



RISING SUN
HOTEL

Menu

NO half serves thank you

Please advise staff of your requirements

(v) available vegetarian

(gf) available gluten free

Starters

Sour Dough Bread 10

– Garlic & Cheese (v)

– Seeded Mustard, Bacon & Cheese

Light Meals

Soup of the Day 10

Creamy Garlic Prawns 20

Pan sautéed prawn cutlets in a creamy garlic sauce served with jasmine rice

Salt and Pepper Calamari 20

Semolina dusted calamari with salad leaves, walnuts, parmesan cheese with lemon, aioli and honey mustard dressing

Bao Trio 20

Steamed bao buns, southern fried chicken breast, asian slaw, coriander, mint, cucumber and hoisin sauce

Beef Burger – served with chips 22

Minced beef pattie, caramelised onion, bacon, egg, sliced cheese, tomato and lettuce on a brioche bun with aioli

Veggie Burger (v) – served with chips 22

Veggie pattie, sliced tomato, sliced cheese, grilled pineapple, caramelised onion, cos lettuce and mayo on a brioche bun

Chicken BLT Turkish – served with chips 22

Chicken breast poached in wine & lemon, crispy bacon, lettuce, sliced tomato, cheese and aioli

Vegetarian Turkish – served with chips (v) 22

Roasted pumpkin, sun-dried tomatoes, spanish onion, grilled zucchini, cheese, mushroom, capsicum and guacamole on Turkish bread

Steak Sandwich – served with chips 22

Steak, bacon, caramelised onion, egg, tomato, cos lettuce, sliced cheese and BBQ sauce

Veggie Stack – served with side salad 22

Layered stack of roasted vegetables with Napoli sauce, pesto and wilted spinach

Mains

Chicken Parmigiana

– chicken breast coated in our own panko crumb blend
– with your choice of chips and salad or vegetables

Napoli – napoli, ham and cheese

BBQ – BBQ sauce, bacon and cheese

Meat Lover – bolognaise, chorizo, ham, salami and cheese

Mexican – napoli, pepperoni, jalapenos, tomato salsa, sour cream, guacamole and cheese

Eggplant Parmigiana

– with napoli and cheese

– with your choice of chips and salad or vegetables

Chicken Caesar Salad (v)

Cajun spiced chicken pieces, cos lettuce, bacon, croutons, anchovies and poached egg

Vietnamese Rice Noodle Salad

choice of • chicken • beef • prawns

Red cabbage, wombok, julienne carrot, Spanish onion, mint, bean sprouts, fresh coriander leaves, fried shallots finished with house-made Vietnamese dressing

Thai Beef Salad

Chef marinated beef strips with salad mix, tomatoes, bean sprouts, spanish onion, cucumber, mint, coriander and a homemade Thai dressing

Curry of the Day

Served with apricot jasmine rice and naan bread

Honey Soy Stir Fry (v)

Our house blend honey soy sauce tossed with teriyaki, combined with seasonal asian vegetables and fresh hokkien noodles
– served with prawns, chicken or beef

Seafood Linguini

Prawn cutlets, calamari, scallops and fish tossed in lemon and extra virgin olive oil with chilli and white wine garlic sauce topped with parmesan

Chicken Risotto (gf) (v)

Sliced chicken breast, mushrooms, spanish onion and spinach with creamy white wine sauce and parmesan

Roasted Pumpkin Gnocchi (v)

Roasted pumpkin, pepitas, sun dried tomatoes and spring onion tossed through creamy basil pesto sauce topped with parmesan

Carbonara Fettucine

Bacon, onion, mushrooms sautéed with garlic and combined with a white wine creamy sauce finished with egg yolk and fresh parmesan cheese

Pork Belly (gf)

Twice cooked Pork Belly, potato mash, seasonal vegetables and red wine jus

Chicken and Cashew Crepe

Our classic golden savoury crepe of chicken breast, sautéed onion, capsicum and cashews, combined in a creamy garlic cheese sauce with chat potatoes and seasonal vegetables

28 Roast Pork (gf) 26

Tender slices of roasted pork leg with a demi glaze sauce, seasoned chat potatoes and seasonal vegetables

Flathead Fillets – fried or grilled (gf) 27

South American flathead fillets cooked in our house made Carlton Draught batter with a side of tartare – served with chips and salad or seasonal vegetables

Salisbury Chicken 32

Our famous chicken breast fillet pocketed and roasted with a bacon, onion, cheese, mushroom and herb stuffing. Served with potato mash, seasonal vegetables and finished with a creamy mushroom sauce

26 Atlantic Salmon 33

Pan seared 200gm Atlantic salmon fillet with bearnaise sauce and chips and salad

26 Crumbed Lamb Cutlets (3) 36

Crumbed lamb cutlets with mash, roasted vegetables and side of mint yoghurt

150 days Grain-Fed 300gm Porterhouse Steak (gf) 38

150 days Grain-Fed Prime 300gm Scotch Fillet (gf) 38

– both served with your choice of sides

– your choice of sauce:

• diane • creamy mushroom • brandy peppercorn • jus • garlic butter

Surf and Turf – \$5 extra

Desserts

28 Warm sticky date pudding 12

Served with vanilla ice-cream and butterscotch sauce

Eton Mess 12

30 Chocolate Brulee 12

Served with vanilla ice cream and almond biscotti

Dessert Cakes (in display) 12

Children's Menu (under 12 years old)

Mini pizza with chips 10

Chicken nuggets with chips 10

Fettuccine Bolognaise 10

Schnitzel – chips and salad 10

Fish and Chips – grilled or fried 10

Ice-cream Sundae – chocolate, strawberry or caramel 6

Sides

Chips 5 Gravy boat 3

Garden salad 5 Bowl of chips with aioli 10

Mash potato 5 Bowl of wedges with

Vegetables 5 sweet chilli sauce

Steamed rice 3 and sour cream 10