



THE ALPINE HOTEL

est. 1885



STARTERS

Garlic Focaccia (3) whipped ricotta	14
Snack Plate (VG) malay vegetable pickle, yoghurt cheese, dukkah, pappadum	14
Saison Wagyu Salami Timbarra Farm kohlrabi remoulade	20
Chicken Parfait kosher pickle, toasted sour dough	18
Truffle & Parmesan Arancini (4) green goddess	18
Split Pea Soup grilled ham hock, toasted focaccia	18
Angus Beef Tartare white miso, pickled snake chilli, smoked egg yolk, taro chips	20

MAINS

Spring Creek Barramundi (A) dutch cream potato, brassicus, soubise	42
300g Portoro Porterhouse (MB+4) roast autumn vegetables, red wine jus	65
Confit Duck leg speck and white bean cassoulet, honey roasted pear	38
Baked Local Pumpkin french lentils, macadamia cream, fennel and herbs + smoked chicken +8	32
Romanian Gnocchi autumn mushrooms, roast onion, stracciatella, pomegranate and hazelnut	38
Lamb for Two middle eastern spiced lamb shoulder, Timbarra Farms beetroot, rice pilaf, tahini yogurt, flatbread	88

PUB CLASSICS

YV Berkshire GinPig Cumberland Sausages paris mash, lyonnaise sauce	32
Parmagiana Bannockburn free range chicken, midnight ham, napoli, mozzarella, fries, local leaf salad	36
Schnitzel Bannockburn free range chicken schnitzel, ranch potato salad, lombardi peppers, lemon	32
Beef Cheek cooked in red wine, soft polenta, gremolata, roasted bullhorn pepper	44

BURGERS

all served with fries

180g Smith & Jackson Grassfed Wagyu smoked mozzarella, zuni pickle, burger sauce, lettuce	30
YV Berkshire Pulled Pork slaw, aioli, coriander, chilli vinegar	30
Smoked Mushroom (VGO) smoked mozzarella, zuni pickle, burger sauce, lettuce	28
Southern Fried Fish (A) Lakes Entrance rockling, yoghurt tartare, lettuce	28
add extra patty +6 add YV GinPig streaky bacon +4 add gf bun +4	

SIDES

Baked Local Cauliflower Gratin gruyere, bread crumbs	20
Roast Timbarra Carrots sunflower cream, vine leaf salt	18
Paris Mash Potato chives	14
Local Leaf Salad Alto chardonnay vinaigrette, toasted seeds	14
Fries aioli, herb salt	14
Roast Chicken Gravy	4

DESSERTS

Sticky Date Pudding caramel sauce, Valhalla vanilla ice cream	18
Quince & Orange Tart toasted walnut, mascarpone	18
Chocolate & Almond Delice poached rhubarb, caramlised white chocolate	18
Valhalla Tasmania Choc Tops vanilla boysenberry salted caramel & peanut choc mint chocolate	9
Valhalla Tasmania Raspberry Sorbet (VG)	7



Flip over for our stone-fired pizzas!
From 5pm Friday - until 5pm Sunday

WEEKLY SPECIALS

Monday	\$25 Parma Day
Tuesday	3799 Locals Day
Wednesday	\$25 Burger Day
Thursday	\$30 Steak Day
Friday	\$25 Pizza Night
Sunday	\$42 Pork Roast

Strictly no menu alterations

A 15% surcharge applies on all public holidays

An EFT transaction charge applies for all card payments

VG | Vegan
VGO | Vegan Option
Please advise our staff
of any allergies

Seafood Origin
A | Australian
I | Imported
M | Mixed Origin