



**CHIPPING  
NORTON**  
HOTEL

# MENU

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Monday to Thursday

11:30am-2:30pm

5:00pm-9:00pm

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Friday to Sunday

11:30am-9:00pm

## BREADS

M/NM

*All Baked in our Wood Fired Pizza Oven*

**Garlic Bread** 9.0/9.9  
Garlic & Herb Butter Ciabatta (V)

**Flinders Range Damper Roll** 14/15.4  
Extra Virgin Olive Oil, Aged Balsamic, Cultured Butter (V)

**Prawn Toast** 16/17.6  
Golden Sesame, Shallots, Cantonese Chilli Dipping Sauce

**Garlic & Herb Pizza Bread Puff** 18/19.8  
Beetroot Hummus, Baba Ghanoush,  
Extra Virgin Olive Oil & Balsamic (V)

**Flatbread Piadina** 19/20.9  
Wild Rocket, Prosciutto, Heirloom Tomatoes, Stracciatella,  
Balsamic Glaze, Extra Virgin Olive Oil

## ANTIPASTO

**Marinated Olives** 12/13.2  
Australian Olives, Rosemary Salt,  
Preserved Lemon (V) (VG) (GF)

**Burrata** 22/24.2  
Hand Crafted Burrata, Woodfire Sourdough,  
Heirloom Tomatoes, Olive Tapenade, Basil (V)

**Mezze Platter** 32/35.2  
Marinated Kalamata Olives, Persian Feta, Heirloom Tomatoes,  
Baby Cornichons, Fire Roasted Peppers, Dolmades,  
Beetroot Hummus, Baba Ghanoush, Tzatziki, Pizza Puff (V)

**Australian Cheese Board** 31/34.1  
Vintage Aged Cheddar, Willow Grove Creamy Blue,  
Triple Cream Shale Point, Quince Paste, Lavosh Crispbread (V)

## SHARE PLATES

**Korean Corn Ribs**  18/19.8  
Manuka Honey & Soy Glaze, Spring Onions, Sesame,  
Gochujang Sauce (V) (VGO) (GF)

**Saffron, Pistachio & Lemon Arancini (4)** 18/19.8  
Truffle & Black Garlic Aioli, Grana Padano (V)

**Yakiton Pork Belly Bites**  17/18.7  
Sticky Yuzu & Ponzu Glaze, Jalapeño Slaw,  
Tonkatsu, Bonito, Chilli, Sesame Seeds

**Fried Halloumi Sticks** 17/18.7  
Crispy Fried Halloumi, Chipotle Mayo, Lime Wedge (V)

**Calamari Fritti** 20/22.0  
Flash Fried Baby Calamari, Oregano,  
Lime & Caper Mayonnaise, Lemon

**Dry Spiced Lamb Riblets** 22/24.2  
Marinated Lamb Riblets, Sticky Asian Tamari & Soy Glaze

**Kingfish Crudo** 24/26.4  
Ginger-Citrus Dressing, Finger Lime,  
Wild Rocket, Coriander Oil (GF)

**Crispy Fish Tacos (2)** 18/19.8  
Beer Battered Barramundi, House Slaw,  
Avocado Mousse, Jalapeños, Coriander

**Lobster Spring Rolls (4)** 25/27.5  
Citrus-Chilli & Ginger Dipping Sauce



## PICK YOUR WINGS

M/NM

Chicken Wings Cooked with our Special Spice Blend, served with Ranch Dipping Sauce

500G 17/18.7  
1KG 27/29.7

**Original Buffalo**   
Zesty Hot Sauce

**Smokey BBQ**  
Classic Smokey BBQ Glaze

**Spicy Korean**   
Spicy Gochujang Glaze,  
Toasted Sesame

**Garlic Parmesan**  
Buttery Garlic Glaze,  
Parmesan, Parsley

## SCHNITZEL & TOPPERS

Served with Choice of 2 Sides (Chips, Salad, Mash or Veg) & Sauce

**Classic Chicken Breast Schnitzel** 25/27.5

**1824 Wagyu Beef Schnitzel MBS3+** 36/39.6  
Austral Downs, Northern Territory

### Add Schnitzel Topper

**Parmigiana** 6/6.6 **Godfather** 8/8.8  
Double Smoked Ham, Napolitana Sauce, Mozzarella  
Smokey BBQ Sauce, Pepperoni, Bacon, Chorizo, Spanish Onion, Mozzarella

**French** 9/9.9 **Ocean** 11/12.1  
Avocado, Streaky Bacon, Camembert Cheese, Bearnaise Sauce  
Garlic Prawns, White Wine-Cream Reduction, Parmesan, Parsley

## FROM THE CHAR GRILL

Served with Choice of 2 Sides (Chips, Salad, Mash or Veg) & Sauce

**300g Grain Fed Rump, True North Angus MBS2+** 35/38.5  
| Darling Downs, Queensland

**200g Pasture & Grass Fed Eye Fillet** 43/47.3  
Riverine Region, New South Wales

**300g Grain Fed Sirloin, True North Angus MBS2+** 45/49.5  
| Darling Downs, Queensland

**300g Grain Fed Scotch Fillet, Angus MSA MBS2+** 49/53.9  
| Riverine Region, New South Wales

**Add Surf & Turf** 11/12.1  
Creamy White Wine Reduction with Garlic Prawns (GF)

### Sauces 3/3.3

Mushroom Sauce, Peppercorn Sauce, Diane Sauce, Gravy,  
Creamy White Wine Garlic (GF), Red Wine Jus (GF), Bearnaise

### Sides 9/9.9

Creamy Mashed Potatoes (V)  
Garden Salad & House Vinaigrette (V)(VG)(GF)  
Seasoned Chips & Truffle Aioli (V)  
Roasted Honey Glazed Baby Carrots (V)(GF)  
Seasonal Vegetables tossed in Extra Virgin Olive Oil (V)(VG)(GF)  
Roasted Chat Potatoes & Confit Garlic (V)(VG)(GF)

## PASTAS

M/NM

### Wild Mushroom Risotto

Wild Mushrooms, Shaved Black Truffle, Vermouth, Grana Padano (V) (GF)

29/31.9

### Lamb Ragu Gnocchi

Braised Lamb Shoulder, Hazelnuts, Crispy Kale, Truffled Pecorino

31/34.1

### Nduja Prawn Linguini

Tiger Prawns, Spicy Nduja, Chorizo, White Wine, San Marzano Tomatoes, Pangrattato

32/35.2

## MAINS

### Roasted Cauliflower Steak

Almond Crème & Lemon Puree, Tangy Zucchini Noodles, Nuts & Seeds, Rice Cracker Crisps (V) (VG) (GF)

26/28.6

### Pan Seared Tasmanian Salmon

Herb Roasted Chat Potatoes, Broccolini, Green Goddess Dressing, Pistachio Crumble

34/37.4

### 300g Sticky Mongolian Pork Cutlet

Sticky Mongolian Glaze, Steamed Choy Sum, Mr. Mahs Special Fried Rice

31/34.1

### Beer Battered or Crumbed Barramundi

Wild Barramundi – Daintree, North Queensland Seasoned Chips, Salad, Tartare Sauce, Lemon, Malt Vinegar

29/31.9

### Moroccan Lamb Tagine

Braised Lamb Shoulder, Streamed Arabic Rice, Silvered Almonds, Pomegranate, Minted Yoghurt

30/33.0

### Chicken Supreme Mediterranean

Stuffed Chicken Breast, Garlic Herbed Potatoes, Baby Spinach, Fire Roasted Peperonata (GF)

33/36.3

## SHARED MAINS

*Recommended for 3-4 people.*

*We appreciate your patience, as some of our sharing options may require additional cooking time.*

### 1kg Crispy Stuffed Italian Porchetta

Free Range Pork Belly – Byron Bay, NSW  
Apple & Fennel Compote, Honey Glazed Baby Carrots, Sage Jus

89/97.9

### 1.5KG 18-Hour Slow Cooked

#### Greek Lamb Shoulder

Lamb Shoulder – Southern Highlands, NSW  
Roasted Lemon Potatoes, Tzatziki Sauce, Merlot Jus

97/106.7

### 1.5kg 1824 Wagyu Tomahawk

MBS3+ Austral Downs, Northern Territory  
Cultured Butter, Bone Marrow Jus, Smoked Sea Salt

195/214.5



Mild



Medium



Hot

Our menu contains allergens and is prepared in a kitchen that handles nuts and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free

(VGO) VEGAN BY REQUEST (V) VEGETARIAN (GF) GLUTEN FREE

M/NM – Members Price | Non-Members Price

## WOODFIRE PIZZAS

M/NM

*Gluten Free Bases Available Upon Request*

**Margherita** 21/23.1

Tomato Base, Mozzarella, Fresh Basil (V)

**Salamanca** 24/26.4

Tomato Chilli Base, Hot Spanish Salami, Mozzarella, Parsley Oil

**Chilli Garlic Prawn** 29/31.9

Tomato Base, Tiger Prawns, Mozzarella, Chilli, Confit Garlic, Spanish Onion, Cherry Tomatoes

**Tandoori Chicken** 27/29.7

Tandoori Tomato Base, Chicken Breast, Mozzarella, Spanish Onion, Capsicum, Minted Yoghurt, Coriander

**Diavola Bianca** 25/27.5

Confit Garlic Base, Spicy Nduja, Mozzarella, Spanish Onion, Ricotta, Manuka Honey, Parsley

**Mediterranean Lamb** 29/31.9

Tomato Base, Slow Cooked Lamb Shoulder, Mozzarella, Kalamata Olives, Fire Roasted Peppers, Spanish Onion, Persian Feta, Tzatziki

**Peking Duck** 31/34.1

Hoisin Soy Base, Peking Duck Breast, Mozzarella, Fire Roasted Peppers, Asparagus, Wild Rocket

**Carnivores Delight** 28/30.8

Smokey BBQ Base, Slow Cooked Lamb Shoulder, Mozzarella, Ham, Pepperoni, Bacon

**Ranch Supreme** 27/29.7

Tomato Base, Mozzarella, Capsicum, Spanish Onion, Mushroom, Ham, Pepperoni, Black Olives, Ranch Sauce

## SALADS

**Classic Caesar** 21/23.1

Cos Lettuce, Parmesan, Streaky Bacon, Poached Egg, Garlic Crouton, Caesar Dressing

**Spiced Pumpkin & Quinoa** 23/25.3

Charred Broccolini, Spiced Pumpkin Wedge, Wild Rocket, Quinoa, Sultanas, Pumpkin Seeds, Persian Feta, House Vinaigrette (V) (VGO)

**Halloumi Fattoush** 25/27.5

Cherry Tomatoes, Lebanese Cucumber, Radish, Peppers, Spanish Onion, Sumac Spiced Pita Bread, Pomegranate Molasses Vinaigrette (V) (GF)

## ADD ONS

Chargrilled Chicken 6.3/7.0

Grilled Garlic Prawns 9.0/9.9

Halloumi 8.0/8.8

Kingfish Crudo 12/13.2

M/NM – Members Price | Non-Members Price

## BURGERS

M/NM

*All served with seasoned chips*

**Mushroom & Halloumi Burger** 22/24.2

Mushroom, Halloumi, Wild Rocket, Caramelised Spanish Onion, Dill Pickles, Truffle Aioli (V)

**Korean Fried Chicken Burger** 🌶️ 24/26.6

Crispy Korean Chicken, Kimchi-Style Slaw, Pickled Cucumber, Gochujang Sauce

**Beer Battered Barra Burger** 24/26.6

Barramundi, Iceberg Lettuce, Tomato, Dill & Caper Aioli

**Wagyu Cheeseburger** 25/27.5

Wagyu Beef Pattie, Onions, Dill Pickles, American Cheese, Mustard, Ketchup

**Add Bacon** 3/3.3

**Steak Sandwich** 27/29.7

Toasted Sourdough, Chargrilled Scotch Fillet, Wild Rocket, Caramelised Onion, Smokey BBQ Sauce, Tomato Relish, American Cheese

## KIDS MENU

14/15.4

*Served with Vanilla Ice Cream with a choice of topping  
Strawberry, Chocolate, Caramel, Sprinkles*

**Cheeseburger & Chips**

**Steak & Chips**

**Chicken Nuggets & Chips**

**Fish & Chips**

**Ham & Cheese Pizza**

**Linguini Bolognese**

## DESSERT

**Cookies & Cream Cheesecake** 15/16.5

New Zealand Natural Gelato, Strawberries, Pistachio Fairy Floss

**Ice Cream Sundae** 13/14.3

Assorted Italian Gelato, Seasonal Fruit, Chocolate Sauce, Wafers

**Raspberry Chocolate Fondant** 16/17.6

Gold Chocolate Soil, Vanilla Bean Gelato, Salted Caramel Sauce

**Nutella Pizza** 20/22.0

Caramelised Banana, Strawberries, Hazelnut Crumble, Vanilla Bean Gelato, Chocolate Sauce

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on all food and drinks  
every time you visit.  
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for freeto start saving today!