



ALPINE

HOTEL-BRIGHT

Eat - Play - Stay

PHONE: 03 5755 1366

OPEN 11AM TIL 9PM DAILY

KITCHEN HOURS

LUNCH 12PM TIL 2PM

DINNER 5.30PM TIL 8PM

STARTERS

HERB AND GARLIC BREAD

\$9.00 (V)

GRILLED CIABATA

With Black Olive Tapenade, and Garlic Butter

\$5.00 (V)

CRUMBED CURRIED CORN & MACARONI FINGERS

With Tzatziki

\$7.00 Half Serve / \$12.00 Full Serve (V)

CRISPY FRIED CHICKEN WINGS

Marinated in Soy,
Served with Thai Style Chili Sauce

\$7.00 Half Serve / \$12.00 Full Serve

LIGHT MEALS

BEER BATTERED FRESH ROCKLING GOUJONS

Served with Beer Battered Chips, Garden Salad w/ Lemon Herb Dressing, Lemon and Cornichon Tartare

Sml \$18.00 / Lge \$24.00

ALPINE BEEF BURGER

Lightly Seasoned Premium Black Angus Mince Grilled Pink with Bacon, Caramelized Onion, Egg, Cheese, Lettuce, Beetroot, Tomato, Pickles and Aioli in a Milk Bun served with Beer Battered Chips

\$18.00

BLACK ANGUS MEATBALLS

Braised in a Rich Tomato and Beef Stock Sauce then Nestled upon Fettucini Pasta with Parmesan Rocket and Sticky Balsamic

\$18.00

RICH YELLOW VEGETARIAN COCONUT CURRY

With Pumpkin, Chickpeas, Lentils & Vegetables Simmered in a Rich Sauce with Cardamon, Lemon Scented Rice and a Pappadum

\$21.00 (GF)(VE)

+\$4.00 Add Chicken or Pork

- SIDES \$5.00 EACH-

POTATO PUREE	(V)
STEAMED VEGETABLES	(VE)
GARDEN SALAD	(VE)
BEER BATTERED CHIPS	(V)
ROSEMARY SALTED ONION RINGS	(V)
BUTTERED CORN	(V)

**KIDS MEALS
\$12 EACH**

CHICKEN NUGGETS WITH
CHIPS AND SALAD

BEEF MEAT BALLS IN TOMATO
SAUCE W/ FETTUCINI & TASTY
CHEESE

BATTERED ROCKLING
GOUJONS W/CHIPS, SALAD
AND TARTARE SAUCE

**- DESSERTS-
- \$12.00 EACH -**

STICKY DATE PUDDING W/
BUTTERSCOTCH &
VANILLA BEAN ICE CREAM

WARM CHOCOLATE &
RASPBERRY MUD CAKE W/
WHIPPED MASCARPONE

CHEESE OF THE NIGHT W/
CRACKERS AND QUINCE
PASTE

MAIN MEALS

**BLACK ANGUS PORTERHOUSE
STEAK W/ HOUSE RUB**

Served with Potato Puree, Steamed Vegetables
and a Red Wine Demi

\$31.00 (GF)

**CRISPY SKIN ATLANTIC
SALMON**

Served with Potato Puree, Broccolini, Lemon
Butter and Sticky Balsamic

\$29.00 (GF)

TWICE COOKED PORK BELLY

Nestled upon Spiced Roast Pumpkin and Green
Pea Smash with a Fresh Green Apple & Fennel
Salsa, Rocket, Pomegranate Molasses

\$27.00 (GF)(DF)

CHICKEN SCHNITZEL

Panko Crumbed Butterflied Chicken Breast
Served with Beer Battered Chips, Garden Salad
and Demi Glace

\$24.00

CHICKEN PARMIGIANA

Panko Crumbed then Topped with Ham, Napoli and
Three Cheese Blend
Served with Beer Battered Chips and Garden Salad

\$27.00

CHICKEN LAKSA

Thigh Meat Lightly Poached in a Flavoursome
Broth Enriched with Coconut Milk
Served on Scented Rice with a Mixed Vegetable
Salad with Coriander, Shallot and Mild Chili

\$23.00