



ALPINE

HOTEL-BRIGHT

Eat - Play - Stay

RESTAURANT 1868 FOOD MENU

The story of “Our Beef”

From the pristine valleys around Wodonga
we present The Alpine Hotel’s very own
grass & corn fed black angus brand

“Spring Gully Angus” sold exclusively here.

No pesticides or nasty chemicals, these cattle
had a great life with no stress surrounded by
lush green grass and natural spring water.

We strive to use “ Our Beef “ whenever available
within our menus, ask your wait person about what
cuts we are serving today

Opening Hours

Sun-Thur 5:30pm-8:30pm

Fri & Sat 5:30pm-9:00pm

10% SURCHARGE APPLIES ON ALL VICTORIAN PUBLIC HOLIDAYS

Starters And Light Meals

Garlic And Herb Bread

\$9.50 (V)
Add cheese \$10.50

Salt And Pepper Squid

Seasoned, dusted and flash fried served with aioli & lemon
\$14.50

Steamed Mussels In Our Beer

Port Phillip bay mussels steamed with our heritage beer,
fragrant herbs, chilli, garlic & served with crusty Milawa
cornbread
\$16.00

Seafood Selection

Please refer to today's specials
M.p.

Calamari Salad

Seasoned, dusted and flash fried, tossed in a salad consisting
of local lettuce, red onion, cucumber, carrot, orange segments, coriander
\$21.50

Fried Chicken Salad

Iceberg lettuce, corn and tomato salsa, roast pumpkin, Barossa bark
spring onion, cashews & buttermilk dressing
\$22.50

Vietnamese Pho

Veggie broth, tofu, shitake mushrooms, onion, flat rice noodles,
garnished with fragrant herbs, bean shoots & fresh chilli
\$18.50 (Gf/Ve)
Add Beef....\$21.50
Add Prawns....\$23.50

Please Note We Use Common Fryer Oil

V=vegetarian, N=traces Of Nuts, Gf=gluten Free, Ve=Vegan

Comfort Food

Chicken Parma

House panko & herb crumbed breast fillet, with napoli sauce, leg ham,
3 cheese blend, garden salad & chips
\$26.00

Chicken Schnitzel

House panko & herb crumbed breast fillet, garden salad & chips
\$25.00

Fish & Chips

Grilled or battered Barramundi with garden salad, chips,
tartare sauce & lemon
sml \$18.00
lge \$25.00

Salt And Pepper Squid

Seasoned, dusted then flash fried & served with
aioli, lemon, chips & salad
\$22.50

Cheese Burger

100% "Our beef" pattie, bacon jam, cheese, lettuce, tomato, pickle, red
onion, aioli, all in a toasted soft milk bun & served with a basket of chips
\$17.50

Bbq Pork Ribs

Sprinkled with our signature rub, braised slow & low and marinated with
our BBQ sauce, served sticky with beer battered chips, sour cream
& garden salad
\$28.50

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Mains

Seafood Spaghetti

Hand made fresh pasta with prawns, barramundi, scallops mussels, tomato, parmesan, chilli, garlic, fresh herbs, olive oil & white wine
\$32

Bath Rasa

Sri lankan style fried rice with prawns, squid, saffron rice beef, chicken, many spices, asian vegetables, cashews & a fried egg
\$28 (N/Gf)

Fish Of The Day

Please refer to our specials for todays selection
M.p.

Mixed Grill

“Our beef” sausage, bacon, pork rib, rump steak, chicken schnitzel, tomato, fried egg, baked potato & choice of garlic butter or red wine jus
\$33.00 (Gf)

Eye Fillet Steak

200g With our signature rub, baked potato, corn, collard greens (bacon, kale, onion, silverbeet) and a choice of garlic butter or red wine jus
\$38.00 (Gf)

Porterhouse Steak

250g With our signature rub, baked potato, corn, collard greens (bacon, kale, onion, silverbeet) and a choice of garlic butter or red wine jus
\$31.00 (Gf)

Rump Steak

350g With a baked potato, corn, collard greens (bacon, kale, onion, silverbeet) and a choice of garlic butter or red wine jus
\$33.00 (Gf)

Pizza

Margherita 9" \$12 12" \$15 GF10" \$15
Napoli sauce, buffalo mozzarella, fresh basil

Four Cheese 9" \$12 12" \$15 GF10" \$15
Roast garlic sauce, buffalo mozzarella, Milawa brie, feta,
parmesan, caramelised onion, parsley

Puttanesca 9" \$13 12" \$18 GF10" \$17
Napoli sauce, fresh tomato, olives, buffalo mozzarella,
capers, garlic, chilli, anchovies, fresh basil

Capricciosa 9" \$14 12" \$19 GF10" \$18
Napoli sauce, mushrooms, ham, olives, mozzarella

Hawaiian 9" \$14 12" \$19 GF10" \$18
Napoli sauce, ham, bacon, pineapple, mozzarella

De Niro 9" \$14 12" \$19 GF10" \$18
Napoli sauce, fresh tomato, olives, pepperoni, buffalo
mozzarella

Meatzza 9" \$18 12" \$25 GF10" \$22
Napoli sauce, caramelised onion, ground beef, chicken,
ham, bacon, pepperoni, mozzarella, bbq sauce

Dessert

Sticky Date Pudding

Rich toffee sauce, anzac biscuit crumb, house made vanilla ice cream
\$13.00

Creme Brulee

Drunken figs, gluten free biscotti (GF, N)
\$12.00

Chocolate Share Platter

Chocolate brownie, house made chocolate ice cream, chocolate mousse
chocolate truffles, chocolate strawberries, chocolate ganache
\$22.00

Nightingale Apple Strudel

Puff pastry, whipped cream, berry compote
\$12.00

Lemon Tart

Crushed meringue, strawberries, whipped cream
\$13.00

Rocky Road Pizza

Crushed tim tams, marshmallow, raspberry coulis, nutella,
whipped cream (N)
\$14.00

Cheese Platter

Milawa cheddar, brie or blue served with muscatels, fresh fruit,
Barossa bark & fruit toast
One Cheese \$12 Two Cheese \$20 Three Cheese \$24

Affogato

Vanilla ice cream, espresso, gluten free biscotti and your choice of either
baileys, frangelico or kahlua (N)
\$14

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