

LOCAL HOTEL

Snack/Light /Share

Local Chips , aioli*, rosemary salt (GF/VE)	10.5
Chilli Cheese & Bacon Chips , (GF)	16
Antipasto Plate , prosciutto, salami, hummus, olives, pickles, warmed pita, crackers (DF/N)	31
House made Hummus , spiced chickpeas, grilled pita (VE)	13.5
Two Cheese Plate , hard cheddar, creamy brie, lavosh, date chutney, warmed pita, pickles	27
Chargrilled Spanish Chorizo , candied chillies, fresh yogurt, lemon (GF)	20
Buttermilk Fried Chicken , lemon, pickles, sweet chilli, aioli* (GFO)	22
Fried Pork Belly Tacos (3) , corn tortilla, apple slaw, coriander, chilli flakes, fried garlic (GF)	21
	(add extra taco \$7)
Cauliflower Croquettes (4) , sumac, garlic aioli* (V)	16
	(add extra croquette \$4)
Fried Calamari , spices, pickles, aioli*, lime (GFO/DF)	19.5

Meal

Thai Crispy Noodle Salad , rice noodles, asian greens, vegetables, bean sprouts, almonds, coriander, shallots, tamarind dressing (VE/GF/DF/N)	23
	(add chicken +\$6), (add beef or smoked salmon +\$7)
Local Fish & Chips , garden salad, tartare, chips, lemon (GFO)	25
Local Beef Burger , potato bun, cos, cheese, tomato, pickles, crispy shallots, aioli*, chips	25
Haloumi & Avo Burger , potato bun, cos, fried onions, tomato, pickles, aioli*, chips (V)	25
Grilled Peruvian Chicken Salad , quinoa, herbs, lemon, currants, almonds, spiced yoghurt (GF/N)	26
	sub chicken for haloumi (V)
Steak Sandwich , bacon chutney, apple slaw, onions, chipotle aioli*, cheese, potatoes	28
Pan Fried Gnocchi , pumpkin, sage, bacon, currants, ricotta salata	26
Pan Fried Salmon , pearl couscous, rocket pesto, fried cauliflower, lemon, greek yoghurt	32
Chicken Cotoletta , tomato, cucumber salad, pangrattato, aioli*, parmesan	27
300g Scotch Fillet Steak , peppercorn sauce, garden salad, chips (GF)	44
Lamb Rump (for 2) , potatoes, broccolini, cauliflower, apple slaw, pickles, honey mustard sauce, peppercorn sauce (GF)	51

Sides

Garden Salad , tomato, cucumber, red onion, honey mustard dressing (GF/V/DF)	12
Char- Grilled Broccolini , fried shallots, almonds, lemon (GF/VE/N)	13
Brussel Sprouts , seeded mustard, honey, parmesan, almond (GF/V/N)	13
Local Roasted Potatoes , chipotle aioli*, garlic butter, parmesan (V)	12
Grilled Garlic Pita Bread , garlic aioli* (V)	6

Sweet

Orange Cream Eton Mess , brandy soaked raisins, roast almonds, maple syrups (N)	12
Vanilla Bean Panna Cotta , rhubarb, mint, caramelized white chocolate (GF)	12
Sorbet of the Day , (VE/GF)	8
Kids Ice Cream , (GF)	6

Kids

Bacon & Cheese Pizza or Fish n Chips & Veggie Sticks or Chicken Schnitzel n Chips & Veggie Sticks	12
--	----

PLEASE ORDER AT THE BAR

GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | N = Nuts | DF = Dairy Free

*NB: Our aioli is vegan

THE LOCAL HOTEL

The Local Brunch

9am-12pm Saturday and Sunday

Toast	
Choice of two pieces of fruit toast/white/multigrain, butter, condiment <i>Option of Jam / Peanut butter / Vegemite / Honey</i>	10
Eggs Your Way	
Two scrambled, poached or fried on ciabatta toast (V/GFO)	12
House Baked Honey Nut Granola	
Roast nut granola, grilled peaches, sweet poppy yoghurt, steeped raisins, choice of milk (N/V)	14
Spiced French Toast	
House made French toast, whipped orange cream, date syrup, nuts & seeds (N/V)	17
Breakfast Burger	
Potato burger bun, bacon, swiss cheese, spinach, hash brown, relish (GFO)	15
• add fried egg \$3 • add chips \$6	
Sesame Seed Avocado	
Two poached eggs, cherry tomatoes, pickled veg, puffed rice, ciabatta (V/GFO)	20
Brunch Benedict	
House baked honey ham, two poached eggs, buttered spinach, ciabatta, hollandaise (GFO)	18
Fresh Buttermilk Waffle	
One house made waffle, honeycomb butter, popcorn, salted caramel, banana & pecans (N/V)	19
Mushrooms Medley	
Two poached eggs, sauteed mushrooms, pesto, goats cheese, ciabatta (V)	19
The Local Big Breakfast	
Two poached eggs, bacon, chorizo, cherry tomatoes, hash brown, ciabatta (GFO)	24
Kids Menu: Egg on toast / waffle, strawberries & cream / ham and cheese toastie	8
Extras	
Smoked Salmon	6
Avocado / Haloumi / Mushroom / Bacon / Chorizo	5
Cherry Tomatoes / Spinach	4
Gluten Free Bread / Extra Egg / Hashbrown / Extra Toast / Jam / Vegemite	3

PLEASE ORDER AT THE BAR

GF = Gluten Free | GFO = Gluten Free Option | V = Vegetarian | VE = Vegan | N = Nuts | DF = Dairy Free

*NB: Our aioli is vegan



@thelocalhotel