

V- Vegetarian, GF- Gluten Free, VE- Vegan



**ALPINE**  
HOTEL-BRIGHT  
Eat - Play - Stay

10% SURCHARGE APPLIES ON ALL VICTORIAN  
PUBLIC HOLIDAYS

Please note we use common fryer oil

## - STARTERS -

### HERB AND GARLIC BREAD

\$9.00 (V)

### CRUMBED ARANCINI BALLS

roasted mushroom, red pepper, green olive & three cheese w/ salsa roja

\$7.00 Half Serve / \$12.00 Full Serve

### CRUMBED CURRIED CORN & MACARONI FINGERS

With Tzatziki

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

### CRISPY FRIED CHICKEN WINGS

Marinated in Soy & spices w/ a hot & sour thai sauce

\$9.00 Half Serve / \$15.00 Full Serve

### FISH FINGERS

panko crumbed rockling, salmon & squid w/ tartare & lemon

\$9.00 Half Serve / \$15.00 Full Serve

## - SIDES \$7.00 EACH-

Steamed Vegetables  
Garden Salad  
Beer Battered Chips  
Rosemary Salted Onion Rings  
Buttered Corn

## - MAIN MEALS - SERVED W/ BEER BATTERED CHIPS AND GARDEN SALAD

### FLAT HEAD TAILS IN BEER BATTER

lemon & cornichon tartare

small \$21/ large \$24.00

### CHICKEN PARMIGIANA

chicken breast coated in panko crumbs, herbs and spice topped w/ tomato napoli, ham & cheese mix

\$27.00 or

### CHICKEN SCHNITZEL WITH DEMI GLACE

\$27.00

### RED GUM CREEK PREMIUM BLACK ANGUS BEEF,

WITH HOUSE RUB & RED WINE DEMI GLACE

PORTERHOUSE 300 grams \$33.00 (GF)

SCOTCH FILLET 300 grams \$39.00 (GF)

### CRISPY SKIN ATLANTIC SALMON

served w/ a tomato medley and corn relish, sticky balsamic

\$ 29.00

## - MAIN MEALS - SERVED W/ BEER BATTERED CHIPS AND GARDEN SALAD

### TWICE COOKED PORK BELLY

served w/ a green apple and shaved fennel salsa

\$27.00

### FETTUCINI BOLOGNAISE

Beef mince & spices braised in a rich tomato & beef stock then tossed w/ pasta. Topped w/ rocket, confit cherry tomato & parmesan

\$23.00

### RICH YELLOW VEGETARIAN COCONUT CURRY

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

\$22.00

(GF)(VE)

+\$4.00

Add Chicken or Pork

### ALPINE BEEF BURGER

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

\$21.00

**- DESSERTS-  
- \$13.00 EACH -**

STICKY DATE PUDDING W/  
BUTTERSCOTCH & VANILLA ICE  
CREAM

ORANGE ALMOND CAKE W/ VANILLA  
BEAN ICE CREAM & MASCARPONE

DENSE CHOCOLATE CAKE SERVED  
WARM W/ ESPRESSO ICE CREAM &  
MASCARPONE

AFFOGATO W/ VANILLA ICE CREAM,  
ESPRESSO & YOUR CHOICE OF  
BAILEYS, FRANGELICO OR KAHLUA  
**\$16**

**-PIZZA-**

**10" GLUTEN FREE BASES AVAILABLE (9"  
PRICE +\$4)**

**MARGHERITA**

Napoli Sauce, Buffalo Mozzarella, Fresh Basil

9" \$12.00 / 12" \$15.00

**STRAYA**

Napoli Sauce, Bacon, Ham, Egg, Caramelised  
Onion, Mozzarella

9 " \$15 / 12" \$21

**CAPRICCIOSA**

Napoli Sauce, Ham, Mushroom, Olives,  
Mozzarella

\$9 " \$15 / 12" \$21

**TREE HUGGER**

Napoli Sauce, Mozzarella, Mushrooms, Olives,  
Capsicum, Pineapple, Red Onion, Garlic, Fresh  
Tomato, Feta

\$9 " \$15 / 12" \$21

**HAWAIIAN**

Napoli Sauce, Ham, Bacon, Pineapple, Mozzarella

\$9 " \$15 / 12" \$21

**DE NIRO**

Napoli Sauce, Salami, Olives, Fresh Tomato,  
Buffalo Mozzarella

\$9 " \$15 / 12" \$21

**SATAY CHICKEN**

Roast Garlic Base, Chicken, Pineapple,  
Capsicum, Red Onion, Satay Sauce, Mozzarella

\$9 " \$17 / 12" \$24

**MEATZZA**

Napoli Sauce, Ham, Chicken, Bacon, Ground  
Beef, Salami, Red Onion, Mozzarella, BBQ Sauce

\$9 " \$18 / 12" \$25

**DA WORKS**

Napoli Sauce, Chicken, Bacon, Salami, Ground  
Beef, Mushrooms, Pineapple, Olives, Capsicum,  
Anchovies, Mozzarella

\$9 " \$18 / 12" \$25