

DROMEDARY HOTEL

MENU

Please inform staff of any food allergies or dietary requests & **remember your table number** for when you order at the bar

SMALL PLATES & SIDES

Garlic Bread (V) \$9.5

Calamari
Pepper & Chilli Dusted with Fresh Herbs,
Lemon & Aioli (GF) \$22

Chips (GF) \$7
Large Share Bowl Chips (GF) \$14

Salad \$7

Mash Potato \$7

Vegetables \$7

KIDS MEALS

Fish & Chips \$14

Chicken Tenders & Chips \$14

Linguini with Napoli (V) \$14

Kids Ice Cream
2 scoops Vanilla Ice Cream, Chocolate Sauce, Sprinkles \$8

GF - Gluten Free; V - Vegetarian; Vg - Vegan; N - Nuts
GFO - Gluten Free Optional; VGO - Vegan Optional

DROM CLASSICS

Beef Burger
Grilled Beef Patty, Caramalised Onions, Cheese,
Lettuce, Pickles, Tomato, Burger Sauce & Chips \$27

Steak Sandwich
Scotch Fillet Steak with Bacon, Egg,
Lettuce, Tomato, Tilba Cheddar, Beetroot
Aioli, tomato relish & Chips \$29

Fish & Chips
Tilba Beer Battered Fish,
Chips, Salad, Lemon, Tartare \$27

Chicken Schnitzel
Served with Chips, Salad & Gravy \$27
(Vegan Schnitzel Available \$24)

Chicken Parmigiana
Schnitzel topped with Napoli Sauce, Ham & Cheese
with Chips & Salad \$31

Seafood Linguini
Calamari, Prawns, Scallops, Mussels,
with Chilli, Garlic, Leek, Parmesan & Lemon
(Gluten Free Penne Available) \$34

Sirloin Steak
300g Grass-fed Angus Sirloin
Char-grilled with Chips, Salad & Gravy (GF) \$40

Extra Gravy, Mushroom Gravy, Peppercorn Gravy \$2.50

DESSERTS

Chocolate Pot de Crème
with Poached Quince, Vanilla Cream
& Chocolate Crumble (GF) \$16

Macadamia Salted Caramel Tart
with Warm Apple Compote
(N) \$16

SPECIALS

Please see our Specials Board
in the bar for more options