

SOMERSET HOTEL MENU



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Entrées

GARLIC BREAD Grilled turkish bread brushed with garlic butter	4.5
SEEDED MUSTARD AND PARMESAN BREAD	4.9
CHEF'S SOUP OF THE DAY	5.5
1/2 DOZ OYSTERS NATURAL Served with red wine and shallot dressing	11.9
1/2 DOZ OYSTERS KILPATRICK	13.5
PROSCIUTTO AND BUTTERNUT SALAD Served with pine nuts, cherry tomatoes and danish feta tossed through rocket lettuce and baby spinach	11.9
TRIO OF DIPS PLATTER Served with grilled pita, toasted ciabatta and grissini	13.9
WEDGES Served with sour cream and sweet chilli sauce	6.9
BOWL OF CHIPS	3.5

Entrées / Main Courses

PASTA OF THE DAY	E 9.5 M 16.5
SALT AND PEPPER SQUID Served on an asian salad with soybean chilli dressing	E 11.5 M 16.9
GARLIC PRAWNS Served in a creamy garlic and spring onion sauce with jasmine rice	E 13.9 M 22.9
CHILLI PRAWNS Served in a creamy garlic and chilli sauce with jasmine rice	E 13.9 M 22.9
CRUMBED PRAWNS Served with chips and homemade tartare sauce	E 13.9 M 22.9
CHICKEN STIR FRY Tossed with asian greens, hokkien noodles and a sweet soy and chilli sauce	E 12.9 M 17.9
SALAD AND VEG BAR AS MAIN	8.5
SALAD AND VEG BAR WITH ENTRÉE	4.5

Children's Meal Deal (kids under 15 y.o. only) **8.5**
(each meal deal comes with 1 soft drink & an ice cream sundae)

CHICKEN NUGGETS & CHIPS
AUSSIE FISH & CHIPS
SAUSAGES & CHIPS
BEEF SCHNITZEL & CHIPS
CHICKEN SCHNITZEL & CHIPS

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Main Courses

ROAST OF THE DAY Served with sea salted baby potatoes and rich gravy	13.9
BEEF SCHNITZEL Served with chips and your choice of sauce	13.5
CHICKEN BREAST SCHNITZEL Served with chips and your choice of sauce	14.5
BUTTERFISH Beer battered, served with chips and homemade tartare sauce	16.9
CHICKEN BREAST Oven baked, stuffed with mushroom and sage, wrapped in prosciutto on spring onion mash with basil pesto	19.9
KANGAROO FILLET Served on sweet potato mash with a red currant glaze and olive tapenade	18.9
LAMB RACK Oven roasted, marinated in garlic and rosemary on creamy mash potato with roasted cherry tomatoes and a red wine jus	23.9
CHICKEN SALAD Marinated, tossed through a salad of mixed leaves, slow roasted tomatoes, danish feta, spanish onion and avocado with a honey balsamic dressing	18.9
CHELSEA'S SEAFOOD PLATTER Butterfish, whiting, garlic prawn skewer and salt and pepper squid served with chips and homemade tartare sauce	29.9
KING HENRY PORK CUTLET 300G Served on a confit of baby potatoes, tomato and spanish onion with a dijon mustard cream sauce	20.9
NT BARRAMUNDI Served on a warm potato salad with a dijon and orange dressing	22.9
KING GEORGE WHITING 2 pieces, cooked to your liking and served with chips and homemade tartare sauce	28.9
FILLET MIGNON Served on garlic crouton with a red wine and rosemary glaze	25.9
AMERICAN T-BONE 400G Served with rosemary and sea salted baby potatoes and your choice of sauce	23.9
GRAIN FED PORTERHOUSE 300G Served with rosemary and sea salted baby potatoes and your choice of sauce	22.5
MSA RUMP 500G Served with rosemary and sea salted baby potatoes and your choice of sauce	22.9
SOMERSET MIXED GRILL Served with chips and your choice of sauce	19.9

Sauces

GRAVY, MUSHROOM, PEPPER, DIANNE

Toppings

PARMIGIANA Tomato based sauce with capsicum, onion and melted cheese	2.5
HAWAIIAN Virginian ham, pineapple and melted cheese	2.5
BUSHMANS Seeded mustard, grilled bacon and melted cheese	3.5
SEAFOOD Tiger prawns and squid in a creamy garlic sauce	4.0