



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” is sold exclusively here. With 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 the 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 Sharing Plates

Garlic And Herb Bread

\$9.50 (V)

Add cheese \$10.50

Confit Garlic, Parsley And Parmesan 9" Pizza

\$12

Marinated Green Olives

Served with Toasted Milawa Sourdough

\$8 (V)

Pacific Oysters

Freshly Shucked, Served Natural or Kilpatrick

\$12 for 3

Warm Beetroot And Pumpkin Salad

With Locally Sourced Walnuts, Goats Cheese, Baby Spinach
and Balsamic Glaze

\$12 (V, Gf)

Crumbed Cauliflower Tacos

3x Soft , Shred Red Cabbage, Refried Beans,
Siracha Sauce & Coriander

\$15 (VE)

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 and 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 and Lemon

sml \$18.00

lge \$25.00

Salt And Pepper Squid

Seasoned, Dusted then Flash Fried & Served with
Aioli, Lemon, Chips & Salad

sml \$18.00

lge \$22.5

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

Chicken Ramen

Chicken Broth, Shitake Mushrooms, Chicken, Boiled Egg, Egg Noodles,
Garnished with Spring Onion, Chilli, Sesame Seeds, Bean Shoots

\$17.50 (N)

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Mains

Bath Rasa

Sri Lankan Style Spicy Fried Rice with Beef, Chicken, Prawns
Squid, Cashews, Saffron Rice, Asian Veg and a Fried Egg
\$28 (GF)

Crispy Skin Salmon Fillet

Sweet Potato Mash, Asparagus, Lemon and Dill Butter
\$29 (Gf)

Braised Lamb Shoulder

Resting on a Medley of Roast Veggies, Goats Cheese
and Red Wine Jus
\$32 (Gf)

Roasted Duck Leg

with a Risotto of Mixed Mushrooms, Fetta, Spinach
\$32 (Gf)

250g Porterhouse Steak

With Our Signature Rub, Mashed Potato,
Spring Onion, Asparagus
and a Choice of Garlic Butter or Red Wine Jus
\$31 (Gf)

250g Scotch Fillet Steak

With Vegetable Chips, Charred Corn Cob,
Manchego Cheese, Kewpie
and a Choice of Garlic Butter or Red Wine Jus
\$34 (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, Red Onion, Parsley

Puttanesca 9" \$13 12" \$18 GF10" \$17
Napoli Sauce, Fresh Tomato, Olives, Buffalo Mozzarella,
Capers, Garlic, Chilli, Anchovies, Fresh Basil

Tree Hugger (V) 9" \$14 12" \$19 GF10" \$18
Napoli Sauce, Mozzarella, Mushrooms, Olives, Capsicum,
Pineapple, Red Onion, Garlic, Fresh Tomato, Feta

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

Meattza 9" \$18 12" \$25 GF10" \$22
Napoli Sauce, Red 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
\$12.00 (Gf, N)

Over The Top Sundae

House-Made Vanilla Ice Cream, Whipped Cream, Tim Tams,
Chocolate Fudge, Toffee, Wafer, M&Ms
\$12.00

Apple and Rhubarb Crumble

With House-Made Vanilla Ice Cream
\$12.00

Butterscotch and Banana Pizza

White Chocolate Buttons, Raspberry Coulis,
House-Made Vanilla Ice Cream
\$14.00

Rocky Road Pizza

Crushed Tim Tams, Marshmallow, Raspberry Coulis, Nutella,
Whipped Cream
\$14.00 (N)

Cheese Platter

Milawa Brie & Blue Served with Muscatels, Fresh Fruit,
Barossa Bark & Fruit Toast
\$14.50

Affogato

Vanilla Ice Cream, Espresso, Gluten Free Biscotti and Your Choice
of Baileys, Frangelico or Kahlua
\$14 (N)