



Welcome to The Cardinia Park Hotel  
*A family run hotel that takes great pride in quality food and service*

Winner – Best Casual Dining 2018 AHA Vic Awards

Allergy Precaution

*If you or any of your guests have a food allergy or dietary restrictions please inform your server, prior to ordering your meal. In addition our products may contain wheat, egg, dairy, soy, or fish allergens and may be processed in facilities that process tree nuts and peanuts.*

# STARTERS

## COB LOAF 12

*Served warm with garlic and herb butter*

## SOUP 10

*Please ask our staff for today's soup*

## BRUSCHETTA 15

*Three pieces of sour dough with vine ripened tomato, basil and red onion, drizzled with sticky balsamic, olive oil and shaved parmesan*

## ARANCINI BALLS 16

*Three house made arancini balls with mushroom, mozzarella and tasty cheese served with pesto mayo*

## CHEESY GARLIC BREAD 14

*Oven baked white French roll with garlic butter, topped with melted cheese*

# STARTERS

## CALAMARI 15

*Tossed with salt and pepper seasoning, served alongside salad greens with house made lemon aioli*

## GARLIC & CHILLI PRAWNS 20

*Pan sautéed prawns with onion, chilli and garlic resting on a pillow of house made pilau rice*

## MAC & CHEESE BALLS 17

*A trio of macaroni and cheese balls crumbed and served with jalapeno aioli*

## CHICKEN TACOS 18

*Two crumbed pieces of chicken served on flour tortillas with corn salsa and salad greens, topped with chipotle mayo*

# SALADS

## CAESAR SALAD 25

*Cos lettuce, garlic croutons and bacon, tossed with Chef's own dressing, topped with poached egg, shaved parmesan and anchovies*

*add chicken 4*

## MOROCCAN CHICKEN SALAD 26

*Moroccan spiced chicken flame grilled, resting on cous cous tossed with roasted vegetables, mixed salad greens and lemon vinaigrette finished with minted yoghurt*

## WARM CALAMARI SALAD 26

*Resting on a leafy garden salad tossed with charred pumpkin, charred capsicum, semi-dried tomatoes with lemon aioli*

## FATTOUSH SALAD 25

*A colourful Middle Eastern salad with roasted vegetables, salad greens and goats cheese, tossed with crunchy bread pieces and zesty sumac dressing*

*add chicken 4*

## CHERMOULA SALSA SALMON 34

*Salmon fillet char grilled topped with fresh chermoula salsa, served with chips and salad or seasonal vegetables*

## CALAMARI 25

*Tossed with salt & pepper seasoning, served with a side of house made lemon aioli and your choice of chips and salad or seasonal vegetables*

## FISH OF THE DAY

### Market Price

*Beer battered, served with chips and salad or seasonal vegetables*

*Please ask staff for today's catch*

SEAFOOD

# PANS

## SPICY PRAWN & CHORIZO GNOCCHI 33

*Sautéed prawn and chorizo pieces tossed with olives, chilli and spinach in a Napoli sauce, finished with a creamy Danish feta*

## PUMPKIN RAVIOLI 25

*Filled with pumpkin and ricotta, tossed with pumpkin and baby spinach in a parmesan cream, garnished with roasted pine nuts*

## CHICKEN & MUSHROOM RISOTTO 28

*Mix of selected forest mushrooms, chicken and spinach tossed through arborio rice and finished with parmesan*

## WOK TOSSED CHILLI BEEF 29

*Tender eye fillet pieces tossed with Asian greens, chilli, hokkien noodles, hoisin sauce and cashew nuts*

Beer Battered Chips 8

Mashed Potatoes 5

Sauces 2.5

*Tomato, BBQ, Lemon Aioli, Chili Aioli, Gravy, Pepper, Mushroom,*

Béarnaise or Chermoula Sauce 3.5

Pita Bread 5

Garden Salad 5

Seasonal Vegetables 5

**SIDES**

# CLASSICS

## Chicken Schnitzel 24

*Crumbed tender breast chicken*

## Chicken Parmigiana 26

*Crumbed tender breast chicken topped with  
Napoli sauce and grilled cheese  
Add Ham \$1*

## Veal Schnitzel 27

*Crumbed tender back strap of veal*

## Veal Parmigiana 29

*Crumbed tender back strap of veal topped with  
Napoli sauce and grilled cheese  
Add Ham \$1*

\*Classics are served with your choice of chips and garden salad or seasonal vegetables



Our premium cuts of beef are priced to reflect the quality of the meat. All cuts are char-grilled to your liking and served with your choice of chips and garden salad or seasonal vegetables and choice of house made sauces;

*Creamy Peppercorn, Creamy Mushroom, Sauce Béarnaise, Gravy, Chermoula Salsa or Garlic Butter*

Add Three Garlic Prawns 7

**EYE FILLET MIGNON 46**

*200g premium Black Angus beef wrapped with bacon*

**KING RIB EYE 51**

*500g on the bone*

**PORTERHOUSE 40**

*350g premium Black Angus beef*

**SCOTCH 44**

*350g premium Black Angus beef*

**GRILLS**

# FAVOURITES

## BANGERS & MASH 24

*Sausages rested on a pillow of mash with tomato relish served with seasonal vegetables*

## PORK RIBS 38

*800g of Chef's special spiced pork ribs, slow cooked in their own sauce with house made slaw, chips and spicy BBQ sauce*

## CHICKEN KIEV 28

*Crumbed tender breast of chicken, stuffed with garlic butter on a pillow of rice, served with chips and salad or seasonal vegetables*

## PORTUGUESE CHICKEN 32

*breast fillet marinated in spices, char grilled, resting on Portuguese style spiced rice, finished with a lemon herb sauce and a corn & coriander salsa*

**MUSHROOM RISOTTO 24**

*Mix of selected forest mushrooms and spinach tossed through arborio rice finished with parmesan cheese*

**CALAMARI 15<sup>entree</sup> / 25<sup>main</sup>**

*Served on lettuce leaf / served with gf fries and salad*

**CHERMOULA SALMON 34**

*Middle Eastern style salmon served with gf fries , salad or seasonal vegetables*

**PORTERHOUSE 40**

*Flame grilled to your liking served with gf fries, salad or seasonal vegetables*

**SCOTCH 44**

*Flame grilled to your liking served with gf fries, salad or seasonal vegetables*

**CALAMARI SALAD 26**

*Charred pumpkin & capsicum, semi dried tomatoes tossed with leafy greens*

**CHICKEN CAESAR SALAD 27**

*Cos lettuce, bacon tossed with chefs own dressing topped with a poached egg, shaved parmesan & anchovies*

*\* Please notify your server of your dietary requirement, we cannot 100% guarantee the foods will be completely GF as cross contamination can occur in the kitchen*

**GLUTEN FREE**

**BRUSCHETTA 15**

*Three pieces of sour dough with vine ripened tomato, basil and red onion, drizzled with sticky balsamic and olive oil*

**MOROCCAN SALAD 25**

*Roasted vegetable cous cous, mixed salad greens and finished with lemon vinaigrette*

**FATTOUSH SALAD 25**

*A colourful Middle Eastern salad with roasted vegetables and salad greens tossed with crunchy bread pieces and zesty sumac dressing*

**MUSHROOM RISOTTO 24**

*Mix of selected forest mushrooms and spinach tossed through Arborio rice*

**COB LOAF 12**

*Served with garlic and herb butter*

**BRUSCHETTA 15**

*Three pieces of sour dough with vine ripened tomatoes, basil, red onion, drizzled with sticky balsamic olive oil and parmesan*

**ARANCINI 16**

*Three house made mushroom, mozzarella and tasty cheese balls served with pesto mayo*

**CHEESEY GARLIC BREAD 14**

*Oven baked white French roll with garlic butter topped with melted cheese*

**MOROCCAN SALAD 25**

*Roasted vegetable cous cous, mixed salad greens and lemon vinaigrette*

**FATTOUSH SALAD 25**

*Middle eastern style salad with roasted vegetables, goats cheese, crunchy bread pieces and zesty sumac dressing*

**MUSHROOM RISOTTO 24**

*Mix of selected forest mushrooms and spinach tossed through Arborio rice*

# SENIORS

## CHICKEN PARMIGIANA 16

*served with chips and salad or seasonal vegetables*

## CHICKEN SCHNITZEL 14

*served with chips and salad or seasonal vegetables*

## FISH OF THE DAY 19

*Beer battered and served with chips & salad or vegetables  
Please ask our staff for today's catch*

## CALAMARI 16

*Tossed with salt & pepper seasoning, served with your choice  
of chips and salad or seasonal vegetables*

## BANGERS & MASH 15

*Sausages rested on a pillow of mash with tomato relish,  
vegetables and gravy*

## PORTERHOUSE 25

*Char grilled to your liking alongside gravy, served with your  
choice of chips, salad or seasonal vegetables*

CHICKEN NUGGETS 13

SAUSAGES 13

CHICKEN PARMIGIANA 13

GRILLED CHICKEN TENDERS 13

CALAMARI 13

*All served with chips & tomato sauce*

*Add Salad 2*

*Add Vegetables 2*

*All kids meals include an activities pack & ice cream,*

*Please see server*

**KIDS**

# DESSERTS

## CRÈME BRULEE 12

*A deliciously decadent classic with a toffee crust  
served with a side of cream*

## STICKY DATE PUDDING 12

*Made in house with Kerrie's very own butterscotch sauce, served with  
double cream and ice cream*

## ASSORTED CAKES 11

*Please ask our staff for today's cakes*