/ grilled chicken	22.5
w/ crumbed calamari	23

MAINS

Chicken, Mushroom & Spinach Risotto  Pan tossed Arborio in a wine, herb & cream sauce topped w/ parmesan	23
Chicken Scallopini w/ Gratin Potato  Pan cooked fillet in a cream, wine & herb sauce w/ carrots & broccolini	26.5
Fettuccine Carbonara Ribbon pasta tossed w/ bacon, garlic, herbs & cream w/ parmesan	20
Turmeric Salt & Pepper Squid Chilli caramel & lime aioli w/ your choice of chips & salad or potatoes & vegetables	24.5
Pumpkin & Spinach Gnocchi  Pan tossed potato gnocchi w/ roasted pumpkin, spinach & semi dried cherry tomatoes finished in a cream & pumpkin sauce w/ parmesan	22
Chicken, Bok Choy & Vegetable Stir Fry Wok tossed in Singapore sauce w/ noodles or rice	22
Vegetarian available	20
'Great Northern' Battered SA Whiting Port Lincoln Whiting fillets in a crisp batter served w/ tartare & lemon, chips & salad or potatoes & vegetables	25
Catch of the Day  Lightly seasoned & finished on the grill w/ tartare & lemon, chips & salad or potatoes & vegetables	27
Open Lamb Souvlaki Plate Slow cooked lamb w/ housemade bread, lettuce, tomato, red onion, tabbouleh, garlic sauce & chips	24
Classic Chicken Parmigiana Hand cut fillet coated in our own crumb w/ Napoli, ham & cheese served w/ choice of chips & salad or potatoes & vegetables	25.5
Chicken Schnitzel Crumbed fillet w/ lemon, chips & salad or potatoes & vegetables	23
Hand Crumbed Veal Parmigiana Topped w/ ham, tomato & basil sauce, buffalo mozzarella, chips & salad or potatoes & vegetables	28
Veal Schnitzel	26
Roast of the Day Greens, roast vegetables & gravy	24.5
BBQ Pork & Cashew Bok choy, vegetables & Singapore sauce w/ noodles or rice	23

SIDES

Battered Chips Aioli	8	Seasonal Vegetables	7
Potato Mash	6	Battered Onion Rings	7
Roast Vegetables	7	Wedges Sweet chilli & sour cream	11
Garden Salad	7		


The Pinsent

— HOTEL | WANGARATTA —

 Vegetarian  Gluten Free
please check with staff for dietary requirements



DESSERT

Chocolate Brûlée w/ chocolate & hazelnut crumble, chocolate crisps & ice cream	10
Sticky Date Pudding Date & orange jam, lashings of butterscotch, double cream & ice cream	11
Strawberry & White Chocolate Panna Cotta w/ strawberry curd, meringue & floss	10
Affogato  Shot of coffee, scoop of vanilla ice cream & your choice of shot: Kahlua, Baileys or Frangelico	13
Spanish Churros Doughnuts w/ vanilla ice cream & cinnamon sugar, drizzled w/ chocolate & caramel sauce	10

SENIORS **One course 13 Two course 17 Three course 21**

ENTRÉE

Soup of the Day Dinner roll

Garlic Bread

MAIN

Battered or Grilled Blue Grenadier Choice of sides

Crumbed Calamari Choice of sides

Chicken Schnitzel or Parm Choice of sides

Roast of the Day Traditional vegetables

Today's Special

Fettuccine 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**

Cheeseburger On a milk bun w/ lettuce & chips

Fettuccine  Napoli & parmesan

Battered Fish Chips or Veg

Battered Chicken Tenders Chips or Veg

Chicken Parm or Schnitzel Chips or Veg

Crumbed Calamari Chips or Veg

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