

BREADS

Cheesy Garlic Panini \$5.90 V

fresh panini lightly toasted with a garlic butter, topped with melted cheese

Bruschetta \$7.90 V

french stick pieces rubbed with garlic, topped with tomato, onion, olive oil & melted parmesan cheese

Cob Loaf \$6.90 V

lightly toasted cob loaf served with butter

LIGHT MEALS

Basket Of Chips \$5.00 V

seasoned chips served with aioli & tomato sauce

Potato Wedges \$8.90 V

served with sour cream & sweet chilli sauce

Chicken & Avocado Panini \$9.90

tasty chicken breast fillets, avocado & melted cheese on a grilled panini served with chips & salad

BLT \$9.90

crispy bacon, lettuce, tomato & mayonnaise served on fresh thick toast & served with chips

Garlic Prawns \$13.90

fresh garlic sautéed prawns dressed in a white wine cream sauce served on a bed of coconut rice

Chilli Beef Nachos \$11.90

corn chips piled high with tomato salsa, spicy beef topped with sour cream melted cheese

Classic Grilled Steak Sandwich \$13.50

rib fillet, bacon, egg, onion, cheese, lettuce, tomato on lightly toasted thick bread with chips

L.A. Beef Burger \$11.90

mouth-watering flame-grilled beef, onion, tomato, lettuce, cheese & smokey bbq sauce served on a lightly toasted bun with chips

BLT \$9.90

crispy bacon, lettuce, tomato & mayonnaise served on fresh thick toast & served with chips

V = Vegetarian Option

G = Gluten Free Option

Creamy garlic prawns add \$4.95

Grilled chicken add \$4.50

Salt and pepper calamari add \$5.50

MAINS

Chicken Kiev \$16.90

old style crumbed chicken breast stuffed with garlic butter served with chips & salad

Beer Battered Fish & Chips \$14.90

selected fish with our chefs original crisp coating (beer battered and served with chips

Fettucine Carbonara \$14.90 V

fresh bacon & mushrooms in a white wine creamy garlic sauce tossed through fettuccine pasta & parmesan cheese

Grilled Pork Cutlets \$22.90

tender pork cutlets served with an apple sauce & fresh vegetables

Lamb Shanks \$17.90

braised until tender in a rosemary & lamb jus, served atop a creamy potato mash & adorned by baby carrots

Bangers & Mash \$16.50

thick pork sausages, grilled tomato served with onion gravy on creamy potato mash

Chicken Parmagiana \$14.90

succulent butterflied crumbed chicken breast with bacon, cheese & a tomato salsa served with chips & fresh salad

Beef Lasagne \$11.90

home-made beef lasagne with a classic style béchamel sauce served with chips & fresh salad

Salt & Pepper Calamari \$15.50

scored & tenderised these mouth watering pieces of calamari are served with chips, fresh salad & aioli

Wild Mushroom Risotto \$14.90 V-G

your favourite mushroom flavours combined in this creamy risotto

SALADS

Greek Salad \$12.50 V-G

garden fresh tomato, cucumber, onion, capsicum, olives & fetta cheese

Thai Beef Salad \$13.50 V

beef strips on a fresh salad with asian dressing

Chicken & Mango Salad \$12.50 V

beautiful fresh garden salad finished with grilled chicken breast, macadamia nuts & mango dressing



Mouth Watering Steaks



Rump (300g)

This classic primal cut is full in flavour. Pasture fed angus breed beef sourced from Gippsland Victoria **\$23.90**

Sirloin (350g)

Also known as porterhouse this primal cut is known for its clean fresh flavour with no fatty after taste. Pasture fed and aged to ensure tenderness and taste satisfaction. **\$25.00**

Rib On The Bone (400g)

Sourced from the Hunter Valley this Prime Angus Hereford with good marbling is a speciality prime cut of beef with exceptional flavour and eating quality **\$30.90**

T-Bone (700g)

This generous 700g speciality cut of beef has two parts, the larger side of meat is known as the sirloin and the smaller is the eye fillet. Pasture Fed Angus Hereford sourced from the Hunter Valley.....not for the light hearted **\$31.90**

All steaks are char-grilled to your liking with the choice of 2 of the following sides:

Seasoned Chips, Idaho Potato, Cob of Corn, Mash Potato, Salad, Vegetables

AND TO FINISH IT OFF....

Mushroom

Onion Gravy

Dianne

Pepper

Creamy garlic prawns add \$4.95

Grilled chicken add \$4.50

Salt and pepper calamari add \$5.50

Hotel L.A. supports the Responsible Service of Alcohol

**One bill per table - Prices include GST - A public holiday surcharge of 10% will apply to all food
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www.hotella.com.au

WOODFIRE PIZZAS

BBQ Chicken \$16.00

fresh chicken, tomato, onion, mushroom on a bbq base with a hint of chilli

Classic Supreme \$16.00

pepperoni, ham, onion capsicum & mushroom on a tomato base

Vegetarian \$16.00

tomato, onion, capsicum, mushroom & pesto on a tomato base

Hawaiian \$16.00

tender ham, juicy pineapple pieces & mozzarella



DESSERTS

Tiramisu

layers of coffee flavoured chocolate sponge with a special blend of mascarpone finish **\$8.95**

White Chocolate & Raspberry Gateau

white chocolate layers between raspberries, strawberries & real cream encased by white chocolate & raspberry panels topped with raspberry creams **\$7.50**

Chocolate Mud Cake

moist chocolate layers covered in dark chocolate ganache, finished with creamy clusters of dark chocolate & roasted almonds **\$7.50**

All desserts are served with a scoop of vanilla ice cream & fresh cream

KIDS served with a FREE soft available for kids under 12 years

Sausage & Mash \$7

Chicken Nuggets & Chips \$7

Fish & Chips \$7

Steak & Chips \$8.90



drink or juice, of age only

