



SPOTSWOOD HOTEL

FOOD MENU 2025

MENU

SPOTSWOOD
HOTEL

STARTERS

Garlic Bread (V)	\$12
Toasted Turkish bread with herbs, garlic and butter Add cheese for \$3	
Duo of Dips	\$17
Served with toasted bread	
Buffalo Ribs	\$18
Tossed in a Spotty special, spicy sauce served with ranch and hot salsa	
Lemon Pepper Calamari (GF)	\$19
Shallow fried crispy lemon pepper calamari served with aioli	
Tempura Cauliflower Bites (6-8)	\$17
Tempura cauliflower bites side of aioli	
Trio of Sliders	\$24
Choose from chicken or lamb with aioli and Asian slaw mix	
Seafood Basket	\$32
4prawn cones, 4 fish bites, 4 tempura scallops, 6 squid rings, 2 seafood sticks	
1kg Sharers Mussel Pot	\$35
Steamed mussels, Spanish chorizo, garlic, fresh basil in a spicy tomato broth and served with toasted ciabatta	
Macaroni and Cheese Croquettes (4)	\$20
Cheesy infused pasta crumbed in Japanese panko bread crumb with side of sweet mayo	
Halloumi (5) (V)	\$22
Topped with a raspberry coulis and parmesan	
Smoked Paprika Chicken Skewers	\$18
Dry rubbed smoked paprika and garlic skewers w ith a side of sweet Chilli mayo	

MAINS

Chicken Alfredo Gnocchi	\$32
Potato gnocchi with pan-fried chicken thigh in a creamy ranch sauce, topped with shaved Grana Padano.	
Penne Carbonara (GFO)	\$28
The Australian take on an Italian classic. Penne tossed with bacon, field mushrooms, and a creamy white wine and garlic sauce, topped with shaved rocket and parmesan cheese.	
Spaghetti Bolognese (GFO)	\$29
House-made Bolognese with our house-made Napoli sauce, topped with rocket and parmesan.	
Seafood Linguine (GFO)	\$32
Prawns, calamari, scallops, and mussels tossed with olive oil, rocket, and a chili and garlic emulsion.	
Pepper Steak Risotto (GF)	\$29
Marinated beef slices tossed through creamy arborio rice with cheese and green pepper sauce, topped with rocket and parmesan.	
Pumpkin Risotto (GF)	\$26
Pan-grilled pumpkin mixed with a creamy pumpkin purée, tossed with arborio rice and a garlic emulsion, topped with rocket.	

Paella (GF)	\$38
Saffron-infused rice with Spanish chorizo, capsicum, green beans, chicken, fresh seafood, and a wedge of lemon.	
Grain Salad	\$22
Pumpkin, quinoa, rocket, and red onion, topped with feta. (Add salmon for \$12, chicken for \$8, or prawns for \$6.)	
Fish & Chips (GFO)	\$31
Beer-battered market fish served with chips, salad, and tartare sauce.	
Lemon Pepper Calamari (GF)	\$30
Served with crispy chips, salad, and garlic aioli.	
Southern Fried Chicken Burger	\$28
With bacon, cheese, coleslaw, and our turmeric aioli, served with chips and tomato sauce.	
American Beef Burger	\$29
With bacon, cheddar, lettuce, tomato, pickles, and house-made Zinger sauce, served with chips and tomato sauce.	
Vegan Burger	\$29
Chickpea and lentil patty with aioli, crisp rocket, tomato, and a sweet and spicy tomato relish in a potato bun, served with chips.	
Chicken Parmigiana	\$32
House-made Napoli sauce, Virginian ham, and mixed cheese, served with chips and salad.	
Mexicali Eggplant Parmigiana (GFO) (VGO)	\$28
Crumbed eggplant, enchilada sauce, jalapeños, and mozzarella cheese, topped with corn and tomato salsa, served with chips and salad.	
Chicken Scallopini (GF)	\$32
Grilled chicken breast, mashed potato, and broccolini, with a creamy mushroom sauce.	
Philly Cheese Steak Sandwich	\$28
Marinated steak slices in a rich, cheesy gravy tossed with onion and topped with extra cheese.	
Pork Spare Ribs (GFO)	\$60
500g pork spare ribs cooked low and slow, basted in our bourbon BBQ sauce, served with coleslaw and chips.	
300g Porterhouse (GFO)	\$45
Served with chips, salad, and your choice of sauce.	
300g Scotch Fillet (GFO)	\$49
Served with chips, salad, and your choice of sauce.	

Sauces - All Gf	\$3
Mushroom • Pepper • Gravy • Garlic Butter • Red Wine Jus	

*Every care is taken to ensure no cross contamination for allergies however our
kitchen caters for all food types so there is no 100% guarantee.
Please ensure your waiter is aware of any allergies upon ordering!

Public Holiday Surcharge – 15%

TINY HUMANS

Fish & Chips	\$15
Served with tomato sauce.	
Spaghetti Bolognese	\$15
Served with parmesan cheese.	
Cheeseburger	\$15
Served with chips and tomato sauce.	
Chicken Nuggets	\$15
Served with chips and tomato sauce.	

SIDES

Bowl of chips (V)	\$13
Served with garlic aioli and tomato sauce.	
Potato wedges (V)	\$17
Served with sour cream and sweet chili sauce.	
Mashed potato (V/GF)	\$13
Creamy mash.	
Sautéed vegetables (V/GF)	\$13
Sautéed in garlic and extra virgin olive oil.	
Greek salad (V/GF)	\$15
With red wine vinaigrette.Add salad leaves for \$3.	

KEY:

(V) - VEGETARIAN
(VG) - VEGAN
(VGO) - VEGAN OPTION AVAILABLE
(GF) - GLUTEN FREE
(GFO) GLUTEN FREE OPTION

EXTRAS:

TOMATO SAUCE: \$1
BBQ SAUCE: \$2
AIOLI: \$2
SOUR CREAM: \$3
SWEET CHILLI: \$2
GRAVIES: \$3
PARMESAN CHEESE: \$3
VEGAN CHEESE: \$4
GLUTEN FREE PASTA: \$3