



# Panton Hill HOTEL

  pantonhillhotel

## STARTERS

### BRAISED BEEF & PEPPER CROQUETTES 19 nf

Crispy croquettes filled with slow-braised beef and cracked pepper, with a melted cheese centre. Served with house-made ketchup.

### PUMPKIN & GOAT'S CHEESE BRUSCHETTA 16 nf

Roasted pumpkin topped with sweet caramelised onion and goat cheese on toasted focaccia, finished with fresh herbs and olive oil.

### HALOUMI TACOS 18 nf

Grilled haloumi served in soft tortillas with tomato and corn salsa, fresh avocado, and crunchy coleslaw.

### PLOUGHMAN'S BOARD 22 gfo

Prosciutto, smoked ham, aged cheddar, house pickles, cornichons, warm sourdough.

### SALT & PEPPER CALAMARI 18 gf, nf

Crispy calamari, rocket, lemon & aioli.

### KOREAN FRIED CAULIFLOWER 17 vg

Gochujang glaze, sesame, spring onion.

### FREE-RANGE CHICKEN WINGS 18 gf

House peri peri sauce, pickles, ranch dressing.

### SOURDOUGH GARLIC BREAD 12 v

Garlic & herb butter.  
Add mozzarella +4

## MAINS

### CHICKEN PARMIGIANA 32 nf

Crumbed chicken breast, leg ham, PHH cheese blend, Napoli sauce, chips, leaf salad.

### BEER-BATTERED FISH & CHIPS 29 nf, gfo

Beer-battered barramundi, chips, garden salad, tartare sauce.

### PHH DOUBLE CHEESEBURGER 29 gfo

Double beef patties, butter lettuce, tomato, dill pickles, onions, house burger sauce, chips.

### SLOW-COOKED BEEF BRISKET BURGER 29 gfo, dfo

Braised brisket, coleslaw, chips.

### HARISSA CHARGRILLED CHICKEN 36 gf, dfo

Chicken Maryland, roast potatoes, broccolini, coriander yoghurt.

### CRISPY SKIN BARRAMUNDI 39 gf, nf

Braised leek & pancetta, crushed potatoes, pickled fennel and herb salad.

### SLOW-BRAISED LAMB SHOULDER 38 gf, nf

Roasted pumpkin, tuscan kale, herb jus.

### BRAISED BEEF CHEEK 39 dfo, gf, nf

Creamed potato, broccolini, beef jus, pickled onions.

### PRAWN SPAGHETTI 36 nf

Garlic prawns, chilli, basil and prawn bisque.

### ROASTED PUMPKIN PLATE 26 vg, nf

Roasted pumpkin, hummus, spiced chickpeas, eggplant puree, red onion, parsley, mint.

## STEAKS

### 300G O'CONNOR PORTERHOUSE 49 gf, dfo

### 300G O'CONNOR SCOTCH FILLET 54 gf, dfo

All steaks served with chips & rocket parmesan salad. Add Brussels Sprouts +4

Choice of sauce: Garlic butter | Gravy | Mushroom | Peppercorn | Red wine jus

## — TO — SHARE

### 800G SLOW-COOKED BLACK MARKET BEEF BRISKET 86 gf, df

Chimichurri, slaw, chips — serves 2

### 700G SLOW-COOKED LAMB SHOULDER 76 gf, dfo

Salsa verde, roast potatoes, broccolini — serves 2

## SALADS

### BROCCOLI & QUINOA SALAD 22 gf, vgo

Lentils, almonds, mint, parsley & feta

### BABY ROCKET & GREEN APPLE SALAD 19 gf, df, vgo

Shaved fennel, cucumber, Spanish onion, honey Dijon vinaigrette.

Additions:

Beef Brisket +14 | Chicken +14 | Calamari +12 | Prawns +14

## SIDES

### CHIPS 12 gf, vg

WEDGES 14 dfo, vgo  
Sour cream & sweet chilli sauce

### MIXED GREEN SALAD 12 gf, vg

MASHED POTATOES 14 gf, v

BRUSSELS SPROUTS 14 gf, v, dfo

## DESSERTS

### VANILLA PANNACOTTA 14 gfo

Raspberry compote, oat crumble.

### STICKY DATE PUDDING 17 nf

Butterscotch sauce, vanilla bean ice cream.

PLEASE ORDER AT THE BAR WITH  
YOUR TABLE NUMBER

vg - Vegan

v - Vegetarian

gf - Gluten Free

dfo - Dairy Free Option

vgo - Vegan Option

gfo - Gluten Option

df - Dairy Free

nf - Nut Free

10% surcharge on public holidays | 1.5% surcharge on card payments  
Please advise our staff of any allergies.