

# KINCRAIG HOTEL

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## ENTREE

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<b>CHEESY GARLIC BREAD</b>	<b>7</b>
Toasted Ciabatta, garlic herb butter topped with cheese	
<b>GARLIC BREAD</b>	<b>6</b>
toasted ciabatta, garlic herb butter	
<b>KILO WINGS</b>	<b>15</b>
Crispy fried wings with BBQ or Frank hot sauce with blue cheese aioli and celery sticks	
<b>WEDGES</b>	<b>8</b>
Served with sweet chilli and sour cream	
<b>LOADED WEDGES</b>	<b>10</b>
Topped with crispy bacon, spring onion, cheese, served with sweet chilli and sour cream	
<b>CHIPS &amp; AIOLI (GFA)</b>	<b>8</b>
<b>SWEET POTATO FRIES</b>	<b>9</b>
Served with chipotle aioli	
<b>SOUP OF THE DAY</b>	<b>7</b>
See specials	
<b>NACHOS – ORIGINAL</b>	<b>9</b>
Mexican salsa, cheese, sour cream and guacamole	
<b>NACHOS – HOT N SPICY</b>	<b>10</b>
Mexican salsa, jalapenos, fresh chilli, sour cream and guacamole	

## FAVOURITES

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<b>CHICKEN BREAST (GF)</b>	<b>25</b>
Grilled chicken breast topped with a creamy brandy roasted mushroom, bacon sauce. Served with vegetable greens and sweet potato mash	
<b>ATLANTIC SALMON (GFA)</b>	<b>26</b>
Served with mashed potato, asparagus and dill hollandaise sauce and fresh lemon	
<b>CRUMBED LAMB CHOPS (GFA)</b>	<b>18</b>
Crumbed lamb loin chops served with mashed potato and onion gravy	
<b>BEEF BURGER</b>	<b>19</b>
Beef brisket patty, American cheese, onion jam, bacon, sweet gherkins, salad greens, tomato, and aioli, served with steakhouse fries	
<b>ROAST OF THE DAY (GFA)</b>	<b>15</b>
Please see specials	
<b>PIE OF THE DAY</b>	<b>15.5</b>
Please see specials, served with mashed potato	
<b>ROAST BEETROOT SALAD</b>	<b>18</b>
Roast beetroot, roast pumpkin, lentils, fetta, and salad greens with a lemon dressing, drizzled with a sticky balsamic dressing	
Add haloumi – \$3	
Add chicken – \$3.5	

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## PANS

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**PASTA OF THE DAY** 16

Please see specials

**MUSHROOM AND PROSCIUTTO**

**PAPPARDELLE** 18

Mushroom, prosciutto, sage, spinach, garlic pappardelle in a butter sauce, topped with parmesan

**MEDITERRANEAN GNOCCHI** 17

Mediterranean vegetables, seasoned in garlic and herbs, spinach, haloumi gnocchi in a basil pesto sauce, topped with parmesan

**HONEY SOY, SESAME CHICKEN**

**NOODLE STIRFRY** 19.5

Mixed Asian vegetables, chicken, toasted sesame seeds hokkien noodles, honey soy and sesame dressing. Topped with bean sprouts, coriander and fresh lemon

**CURRY OF THE DAY** 15

Please see specials

## SEAFOOD

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**FISHERMANS BASKET** 26

Crumbed scallops and crumbed prawns, salt and pepper squid, hake fillet grilled, crumbed or battered. Served with steakhouse fries, aioli and fresh lemon

**FISH AND CHIPS (GFA)**

Crumbed, battered or grilled, served with steakhouse fries, aioli and fresh lemon

1 PIECE – 15

2 PIECE – 18

**FLAT HEAD AND CHIPS (GFA)** 20

Crumbed, battered or grilled flathead, served with steakhouse fries, aioli and fresh lemon

**SALT AND PEPPER SQUID** 21

Served with steakhouse fries, aioli and fresh lemon

HALF SERVE – 16.5

# SCHNITZELS

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**300G CHICKEN SCHNITZEL** 21  
Served with steakhouse fries and choice of sauce

HALF SERVE – 15

**300G BEEF SCHNITZEL** 21  
Served with steakhouse fries and choice of sauce

HALF SERVE – 15

**300G PORK SCHNITZEL** 21  
Served with steakhouse fries and choice of sauce

HALF SERVE – 15

**GFA – GLUTEN FREE AVAILABLE**

**GF – GLUTEN FREE**

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# GRILL

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**SCOTCH (GFA)** 34  
300G Chargrilled cooked to your liking, choice of sauce, served with steakhouse fries

**RUMP (GFA)** 31  
With steakhouse fries and choice of sauce

**KINGA'S GRILL** 35.5  
150G Chargrilled rump cooked to your liking, tomato, fried egg, bacon, kransky, prawn skewer, mushroom, crumbed chop. Steakhouse fries and choice of sauce

**KANGAROO FILLET** 35.5  
Chargrilled kangaroo fillet cooked at medium-rare, with roasted beetroot, green beans, sweet potato mash and red wine gravy

## TOPPINGS

**SURF TOPPING (GF)** 7.5  
creamy garlic sauce with prawns & baby squid

**BUSH TOMATO HOLLANDAISE (GF)** 7.5  
served with a prawn skewer

**KINCRAIG TOPPING** 3.5  
bbq sauce, bacon, onion jam and cheese

**MEATZA** 4  
Bbq sauce, bacon, ham, pepperoni and cheese

**HOT STUFF** 4  
napolitana sauce, jalapeno, pepperoni, pineapple with fresh chilli and cheese

**HAWAIIAN TOPPING** 3  
napolitana sauce, local smoked ham and pineapple

**PARMIGIANA** 3  
Napolitana sauce and cheese

**HOLLANDAISE** 3

**GRAVY** Extra sauce +3

**MUSHROOM** Add eggs +2

**PEPPER** Added extras +3

**DIANNE** Prawns +7

**CREAMY GARLIC SAUCE**

**REDWINE GRAVY**

**GLUTEN FREE GRAVY AVAILABLE**

# KINCRAIG HOTEL

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## LUNCH MENU

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ALL \$12.90

### SALT AND PEPPER SQUID

Served with steakhouse fries, aioli and fresh lemon

### CHICKEN OR BEEF SCHNITZEL (half)

Served with steakhouse fries and choice of sauce

### FISH AND CHIPS (GFA)

Hake fillet crumbed battered or grilled, served with  
steakhouse fries, aioli and fresh lemon

Extra piece of fish \$3.50

### ROAST OF THE DAY (GFA)

Please see specials

### CURRY OF THE DAY

Please see specials

### PENNE BOLOGNAISE

Beef bolognaise topped with parmesan cheese

### SPECIAL OF THE DAY

Please see specials

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## KIDS MENU

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\$10 WITH DRINK AND ICE CREAM. THURSDAYS FREE

### PENNE BOLOGNAISE

Beef bolognaise topped with cheese

### CHICKEN OR BEEF SCHNITZEL

Served with chips and a choice of gravy or tomato sauce

### FISH AND CHIPS

Choice of battered, crumbed or grilled,  
with chips and fresh lemon

### NUGGETS

Served with chips and a choice of gravy or tomato sauce

### CHEESEBURGER

Beef patty, American cheddar cheese, tomato sauce,  
served in a seeded burger bun with chips

### CRUMBED CALAMARI

Served with chips and fresh lemon

### BOWL OF CHIPS (GFA) 5

Served with choice of gravy or tomato sauce

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## TRADIES MENU

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FRIDAY TRADESMAN \$15 WITH A PINT OF SOFT DRINK

<b>STEAK BURGEER</b>	<b>15</b>
Steak, tomato, beetroot, onion jam, cheese, bacon, salad greens, egg, on a seeded burger bun with tomato or bbq sauce served with steakhouse fries	
<b>CHICKEN OR BEEF SCHNITZEL</b>	<b>15</b>
Served with steakhouse fries, choice of sauce, salad or vegetables	
<b>FISH AND CHIPS</b>	<b>15</b>
Fish crumbed, battered or grilled, served with steakhouse fries, aioli and fresh lemon, salad or vegetables	
<b>ROAST OF THE DAY (GFA)</b>	<b>15</b>
See specials with choice of salad or vegetables	
<b>CRUMBED LAMB CHOPS</b>	<b>15</b>
Crumbed lamb chops served with mash potato and onion gravy	
<b>CHICKEN SCHNITZEL BURGER</b>	<b>15</b>
Chicken schnitzel, tomato, bacon, salad greens and aioli, on a seeded burger bun, served with steakhouse fries	
<b>KILO CHICKEN WINGS</b>	<b>15</b>
Crispy fried wings with BBQ sauce or Frank hot sauce with blue cheese aioli and celery sticks	
<b>CURRY OF THE DAY (GFA)</b>	<b>15</b>
Please see specials	
<b>PIE OF THE DAY (GFA)</b>	<b>15</b>
See specials, served with chips	

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## WINE LIST

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### RED

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Morgans Bay Shiraz, SOUTH AUSTRALIA	6	24
Kosch Shiraz, WRATTONBULLY	6.5	28
Frank Cab Merlot, LIMESTONE COAST	7	28
Majella 'The Musician', COONAWARRA	8	32
Seppelts The Drive Shiraz, VICTORIA	8.5	36
Cape Schanck, Pinot Noir, VICTORIA	9	38
Malone Shiraz, WRATTONBULLY	10	40
Wynns Gables cabernet, COONAWARRA	10	40
St Huberts The Stag Pinot Noir, YARRA VALLEY, VIC		42
T'Gallant Temp Grenache, MORNINGTON, VIC		44
Pepperjack Shiraz, MCLAREN VALE		50
Landaire Tempranillo, PADTHAWAY		50
Castello di Gabbiano Chianti, CHIANTI, ITALY		52
Majella Cabernet Sauvignon, COONAWARRA		55
Penfolds Bin 8, SOUTH AUSTRALIA		65
Wynns Estate Black Cabernet, COONAWARRA		85

### WHITE

Morgan Bay Sav Blanc, SOUTH AUSTRALIA	6	24
Wolf Blass Riesling, CLARE VALLEY	7.5	30
Squealing Pig Sauv Blanc, NEW ZEALAND	8.5	34
Wangolina Sauvignon Blanc, LIMESTONE COAST	6.5	26
Saltram Fiano, BAROSSA VALLEY		44
Balnaves Chardonnay, COONAWARRA	9	36
Penfolds Max Chardonnay, ADELAIDE HILLS		72
Cape Schanck Pinot Gris, VICTORIA	10	40
Flowers For Lucy Moscato, COONAWARRA	8	32

## ROSÉ

Koonara Emily May Rose, COONAWARRA	8.5	34
Squealing Pig Rose, NEW ZEALAND	9	38

## SPARKLING

Morgans Bay Brut, SOUTH AUSTRALIA	7	38
Di Giorgio Pinot Chard Piccolo, COONAWARRA	10	
Di Giorgio Sparkling Merlot, COONAWARRO	10	
T'Gallant Prosecco, MORNINGTON VIC	10	48
Sterling Pinot Chardonnay, ADELAIDE HILLS		55
Koonara Sparkling, COONAWARRA	9	48