### **PIZZA**

Cheesy Garlic (V) Mozzarella cheese, garlic and mixed herb	\$18.00
Pumpkin, Feta & Rocket (V) Roasted pumpkin, feta cheese topped with rocket & balsamic glaze	\$22.00
<b>BBQ Meat Lovers</b> Bacon, ham, salami, <u>w</u> Napolitana sauce, mozzarella chees & BBQ sauce	\$22.00 e
Chicken Supreme Chicken, mushrooms, onions, capsicum, BBQ Sauce & mozzarella cheese	\$22.00
<b>Prawn Heaven</b> Prawns, mushrooms, red onions, capsicum, <u>w</u> Napolitana S & mozzarella cheese	\$25.00 Sauce

### **PASTA**

<b>Seafood Linguini</b> Prawns, squid and scallops, <u>w</u> capers, capsicum, greens, red onion, parsley, garlic & chilli in a buttery wine sauce	\$30.00
<b>Spaghetti Bolognaise</b> Beef mince cooked in a tomato napolitano sauce & toppe w parmesan cheese	\$24.00 d
<b>Lamb Ragu Pasta</b> Slow cooked lamb ragu <u>w</u> Rigatoni pasta, topped <u>w</u> parmesan cheese	\$27.00
<b>Chicken &amp; Chorizo Alfredo</b> Linguini, chicken breast, chorizo, mushroom, red onion, gr tossed in creamy garlic sauce, <u>w</u> parmesan cheese	\$27.00 reens,

### BURGER

<b>Tower Burger</b> Beef patty, tomato, onion, cheese, beetroot, pineapple, pickle, egg, lettuce & tomato relish, served <u>w</u> waffle fries	\$26.00
Chicken Burger Crumbed chicken breast, cheese, lettuce tomato relish & a	\$23.00 nioli
<b>Cheeseburger</b> Beef patty, pickle, double cheese & tomato sauce	\$23.00
Gourmet Steak Sandwich Scotch fillet w bacon, caramelised onion, tomato, rocket & cheese	\$27.00

### **DESSERTS**

Sticky Date Pudding w Butterscotch Sauce	\$14.00
Cheese Cake of the Day	\$14.00
Death By Chocolate	\$14.00
Mousse of the Day	\$14.00

All desserts are made on premise & come w Chantilly cream or ice cream

### LUNCH SPECIALS

ONLY AVAILABLE LUNCH TIME (MONDAY TO SATURDAY)

#### **Lunchtime Chicken Parmy**

\$20.00

Crumbed chicken breast topped  $\underline{w}$  ham, napolitana sauce & melted mozzarella cheese & served  $\underline{w}$  beer battered chips

#### Bangers & Mash

\$20.00

Pork sausage, creamy mashed potato, caramelised onion, gravy & peas

#### Cheeseburger

\$20.00

Beef patty, pickle, double cheese & tomato sauce

\$20.00

#### Spaghetti Bolognaise

\$20.00

Beef mince cooked in a tomato napolitano sauce & topped  $\underline{\boldsymbol{w}}$  parmesan cheese

Fish & Chips

\$20.00

Battered fish served  $\underline{w}$  chips & tartare sauce

# KIDS MENU \$14

**10 YEARS & UNDER** 

#### Nuggets & Chips

Ham, Cheese & Pineapple Pizza and Chips

Mac n Cheese

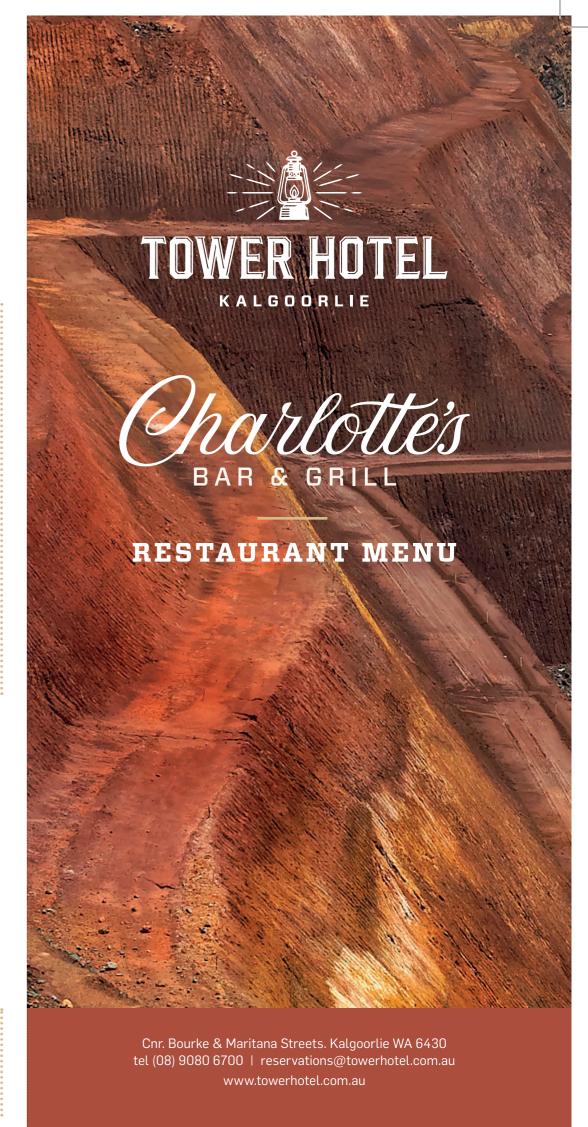
Fish & Chips

#### **Cheeseburger & Chips**

All Kids meals come w a scoop of vanilla ice cream  $\underline{w}$  a choice of chocolate or strawberry topping & sprinkles

Book your next function event at the Tower Hotel. Private function rooms & private dining available

"Meet you @ the Tower. Wedding's, Parties, Anything"



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# **BREADS**

Garlic Bread (V)	\$10.00
Cheesy Garlic Bread (V)	\$11.00
Oysters Kilpatrick (1/2 dozen)	\$25.00
<b>Cob Loaf</b> Bacon, onion, sour cream, mozzarella & tasty cheese stuffed into a cob loaf & baked	\$15.00
<b>Bruschetta</b> (V) Tomato, parmesan & basil <u>w</u> extra virgin olive oil & reduced balsamic on garlic bread	\$14.00

# **ENTRÉE**

<b>Vegetable Spring Rolls Asia Style</b> (V) Noodle, cabbage, carrot, shiitake mushroom, Asian season served with sweet chilli sauce	\$15.00 ing,
<b>Salt &amp; Pepper Calamari</b> Szechuan pepper dusted calamari, mixed leaves & aioli	\$16.00
<b>Prawns Cake</b> Fresh prawn mix, panko crumbed, served <u>w</u> sweet chilli sa	\$19.00 uce
Charcuterie Board (2 people) Salami, ham, chorizo, trio of dips, pickles, olives, cheese and grissini crackers	\$32.00

### SALADS

UMIMD	
<b>Greek Salad</b> (V) Mixed lettuce leaf, cucumber, cherry tor capsicum, <u>w</u> feta cheese and Greek sala	
Caesar Salad Baby cos Lettuce, bacon, croutons, shaved parmesan cheese, egg & chefs Caesar dressing.	\$18.00 <b>Add Chicken</b> +\$6.00 <b>Add Prawns</b> +\$9.00
Smoked Salmon Salad Smoked salmon, pickled ginger, cucumb soba noodles, seaweed, lemon, sweet pi	_
<b>Thai Beef Salad</b> (GF) Thai spiced marinated scotch strips, Asi	\$27.00 ian vegetables,

mixed green leaves, cherry tomatoes, coriander, Thai dressing,

finished w crispy fried noodles

# FROM THE GRILL

Porterhouse 300gm MSA	\$39.00
Scotch Fillet 300gm MSA	\$42.00
<b>Tower Mixed Grill</b> Scotch fillet, lamb cutlet, sausage, baccamushroom, chips & onion rings	\$42.00 on, grilled tomato,
<b>Beef &amp; Reef</b> 350gm MSA T-bone <u>w</u> prawns and crea broccolini & mash	\$48.00 my garlic sauce,
Add Prawns +\$9.00 Add Mushrooms +\$5.00	Add Onion Rings +6.00 Add Egg +4.00

**Sauces** Mushroom (GF), Pepper (GF), Gravy (GF), Garlic (GF), Diane, Bearnaise

All Grills cooked to your liking. Served  $\underline{w}$  beer battered chips and salad garnish; or mashed potato and steamed vegetables

# **PARMIGIANAS**

Chicken Schnitzel	\$25.00
Chicken Parmigiana Crumbed chicken breast, napolitana sauce, English leg ham & mozzarella cheese	\$27.00
Beef Schnitzel Crumbed beef served with chips, salad & mushroom sal	\$27.00 uce
<b>Fiery Parmigiana</b> Crumbed chicken breast <u>w</u> pork belly, jalapeños, red chil BBQ sauce & mozzarella	\$28.00 lli,
All Parmigiana are served <u>w</u> beer battered fries	

### SIDES

& salad or mashed potato & seasonal vegetables

Beer Battered Fries w tomato sauce (V)	\$10.50
<b>Loaded Fries</b> <u>w</u> bacon, jalapeños & melted cheese	\$15.50
Sweet Potato Fries <u>w</u> Aioli (V)	\$12.00
<b>Wedges</b> <u>w</u> sour cream & sweet chilli sauce (V)	\$12.00
Onion Rings <u>w</u> Aioli (V)	\$12.00
Steam Vegetables (GF) (V)	\$8.00
Mashed Potato (V)	\$6.00
Steamed Rice (GF) (V)	\$5.50

**GF = Gluten Free.** Please note that certain items can be made gluten free upon request. **V = Vegetarian.** 

# **MAINS**

<b>Slow Braised Red Wine Lamb Shank</b> (GF) Braised <u>w</u> celery, carrots & onion in red wine, served <u>w</u> whole baby beans & potato mash	\$30.00
<b>Curry of the Day</b> Served <u>w</u> steamed rice & naan bread	\$27.00
<b>Nasi Goreng</b> Served <u>w</u> chicken satay skewers, home made peanut sauce, rice & fried egg,	\$27.00
Bangers & Mash Pork sausage, creamy mashed potato, caramelised onio gravy & peas	\$25.00 n,
<b>Beef Teriyaki</b> Beef <u>w</u> Teriyaki sauce & vegetables served <u>w</u> rice	\$30.00
<b>Bourbon Sticky BBQ Ribs</b> Oven glazed bourbon marinated BBQ pork ribs, buttered corn cob, coleslaw & beer battered fries	\$32.00
<b>Beef &amp; Guinness Pie</b> Slow cooked chunky beef in Guinness beer gravy a filo pastry top served <u>w</u> mashed potato & broccolini.	\$28.00

# **SEAFOOD**

<b>Fish &amp; Chips</b> Beer battered deep fried snapper, <u>w</u> beer battered fries, tartare sauce & salad	\$27.00
<b>Grilled Salmon</b> Grilled salmon topped <u>w</u> prawns on spinach & rice in a spicy Asian broth	\$34.00
<b>Grilled Barramundi</b> Grilled barramundi topped <u>w</u> prawns on spinach & rice in a spicy Asian broth	\$38.00
<b>Salt &amp; Pepper Calamari</b> Szechuan pepper dusted calamari, beer battered fries, aioli sauce & served <u>w</u> salad garnish	\$26.00
Sizzling Garlic Prawns (GF) Fresh prawns in a sizzling hotpot <u>w</u> garlic & chilli, extra virgin olive oil served <u>w</u> steamed rice	\$36.00
<b>1kg Chilli Mussels</b> Mussels sautéed <u>w</u> garlic, white wine, parsley, chilli & a traditional napolitana sauce served <u>w</u> garlic bread (dare the chef to spice it up at no extra cost)	\$32.00

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