

# À La Carte

Welcome to our Evening Menu. Crafted to highlight the creativity of our kitchen team with fresh seasonal ingredients and iconic Armitage classics.

Available Monday to Thursday 5pm until 8.45pm

## To Begin

### Garlic Bread

Freshly baked in-house garlic baguette 12

### Cheesy Garlic Bread

House baked and smothered in cheese and garlic 14

### Golden Fries

Choice of truffle aioli, tomato sauce or sweet chilli sauce 14

### Loaded Seasoned Wedges

Topped with cheese, bacon, sour cream and sweet chilli sauce gf 24

## Entrées

### Seafood Chowder

Creamy, rich and full flavour chowder with white fish, prawns, scallops, mussels and clams. Served with house-made bread roll 25

### Soup of the Day

Served with house-made bread roll 18

### Roasted Beetroot Salad

with toasted pumpkin seeds, pickled red onion, spinach, lemon herb dressing gf df 23 Add feta cheese for 5

## Kids Menu

**Spaghetti and Meatballs** topped with cheese 15

**Choice of Fish Bites, Chicken Nuggets or Corn Nuggets with chips** 15

**Ice Cream Sundae** choice of chocolate, berry or caramel sauce 12

Please note a \$5 tray charge for room service is applicable.

NGI Non Gluten Ingredients NDI Non Dairy Ingredients V Vegetarian Vg Vegan CE contains egg CS contains soy CW contains wheat CMI contains milk

## Mains

### Pea and Leek Risotto

Silky risotto served with crispy leeks, pea puree and parmesan crisps df gf (vegan option) 26

### Lamb Ragu

Chefs slow cooked lamb ragu, served with truffle whipped mash, braised silver beet and scorched leek gf 36

### Beer Battered Fish and Chips

Fresh white fish, dipped in our crispy beer batter, served with salad and tartare sauce df 32

### Crispy Pork Belly

Crispy skin and pork belly served with parsnip puree, sautéed silver beet baby carrots, apple gel and rich jus gf 36

### Chicken Tikka Masala

The curry classic, tender marinated chicken breast cooked in creamy masala sauce with steamed rice df gf 32

### Cauliflower Tikka Masala

India's classic curry with a twist, roasted spiced cauliflower served in a creamy masala sauce served with steamed rice v 29

**Housemade Margherita Pizza** with fresh mozzarella and basil pesto 24

### Toasted Chicken Sandwich

Turkish bread, apricot chutne, cheese and roasted capsicum gf 36

Add fries for 6

### Premium Sirloin Steak 180g

Cooked to your liking with sumptuous potato gratin, seasonal vegetables, horseradish mousse and rich jus gf 42

## Desserts

**Coconut Panna Cotta** with citrus sorbet and toasted coconut gf df 18

**Sticky Toffee Pudding** vanilla ice cream and toffee sauce 18

**Baked Dark and White Chocolate Cheesecake** orange, berry gel, chocolate soil 18