

DINNER MENU

BREADS & STARTERS

GARLIC TURKISH BREAD (V DF)

Oven baked garlic buttered Turkish bread (4 pieces) — 10
With cheese — 12

BRUSCHETTA (V)

Local cherry tomatoes, red onion and basil topped with parmesan cheese drizzled with balsamic glaze on toasted Turkish bread (3 pieces) — 15

COB LOAF & DIP

Oven baked sourdough cob loaf with garlic butter, cheese and bacon served with a spinach, caramelised onion and cheese dip (8 pieces) — 15

VEGETABLE SPRING ROLLS (V)

Crispy spring rolls served with sweet chilli sauce (3 pieces) — 14

PORK BELLY BITES (GF DF)

Twice cooked pork belly bites served with BBQ sauce — 15

CHICKEN BITES (GF)

Fried chicken bites with a hint of chilli served with garlic aioli — 15

A BIT OF EVERYTHING

Mini Dim Sims, Meatballs, Spring Rolls, Onion Rings and Chicken Crackles served with Asian style sauce — 15

THAI SQUID (GF DF)

Squid pieces lightly dusted in Thai spiced flour served with garlic aioli — 17

WINTER SALAD

CHICKEN SALAD (GF V Option)

Grilled spiced chicken fillet served on a salad of roasted pumpkin, cherry tomatoes, cucumber, grilled onion and mixed salad leaves drizzled with basil pesto mayo — 26

Little Tackers

(Children Under 12)

I DON'T KNOW—CHICKEN PARMA WITH CHIPS & SAUCE — 12

I'M NOT HUNGRY—CHICKEN NUGGETS WITH CHIPS & SAUCE— 12

I WANT TO GO HOME—SPAGHETTI BOLOGNESE — 12

I WANT MCDONALDS—CHEESEBURGER WITH CHIPS & SAUCE — 12

ADD VEGGIES — 2.5 ADD SALAD — 2.5

KIDS ICE-CREAM — 5

KIDS JUICE CUP—3.5 KIDS SOFT DRINK CUP—2.5



BAROOGA HOTEL

PANZ

Choose between Penne, Linguine or Risotto (GF)

BOLOGNAISE Penne or Linguine (DF)

Slow cooked beef mince in a rich house made tomato sauce — 24

VEGETABLE RAGU (V)

Medley of oven roasted vegetables sautéed with garlic in a rosé sauce finished with wilted spinach — 24

CHICKEN & MUSHROOM

Grilled chicken breast tossed with a medley of mushrooms, bacon and cherry tomatoes in a creamy garlic sauce and finished with wilted spinach — 25

GARLIC SCALLOP & PRAWN

Pan fried scallops and prawns tossed in a creamy garlic butter sauce finished with wilted spinach — 28

STIR FRY

Stir fried seasonal vegetables tossed in a housemade Asian style sauce served with jasmine rice (V) — 26

WITH GLAZED PORK BELLY PIECES (GF DF) — 27

WITH BEEF (GF DF) — 29

WITH POACHED PRAWNS (GF DF) — 32

JUST A BIT PECKISH ?

BOWL OF VEGGIES — 7

BOWL OF SALAD — 7

BOWL OF ONION RINGS WITH AIOLI— 9

BOWL OF CHIPS WITH TOMATO SAUCE — 10

BOWL OF WEDGES WITH

SWEET CHILLI SAUCE & SOUR CREAM — 12

V — VEGETARIAN GF—GLUTEN FREE DF—DAIRY FREE
NUTS — CONTAINS NUTS

ALLERGIES & CHANGES

Always tell us when you order if you have ANY allergies or dietary requests, we will do our best to accommodate but we cannot guarantee 100% allergy free meals

Changes to meals incur additional costs + may not be possible during busy periods

10% Surcharge applied for Public Holidays

DINNER MENU



BAROOGA HOTEL

THE CLASSICS

Side Options: Chips & Salad OR Potato & Veg

CHICKEN SCHNITZEL

Lightly crumbed chicken schnitzel with choice of sauce — 24

CHICKEN PARMA

with Napoli sauce, smoky ham and topped with melted cheese — 26

GONE TROPPO PARMA

with BBQ sauce, smoky ham, melted cheese and grilled pineapple — 27

PEPPERONI PARMA

with Napoli sauce, pepperoni, grilled red onion melted cheese and jalapenos — 30

OUTBACK PARMA

with Napoli sauce, crispy bacon and cheese topped with onion rings and drizzled with BBQ sauce — 30

FISH AND CHIPS (DF)

Beer battered Atlantic hake fillets with tartare sauce, lemon and your choice of 2 sides — 26

SEAFOOD BASKET

Panko crumbed calamari, hake fillet, salt & pepper squid and prawn twisters with lemon wedges and tartare sauce, served with chips and side salad — 30

BEEN AROUND THE TRAPS

(Seniors Card holders only)

½ FISH AND CHIPS (DF) — 18

½ CHICKEN SCHNITZEL — 18

½ CHICKEN PARMA — 18

Sweet As

Sticky Date Pudding—12

Chocolate Pudding—12

Apple & Rhubarb Tart (GF DF)—12

Ice Cream & Topping Sm—5, Lg—5.50

GOIN' WALKABOUT?

PORK MEDALLION (GF)

Grilled pork medallions served with celeriac and potato mash, seasonal vegetables and topped with a creamy mustard sauce — 28

STUFFED CHICKEN BREAST

Grilled chicken breast with a savoury stuffing of bacon, mushroom and spinach with a creamy white wine garlic sauce served with seasonal vegetables and roasted chat potatoes — 28

PORK BELLY (DF)

Twice cooked pork belly on a bed of roasted chat potatoes and house made ratatouille finished with a pork jus — 28

BARRAMUNDI (GF DF)

Thai infused barramundi with stir fried vegetables, served with jasmine rice — 28

SRI LANKAN CHICKEN CURRY (GF DF)

Grilled chicken thighs in our own coconut curry sauce served with jasmine rice and seasonal vegetables — 30

BBQ BOURBON PORK RIBS (GF DF)

Slow cooked pork ribs in our own bourbon BBQ sauce served with chips and salad ½ — 30 FULL — 40

OINKER PLATE (Serves 2)

BBQ bourbon pork ribs and our chef's own pulled pork, side salad, coleslaw, buttermilk rolls, chips and served with a trio of sauces (Mustard, Tomato Relish & BBQ Sauce) — 55

OFF THE CHARGRILL

Side Options: Chips, Salad, Potato & Veg

PORTERHOUSE (GF DF)

350gm Porterhouse steak cooked on the chargrill to your liking with choice of sauce and 2 sides — 35

EYE FILLET MIGNON (GF DF)

250gm steak wrapped in bacon cooked on the chargrill to your liking with choice of sauce and 2 sides — 44

SCOTCH FILLET (GF DF)

350gm Diamantina premium grain fed Australian beef cooked on the chargrill to your liking with choice of sauce and 2 sides — 44

Please Note: Well done steaks need extra cooking time and may not arrive with other orders

ON THE SIDE

TRADITIONAL GRAVY — 3

BRANDY PEPPER — 3

WHITE WINE & MUSHROOM — 3

GARLIC BUTTER (GF) — 3

AIOLI—3

SELECTION OF MUSTARD

(DIJON, HOT ENGLISH, SEEDED) —FREE

EXTRA TOMATO SAUCE—1

BBQ SAUCE—1

SWEET CHILLI SAUCE—1

CHILLI FLAKES— 1

PARMESAN CHEESE— 1