



THE **UNANDERRA** HOTEL

27 CENTRAL RD, UNANDERRA, NSW 2526

T: (02) 4271 1141

FOOD MENU

STARTERS

	MEMBER / GUEST
Garlic Bread Add mozzarella cheese +2 / +3	7 / 9
Bowl of Fries	8 / 10
Seasoned Potato Wedges Sour cream & sweet chilli sauce	12 / 14
Tomato & Fetta Bruschetta Chargrilled sourdough, heirloom tomatoes, fresh basil, marinated fetta & balsamic glaze	13 / 15
Southern Fried Chicken Wings With smoky BBQ & aioli dippers	16 / 18
Zesty Corn Ribs Pico de'gallo & lime	14 / 16
Popcorn Prawns Special sauce & lemon	16 / 18
Cauliflower Bites Roast garlic aioli	15 / 17

SALADS

<i>Add grilled chicken +6</i>	<i>Add prawns +8</i>
Chicken Caesar Salad Grilled chicken breast, baby cos lettuce, crispy bacon, crunchy croutons, shaved parmesan cheese & egg with tangy Caesar dressing	22 / 24
Sweet Potato & Beetroot Salad With fresh rocket, walnuts, quinoa & fetta cheese	20 / 22
Pumpkin & Halloumi Salad baby spinach, toasted pine nut, Spanish onion & house made dressing	20 / 22



MAINS

	MEMBER / GUEST
Chicken Schnitzel <i>Parmi +4</i> Served with fries & house salad or mash & veg	24 / 26
Beer Battered Fish & Chips Served with house salad, caper aioli & lemon	23 / 25
300gm Rump Steak <i>Add garlic prawns +8</i> With cowboy butter & served with your choice of fries & house salad or mash & veg	30 / 32
Thai Mussel & Prawn Hotpot Fresh prawns & mussels in an aromatic Thai style broth with toasted sourdough	26 / 28
Rigatoni Ragu 8hr slow cooked beef in a rich tomato sauce, snow parmesan cheese	24 / 26
Roast Pumpkin & Sage Pappardelle In a burnt butter sauce with baby spinach, caramelised onion, pine nuts & shaved parmesan cheese	22 / 24
Braised Lamb Shank 12hr slow cooked lamb shank in a rich tomato sauce, creamy garlic mashed potato & seasonal greens	30 / 32

ADD ONS

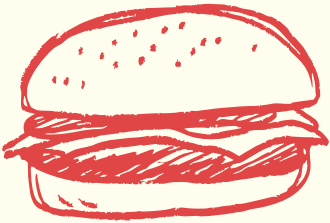
Sauces	3
Mushroom, Diane, Peppercorn, Bearnaise	
<i>Bacon +4</i>	<i>Cheese +2</i>
<i>Marinated chicken breast +6</i>	<i>Garlic prawns +8</i>
<i>Egg +3</i>	<i>Extra patty +6</i>
<i>Avocado +2</i>	

SUBSTANTIAL

Pulled Beef Nachos 12hr slow cooked beef brisket, pico de'gallo, gauc, sour cream, jalapeños & mozzarella cheese	22 / 25
Roast Veggie Bowl Roast pumpkin, potato, carrot, beetroot, turnip with quinoa, baby spinach, kale, cowboy butter & drizzled with red wine jus'	18 / 20
Trio of Tacos Choice of pulled beef brisket & slaw, crispy fish & lettuce or grilled halloumi with rocket & pico de'gallo	19 / 21

BURGERS

	MEMBER / GUEST
<i>served with fries</i> <i>Add burger patty +6</i>	
Classic Unanderra Burger Angus beef patty, lettuce, tomato, beetroot, American cheese & special sauce	20 / 22
Southern Fried Chicken Burger Slaw, bacon, American cheese, smoky BBQ sauce & aioli	20 / 22
Steak Sambo 150gm rump steak, baby cos lettuce, beetroot, American cheese, bacon, caramelised onion, tomato relish on toasted turkish bread	23 / 25
C.A.B Sandwich Marinated grilled chicken breast, baby cos lettuce, American cheese, avocado, bacon, aioli on toasted thick cut bread	23 / 25
Spiced Pumpkin Burger Pumpkin & lentil patty, baby cos lettuce, tomato, sumac onions, aioli	20 / 22



KIDS

Fish & Fries	\$11
Cheeseburger & Fries	
Chicken Nuggets & Fries	
Saucy Spaghetti with Mozzarella Cheese	



What's On

\$15
CHICKEN SCHNITZEL
TUESDAY

With fries and gravy
Swap for mash & veg +3
Add house salad +2

\$1
WINGS
WEDNESDAY

With choice of dippers
Minimum \$10 Spend

\$15
BURGER & BEER
THURSDAY

Swap for Steak Sambo or
C.A.B Sandwich +2

\$20
250G RUMP STEAK
FRIDAY

With fries & gravy
Add house salad +2
Add sauce +2

\$20
ROAST OF THE DAY
SUNDAY

Served with all the trimmings
Selection varies week to week

Please ask our friendly staff if you have any dietary requirements and we will be happy to assist to the best of our ability.

The Unanderra Hotel Practices The Responsible Service of Alcohol

A 10% surcharge applies on public holidays*