



ESTD 1927

NEW NORCIA
HOTEL

Smaller bites

- **Beer battered chips**, rosemary salt & aioli **(v/gfo) \$9.95**
- **New Norcia Bread & dips**, local olives, New Norcia extra virgin olive & barrel aged balsamic **(v/gfo) \$15.95**
- **Seasonal soup**, warm bread & butter **(v/gfo) \$11.95**
- **Medley of tomatoes on bruschetta**, rocket, pecorino, toasted garlic bread **(v/gfo) \$15.95**
- **Salt & Cajun peppered squid**, fennel & rocket salad & aioli **(gfo) \$15.95**
- **BBQ chicken tacos**, coleslaw & ranch dressing **\$16.5**
- **New Norcia Share Plank**, a selection of locally cured meats, Tasmanian smoked salmon, Capel Club cheddar, warm bread & piccalilli **(gfo) \$23.5**

Something more

- **Chicken Parmigiana**, smoked ham, mozzarella, beer battered chips & garden salad **\$25.95**
- **Abbey Ale battered Fish & chips**, beer battered chips, rustic tartare & garden salad **(gfo) \$25.95**
- **Beef Burger**, brioche bun, cos lettuce, Swiss cheese, caramelized onion, ketchup, pickles & beer battered chips **\$23.5**
- **Steak Sandwich**, tender sirloin steak, bacon, tomato, Swiss cheese, beetroot relish, seeded mustard mayo, cos lettuce & beer battered chips **\$22.50**
- **Autumn baby vegetable salad**, a medley of grilled seasonal young vegetables, quinoa, rocket, fresh basil & bocconcini **(v/gf) \$21.95**
- **Peri-peri chicken salad**, a medley of tomatoes, fennel, cucumber, cos lettuce, macadamia nut & lemon yoghurt **(gf/vo) \$23.50**
- **Margarita pizza**, fresh basil & buffalo mozzarella **(v) \$19.95**
- **Chilli prawn fettuccini**, tomato sugo, pecorino, herbs & fresh chilli **(vo) \$25.95**
- **300g Sirloin**, cooked to your liking, beer battered chips, garden salad & choice of sauce **(red wine, pepper, mushroom & garlic cream) \$30.95**

Sweets

- **Cheese board**, a selection of three Australian cheeses, fruit loaf, chutney & crisp bread **\$15**
- **Please ask our wait staff for the selection of cakes in display cabinet**

Please advise wait staff of any dietary requirements

(GF: Gluten free / GFO: Gluten free option / V: Vegetarian / VO: Vegetarian option)



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On Tap

- Iron Jack 3.5%
- Heineken 5.0%
- Swan Draught 4.4%
- James Squire 150 Lashes 5.2%
- Abbey Ale 7.3%
- James Squire Orchard Crush 4.8%

Sparkling

- New Norcia Blanc de Blanc
- Grandin Brut NV
- Mumm Cordon Rouge Brut
- Moet Brut Imperial Champagne NV
- Brown Brothers Prosecco 200ml

White Wine

- New Norcia Chardonnay
- Oyster Bay Chardonnay
- Oyster Bay Sauvignon Blanc
- Silverleaf SS
- Evans and Tate SSB
- Forrester Estate SSB
- Churchview Chenin Blanc
- Brown Brothers Moscato
- Brown Brothers Cro-Riesling
- Gilbert's Dry Riesling

Dessert Wine

- New Norcia Vintage Port
- New Norcia Muscat Liqueur
- Saint Benedict's Vintage Port

Cocktails

- Tequila Sunrise
- Pain Killer
- Espresso Martini
- White Russian
- Shenanigans on the Beach
- Long Island Iced Tea

Red Wine and Rose

- New Norcia Rose
- Silverleaf Rose
- River's Estate Rose
- George Wyndham Bin 555 Shiraz
- Catching Thieves Cabernet Merlot
- Silverleaf Merlot
- Jacob's Creek Cabernet Merlot
- Jacob's Creek Cabernet Sauvignon
- Devil's Corner Pinot Noir
- New Norcia Cabernet Merlot