



# W E W U

<b>DAILY DELIGHTS</b>	<b>MON-FRI</b> LUNCH \$15 PIZZA, \$5 KIDS MEALS 5-7PM	<b>MONDAY</b> \$14 CHICKEN SCHNITZEL NIGHT W CHOICE OF SAUCE, (\$18 FOR PARMIDJ)*	<b>TUESDAY</b> \$12 BURGERS & \$12 SALADS*
<b>WEDNESDAY</b> 2 FOR 1 PIZZAS*	<b>THURSDAY</b> \$14 STEAK NIGHT*	<b>FRIDAY</b> \$5 DRINKS FROM 5-7PM	<b>SUNDAY</b> SUNDAY ROAST, \$10 BLOODY MARYS

\*From 5pm. Conditions apply. Specials not available on public holidays.



# M E N U

## SHARING



<b>SPICED MAPLE MACADAMIA NUTS</b>	5
<small>GF VG DF N</small>	
<b>SMOKED BBQ GLAZED PORK BELLY SKEWERS</b>	17
<small>DF</small>	
Pear & red capsicum relish	
<b>SALMON &amp; CRAB CAKES</b>	21
Green salsa, lime & chilli mayo	
<b>FLAT BREAD &amp; CORN CHIPS</b>	17
<small>VG DF N</small>	
Hummus, avocado dip, pickled watermelon radish, lentil & walnut mince	
<b>Add cottage cheese \$3</b>	
<b>GRILLED BUTTERFLIED KING PRAWNS (3)</b>	26
<small>GF</small>	
Dill & lemon butter	
<b>CRISPY CHICKEN WINGS</b>	16
Hot sauce & cucumber	
<b>DUSTED SQUID FLASH FRIED</b>	18
<small>DF</small>	
Marie rose sauce	
<b>HOUSE CUT SWEET POTATO FRIES</b>	8
<small>GF DF</small>	
Aioli	
<b>POTATO FRIES</b>	8
<small>GF DF</small>	
<b>STEAMED SEASONAL GREENS</b>	10
<small>GF VG DF</small>	
Citrus infused olive oil	

## PIZZA

GLUTEN FREE AVAILABLE GF \$3.5

<b>POTATO</b>	14
<small>V</small>	
Parmesan, rosemary, sea salt	
<b>QUEEN MARGHERITA</b>	18
<small>V</small>	
Tomato, buffalo mozzarella, basil & oregano	
<b>HOT SALAMI</b>	23
Mozzarella, capsicum, onion & chipotle	
<b>HONEY GLAZED HAM AND PINEAPPLE</b>	21
Mozzarella & parmesan	
<b>CHILLI CHICKEN</b>	23
Tomato, mozzarella, capsicum, onion & chipotle	
<b>PRAWN AND CHORIZO</b>	24
Tomato, chilli & lemon	
<b>PEKING DUCK</b>	24
Mushrooms, shallots, hoi sin & chilli	
<b>PEPPERONI PIG</b>	24
Pork belly, pepperoni, tomato, mozzarella & chilli	
<b>SPINACH</b>	21
<small>V</small>	
Mushrooms, pumpkin, goats cheese & onion	

## KIDS RULE

<b>KIDS SCHNITZEL</b>	10	<b>KIDS MARGHERITA PIZZA</b>	10	<b>ICE CREAM CHOCOLATE FUDGE SAUCE</b>	5
London fries					
<b>KIDS FISH</b>	10	<b>KIDS HAWAIIAN PIZZA</b>	10		
<small>DF</small>					
London fries					

# MAINS

- CHAR GRILLED BUTTERFLIED CHICKEN (HALF OR FULL)** GF H 24 F 34  
Fries or mash, house chopped salad & preserved lemon aioli
- TASMANIAN SALMON FILLET** GF 29  
Crushed roast kipfler potatoes, ginger broccolini, jalapeño & tomato relish
- 250G RIVERINA BLACK ANGUS RUMP MBS 2+ OR 200G RWNA EYE FILLET** 27 29  
**GRAIN FED 100 DAYS** GF  
Fries or mash, house salad  
**Your choice of sauce:**  
**Mushroom** DF GF | **Peppercorn** DF GF | **Aioli** DF GF V  
**Hot relish** DF GF VG | **Paris butter** GF V  
**Add grilled butterflied king prawn \$8**
- CHAR GRILL OF THE DAY** GF MP  
Seasonal greens, potato gratin  
**Your choice of sauce:**  
**Mushroom** DF GF | **Peppercorn** DF GF | **Aioli** DF GF V  
**Hot relish** DF GF VG | **Paris butter** GF V
- PANKO CRUMBED CHICKEN SCHNITZEL OR PARMIGIANA** 25 28  
Fries or mash, house salad  
**Your choice of sauce:**  
**Mushroom** DF GF | **Peppercorn** DF GF | **Aioli** DF GF V  
**Hot relish** DF GF VG | **Paris butter** GF V
- QUINOA, PUMPKIN & MUSHROOM CASSEROLE** 24  
GF VG DF N  
Chick peas, snow pea tendrils & soy
- MARKET FISH** 27
- WAGYU BEEF BURGER** 20  
Tomato, beetroot, gherkin, lettuce, smoked BBQ sauce & fries  
**Add cheese \$1, bacon \$3**
- GRILLED CHICKEN BREAST BURGER** 20  
Tomato, cucumber, Spanish onion, lettuce, mayo & fries  
**Add cheese \$1, bacon \$3**
- LIGHTLY BATTERED FLATHEAD FILLETS** 26  
Fries, house salad & tartare sauce DF
- SLOW ROAST PORK BELLY** GF 27  
Apple sauce, herb puree potato, peas, pear & cider cream reduction

# SALADS

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- HALOUMI & CHARRED PUMPKIN** 23  
GF V N  
Avocado, pomegranate, quinoa & macadamia crumble, mixed leaves & lemon dressing
- SLOW ROASTED LAMB SHOULDER & ROOT VEGETABLES** GF 24  
Seeds, rocket & soft herb yoghurt dressing
- RAW MELANGE VEGETABLE** 21  
GF VG DF N  
Fresh seasonal fruit, coconut dukkah, radish, watercress & kaffir lime vinaigrette
- SUMAC POACHED CHICKEN BREAST & BUTTERMILK RICOTTA** GF 23  
Baked beetroot, baby charred & citrus infused olive oil
- HOUSE CHOPPED** GF VG DF 14  
Tomato, cucumber, Spanish onion, capsicum, carrot, herbs & lemon dressing  
**Add grilled chicken breast \$6, avocado \$5 or cottage cheese \$3**

# DESSERT

- MISSISSIPPI MUD PIE** 12  
Cream, berry & vanilla syrup
- HONEY BAKED BUTTERMILK RICOTTA** 12  
GF V  
Cream, mint & salted caramel sauce
- ICE CREAM CHOCOLATE FUDGE SAUCE** V 9

GF GLUTEN FREE

VG VEGAN

DF DAIRY FREE

V VEGETARIAN

N CONTAINS NUTS



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