

# menu.

## BREADS

<b>Garlic (v)</b>	\$7
<b>Cheesy Garlic Bread (v)</b>	\$8
<b>Cheesy Garlic &amp; Bacon Bread</b>	\$9
<b>Sweet Chilli &amp; Cheese Garlic Bread (v)</b>	\$9
<b>Bruschetta (v)</b>	\$12
Tomato, Spanish Onion & Basil Salsa served on Crispy Sourdough w/ Crumbled Feta & Balsamic Glaze	



## SALADS

<b>Caesar Salad</b>	\$16
Bacon, Cos Lettuce, Parmesan Cheese, Croutons & Egg tossed through Caesar Dressing (Add Chicken \$4, add Prawns \$6)	
<b>Thai Beef Salad</b>	\$19
Marinated Beef, Onion, Carrot, Capsicum, Sprouts, Cucumber, Cherry Tomatoes, Crispy Noodles, Rocket & a Sweet Soy Dressing	
<b>Pulled Moroccan Lamb Salad (gf)</b>	\$22
Baby Spinach, Roast Pumpkin, Goats Cheese, Charred Capsicum & Pine Nuts	
<b>Warm Prawn &amp; Calamari Vietnamese Salad (gf)</b>	\$24
Rice Noodles, Capsicum, Ginger Bok Choy, Spring Onion, Garlic, Chili, Lemongrass, Coriander, Baby Spinach w/ a Chilli Lime Dressing	

## BURGERS

Gluten Free Buns Available \$3

<b>Braddie Steak Burger</b>	\$24
200g Scotch Fillet, Crispy Bacon, Cheese, Pineapple, Lettuce, Beetroot, Potato Scallop, Tomato & Onion Relish served w/ Chips (Add Egg \$2)	
<b>Grilled Portuguese Chicken Burger</b>	\$19
Grilled Portuguese Chicken, Cos Lettuce, Cucumber, Spanish Onion w/ Peri Peri Aioli & Chips	
<b>Vege Burger (v)</b>	\$16
Veggie Pattie, Lettuce, Tomato, Garlic Aioli, served w/ Chips	



## SNACKS

<b>Beef Nachos w/ Sour Cream &amp; Guacamole (gf)</b>	\$16
<b>Crispy Chicken Wings</b>	\$15
Served w/ Sriracha & Blue Cheese Aioli (gf)	
<b>Loaded Fries – Cheese, Bacon &amp; Aioli</b>	\$14
<b>Wedges w/ Sour Cream &amp; Sweet Chilli Sauce (v)</b>	\$12

## SIDES – ALL \$6

<b>Creamy Mash (gf, v)</b>
<b>Garden Salad (gf, v)</b>
<b>Steamed Vegetables (gf, v)</b>

## PIZZAS

ALL PIZZAS can be made to Gluten Free  
Gluten Free Bases Available \$3

<b>Garlic (v)</b>	\$15
Roasted Garlic, Mozzarella, Rosemary & Sea Salt	
<b>Cheese (v)</b>	\$15
Mozzarella, Parmesan & Oregano on a Tomato Base	
<b>Hawaiian</b>	\$18
Ham, Pineapple & Mozzarella on a Tomato Base	
<b>Veggie (v)</b>	\$20
Roasted Sweet Potato, Roasted Capsicum, Artichoke Heart, Olives, Semi-Dried Tomatoes, Baby Spinach with Basil Pesto on a Tomato Base	
<b>Meatlovers</b>	\$22
Ground Beef, Shaved Ham, Pork Sausage, Pepperoni, Mushroom, Spanish Onion, Mozzarella, Garlic Aioli Swirl on a BBQ Base	
<b>Chicken</b>	\$22
Satay Chicken, Capsicum Baby Spinach, Spanish Onion, Cashews, Mozzarella on a Tomato Base	
<b>Seafood</b>	\$24
Garlic Marinated Tiger Prawns, Calamari, Spanish Onion, Rocket, Fresh Chilli, Mozzarella topped w/ Lemon Aioli on a Tomato Base	
<b>Lamb</b>	\$24
Pulled Moroccan Spiced Lamb Shoulder, Cherry Tomatoes, Roasted Capsicum, Baby Spinach, Pinenuts, Danish Feta, Mozzarella topped w/ Tzatziki on a Tomato Base	



TO WIN A \$50 BISTRO VOUCHER –  
REVIEW US ON FACEBOOK TO GO  
INTO OUR MONTHLY DRAW



# menu.

## BRADDIE FAVOURITES

*All served w/ Chips & Salad or Mash & Vegetables*

<b>Chicken Schnitzel</b>	\$21
<b>300g Rump (gf)</b>	\$24
<b>300g Scotch Fillet (gf)</b>	\$32
<b>Crumbed Lamb Cutlets (2)</b>	\$26
<i>(Extra Cutlet \$5)</i>	
<b>Crumbed Barramundi</b>	\$21
<b>Salt &amp; Pepper Squid</b>	\$20
<b>Seafood Basket</b>	\$20

## TOPPERS - \$5

*Add to your Steak or Schnitzel for an extra hit of flavour!*

### A.B.C

Avocado, Bacon & Cheese

### Aloha

Ham, Pineapple, Cheese & Hickory BBQ Sauce

### G'day Mate

Fried Egg, Bacon, BBQ Sauce & Cheese

### Mexicano

Corn Chips, Guacamole, Sour Cream, Spiced Beef & Cheese

### Parmy

Napolitana Sauce, Ham & Cheese

### Garlic Seafood (\$7)

Grilled Prawns, Calamari & Seafood Flakes in a Garlic Cream Sauce

**specials.**

*Please see our Chef's  
Weekly Delicious Specials!*

## MAINS

**Lemon Pepper Atlantic Salmon (gf)** \$27  
Roast Chats, Buttered Beans, Roast Beetroot  
Puree w/ a Hung Yoghurt

**Lamb Shank (gf)** \$25  
2 x Slow Braised Lamb Shank, served on  
Creamy Mash Potato w/ a Rich Red Wine and  
Tomato Jus

**Rolled Pork Belly (gf)** \$27  
Stuffed w/ Apple, Sage & Almonds served on Mash  
& Greens w/ a Red Wine Jus

**Sizzling Garlic Prawns (gf)** \$25  
King Prawns served in a Garlic Oil and Vegetable  
Medley w/ Steamed Jasmine Rice

**Cajun Cream Chicken Breast (gf)** \$25  
Grilled 250g Butterflied Chicken Breast served w/  
Mash and Seasonal Greens w/ a Cajun Cream Sauce

## SAUCES - ALL \$2

**Gravy, Dianne, Pepper, Mushroom, Garlic (gf),  
Red Wine Jus (gf)**

## PASTA

**Chicken & Bacon Carbonara** \$22  
Grilled Chicken, Sautéed Bacon, Onion, Garlic,  
Cream & Egg (Add Mushrooms \$3)

**Seafood Coconut Curry (gf)** \$28  
White Fish, Mussels, Prawns, Squid &  
Vongoli served in a Thai Coconut  
Curry w/ Steamed Jasmine Rice

**Grilled Vegetable Fettucine (v)** \$19  
Capsicum, Artichokes, Olives,  
Mushrooms, Baby Spinach tossed  
through a Rich Tomato Sago

## KIDS - ALL \$10

*Kids under 12 receive a Complimentary Ice Cream & Drink*

### Bolognese Pasta

**Cheese Burger** w/ Chips, Mash, Veg or Salad  
**Chicken Nuggets** w/ Chips, Mash, Veg or Salad  
**Chicken Tenders** w/ Chips, Mash, Veg or Salad  
**Fish Cocktails** w/ Chips, Mash, Veg or Salad  
**Hawaiian Pizza** w/ Chips, Mash, Veg or Salad

**(v) - VEGETARIAN**

*Vegan Options Available on Request - Please ask our Friendly Staff*

**(gf) - GLUTEN FREE**

PROUDLY LOCAL  
THE

**BRADFORD**

HOTEL

*Since 2007*