

WINE LIST



CHARDONNAY

Octave Chardonnay	7/22
Hungerford Hill Chardonnay	8/32

PINOT GRIGIO/GRIS

Octave Pinot Grigio	6/22
Hungerford Hill Pinot Gris Tumbarumba	8/32

BLENDS

Fish Cage SS	8/32
Octave Chardonnay/Semillion	6/22

SAUVIGNON BLANC

Crowded House Sauvignon Blanc	8/32
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SEMILLION

Sweetwater Semillion	7/28
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VERDHELLO

Sweetwater Verdelho	7/28
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SHIRAZ

Octave Shiraz	6/22
Sweetwater Shiraz' 14	7/28
Sweetwater Shiraz '16	7/28

CABERNET SAUVIGNON

Sweetwater Cabernet Sauvignon '14	7/28
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ROSE

Hungerford Hill Rose	8/32
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PINOT NOIR

Sticks Pinot Noir	8/32
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SPARKLING

Hungerford Hill Dalliance	9/40
Fish Cage Sparkling	8/32
Hungerford Hill Cardinal Sparkling Shiraz	9/40

MOSCATO

Hungerford Hill Early Bird Moscato	8/32
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COCKTAILS

LIGHT MY FIRE

16

Fireball Whisky, Cointreau, lemon juice, cinnamon,
Maraschino cherry & sugar syrup

MARGARITA

14

El Jimador tequila, Cointreau & lime juice

NEGRONI

14

Gordons gin, Campari & Cinzano Rosso

BLOODY MARY

14

Smirnoff vodka, tomato juice, lemon juice & spices

APEROL SPRITZ

10

Aperol 700ml, Fish Cage sparkling wine & fresh
orange fruit topped with soda water

LONG ISLAND ICED TEA

16

Bacardi white rum, El Jimador tequila, Gordon's gin,
Smirnoff Vodka, Cointreau, lemon juice &
sugar syrup topped with coke

ESPRESSO MARTINI

14

Smirnoff vodka, Kahlua coffee liquor, fresh shot of
expresso & sugar syrup

CAIPIROSKA

13

Smirnoff vodka, fresh lime & raw sugar

MOJITO

13

Bacardi white rum, fresh lime, mint & raw sugar
topped with soda water



WENTWORTH HOTEL

BREAKFAST MENU

(8am - 11am, Sat/Sun)

EGGS YOUR WAY 8

Free range eggs your way with toasted sourdough

CRUNCHY BACON AND EGG ROLL 10

Maple cured crunchy bacon with a soft fried free range egg served in a toasted milk bun with your choice of sauce

TRADITIONAL EGGS BENEDICT 14

2 soft poached eggs & crispy bacon served on toasted artisan sourdough with a house made hollandaise sauce
& wilted spinach

SAUSAGE AND EGG ROLL 10

Soft fried free range egg, beef sausage, caramelised onion & tomato sauce served in a toasted milk bun

WENTWORTH BIG BREAKFAST 16

Eggs your way, chipolata sausage, bacon, mixed beans, mushrooms, hash brown, roasted tomato with toasted sourdough

OMELETTE OF THE DAY 14

Please ask our waiter for todays suggestions

GRANOLA PARFAIT 12

Layered seasonal fruit, house made granola, almonds, honey & yoghurt

AVOCADO SMASH 16

Toasted sourdough, smashed fresh avocado, almond, fresh mint & goats' cheese topped with a soft poached egg

THE WENTWORTH DUCK FAT HASH BROWN 16

Layers of crispy bacon, avocado & tomato salsa served between duck fat hash browns topped with
a soft poached egg

BREAKFAST SIDES

Please feel free to add to any breakfast dish of your choice.

MUSHROOM 4

EGG 4

HOLLANDAISE 4

AVOCADO 4

JAM 2

BACON 4

SAUSAGE 4

MIXED BEANS 4

STARTERS

GARLIC BREAD <i>(v)</i> Toasted garlic bread with fresh herbs, extra virgin olive oil & sea salt flakes <i>Add mozzarella cheese \$3</i>	7
BRUSCHETTA <i>(v)</i> Toasted artisan bread topped with herb cream cheese, heirloom tomatoes, basil, balsamic glaze & extra virgin olive oil	12
SZECHUAN DUSTED SQUID Served with lime mayonnaise & fresh lemon	14
SRIRACHA COATED CHICKEN WINGS 🌶️ With celery & blue cheese dressing	13
GRILLED HALOUMI CHEESE <i>(gf)</i> Grilled haloumi cheese, sliced tomato, basil, olive oil, oregano	14

SALADS

CLASSIC CHICKEN CAESAR Grilled free range chicken breast fillet, baby cos, freshly poached free range egg, slow roasted pancetta, garlic crisps & Caesar dressing	18
PRAWN & QUINOA <i>(v)</i> Seasonal selection of roasted & raw hinterland vegetable with white & red quinoa, chilli & lemon vinaigrette	21
CHICKEN & AVOCADO Grilled chicken breast, avocado, pomegranate, cucumber, tomato, Spanish onion, chefs dressing	19
MEDITERRANEAN LAMB Slow roasted lamb, chick peas, pumpkin, cauliflower, spinach, fetta, harissa dressing	19

PUB FARE

CHICKEN SCHNITZEL Crumbed chicken breast with chips & salad	17
CHICKEN PARMIGIANA Crumbed chicken breast topped with a napoletana sauce, shaved ham, mozzarella cheese, salad & chips	19
BEER BATTERED FISH N CHIPS Freshly battered fish of the day served with chips, chef’s salad, tartare sauce & lemon	19
LINGUINI BOSCAIOLA Mushroom & pancetta combined in a traditional creamy Italian sauce, topped with fresh parmesan	21
LAMB SHANKS Slow cooked lamb shanks with mashed potato, mushroom & garden peas in a rich rosemary infused gravy	25

PIZZA

GARLIC CRUST <i>(v)</i> Confit garlic, rosemary	10
CHEESY GARLIC <i>(v)</i> Garlic, rosemary & mozzarella cheese	12
MARGHERITA <i>(v)</i> Tomato, mozzarella, olive oil & basil	16
HAWAIIAN Smoked bacon, mozzarella & pineapple	17
BBQ CHICKEN BBQ chicken, bacon, tomato salsa, red onion, coriander & mozzarella on a hickory base	19
SPANIARD Chorizo, pepperoni, jalapeños, capsicum, olives & mozzarella	20
SEAFOOD Tomato base, prawns, calamari, mussels, scallops, olives & mozzarella	21
GARDEN PIZZA <i>(v)</i> Seasonal selection of roasted & raw vegetables, mozzarella cheese & basil pesto	19

Gluten free bases available + \$3

FROM THE GRILL

RUMP 300g 120 day grain fed rump with chips & salad	22
PETIT MIGNON 220g grasslands pasture fed tenderloin with chips & salad	34
SCOTCH FILLET MARBLE SCORE +2 300g 150 day grain fed with chips & salad	32
T BONE 350g grain fed with chips & salad	30
LAMB RUMP 250G Char grilled lamb rump, roasted potatoes, peas, bacon & onion rings	29
BEEF RIBS 1kg Braised beef short rib served in a sticky Asian style sauce with chunky fries & chef’s salad	28
GRILLED CHICKEN BREAST 200G Grilled chicken breast, mashed potato, spinach & a creamy mushroom sauce	23

SAUCES

Creamy Mushroom, Green Pepper, Dianne, Gravy or Béarnaise - \$4
Garlic Prawn - \$6

BURGERS & SAMBOS

VEGGIE BURGER (V) Grilled haloumi, flat mushroom, capsicum, confit onion, mayo, rocket, toasted milk bun, chips & coleslaw	16
WENTY BURGER Fresh ground & house pressed Angus beef with grilled bacon, American cheese, onion, sliced beetroot, crisp lettuce, tomato, toasted milk bun, chips	18
MARKET BURGER Grilled chicken breast, bacon, American cheese, avocado salsa, spicy house sauce, toasted milk bun, chips & coleslaw	18
STEAK BAGUETTE Char grilled 150g steak, crispy bacon, beer battered onion rings, cos lettuce, tomato, sliced beetroot & chips	18
PULLED PORK PANINI Slow cooked pulled pork with coleslaw, coriander, chef’s sauce & chips	19
RIBWICH Slow 16 hour braised beef short rib with rocket, coleslaw, bbq sauce & chips	21

CATCH OF THE DAY

TASMANIAN SALMON <i>(gf)</i> Pan fried salmon fillet served on roasted potatoes with buttered broccolini, confit tomato & bearnaise sauce	26
CONE BAY BARRAMUNDI Grilled fresh barramundi with roasted potatoes, baby spinach, asparagus spears & lemon	28
SEAFOOD LINGUINI 🌶️ Chef’s selection of fresh seasonal seafood sauteed in a spicy chilli & tomato sauce with fresh basil & parmesan shards	25

KIDS MEALS

PENNE PASTA <i>(v)</i> with tomato & cheese	10
CHEESE BURGER With chips & salad	10
KID'S STEAK With chips & salad	10
FISH COCKTAILS With chips & salad	10
CHICKEN NUGGETS With chips & salad	10

SIDES

FRESH BUTTERED VEGETABLES	6
ONION RINGS	8
FRIES WITH SAUCE OF CHOICE	5
CHEFS SIDE SALAD	6

DESSERTS

PANNA COTTA Vanilla bean Panna cotta with a mixed berry compote	10
CHOCOLATE BROWNIE Warm chocolate fudge brownie with dark chocolate gelato & white chocolate sauce	10
BANANA SPLIT Strawberry, vanilla & chocolate ice cream with sliced banana, whipped fresh cream, shaved chocolate & marshmallows	12
FRESH FRUIT PAVLOVA With mixed berry coulis & cream	10

LUNCH SPECIALS

\$12 - \$15

MONDAY \$12 Chicken schnitzel burger with chips & salad
TUESDAY \$14 Cheese burger with chips & salad
WEDNESDAY \$15 200g rump steak with chips & salad
THURSDAY \$12 Quesadilla with guacamole & salsa
FRIDAY \$15 Beer battered fish with chips & salad
SATURDAY SPORTS BAR \$15 1KG Sriracha chicken wings with celery sticks & blue cheese dressing 🌶️🌶️