

FIRST UP

garlic bread	9
+ cheese	2
+ bacon & cheese	4
summer bruschetta (v) (gfo)	15
tomato & basil salsa, feta crema, toasted garlic baguette, balsamic glaze & EVOO	
+ smoked salmon (chef's suggestion)	8
or try one of our add-ons!	
smoked salmon tostada (gf)	18
corn crisps, lettuce, tomato salsa, avocado &	
kewpie mayo	
satay chicken skewers (gf)	18
marinated thigh fillet, peanut satay sauce, pickles, rice, shallots & peanuts	
crunchy prawn drops (3) HOUSE SPECIALTY	18
sweet chilli, ginger & lime dipping sauce	
planto poutine (vo)	20
a Canadian classic with an Aussie twist	
chips, bacon, onion, cheese & gravy	

BISTRO OPENING HOURS

MONDAY - FRIDAY LUNCH 11.30AM - 3PM DINNER 5.30PM - 9PM

SATURDAY & SUNDAY 11.30AM - 9PM

DON'T FORGET TO CHECK THE **SPECIALS BOARD**

THE -

HOTEL

BETWEEN THE HANDS

all burgers are served on a lightly toasted white bun w' chips (gf option +3)

ultimate steak sandwich toasted hi-top bread, 200g scotch, bacon, mushroom, onion, mozzarella & cheddar cheese blend, lettuce, tomato, house made beetroot relish, smokey bbq sauce & horseradish cream	30
beef burger	25
200g brisket burger patty, swiss cheese, lettuce,	
tomato, spanish onion, beetroot relish &	
smokey bbq sauce	
grilled chicken burger	25
seasoned breast fillet, lettuce, tomato salsa, avocado,	
roast red capsicum & feta crema	
fungi & halloumi burger (v)	
grilled portabello, coral lettuce, vine ripened	23
tomato, beetroot relish & aioli	

SALADS

avocado green goddess (vgo) (v) (gf) coral lettuce, baby spinach, snow peas, cucumber, avocado, edamame, shallots, toasted pepitas & pistachios w' herb yogurt dressing.	20
planto (vgo) (v) (gf) coral lettuce, baby spinach, roast pumpkin, avocado, feta, vine-ripened tomatoes, red onion & toasted cashews w' honey mustard dressing.	20
poke bowl (vgo) (v) (gfo) mixed salad leaves, steamed rice & asian greens, pickles, vine ripened tomato salad, avocado, edamame, kewpie mayo, fried onion, sesame seeds, roti bread & sweet chilli, ginger	24
& lime sauce	

ADD ON'S

- + fried egg
- + bacon
- + avocado 1
- + halloumi
- + grilled chic
- + grilled prav
- + grilled atla
- + smoked sa

PASTA

choice of ling all served with

bolognese

rich italian b pollo el bur

chicken strip sauce, snow

frutti di ma

seafood pas salmon, vine white wine &



(v) vegetarian (vg) vegan (vgo) vegan option (gf) gluten free (gfo) gluten free option (evoo) extra virgin olive oil

we cater for all types of functions! bookings: www.plantationhotel.com.au or 6601 9160 | get social with us on f

A 1.25% surcharge applies to all credit card transactions. A 15% service charge applies on public holidays.

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

	3
	4
/4	3
	6
cken	8
wns (4)	10
antic salmon 100g	10
lmon	8

uini or penne h parmesan & shallots	small r	egular
	20	24
peef sauce		
rro all'aglio	24	28
ps, lemon thyme, garlic butter		
vpeas & roast red capsicum		
are sta, seared prawns, scallops, atlantic e ripened tomato, spinach, capers, & citrus cream sauce	27	33

HAPPY HOUR 3PM - 5PM DAILY

HAPPY COCKTAIL HOUR 4PM - 7PM DAILY



BIGGER BITES

served w' chips & our house salad

+ chips & steamed seasonal vegetables +5

+ mashed potato & steamed seasonal vegetables +5	small	regular
chicken schnitzel	200g	300g
our signature house made chicken schnitzel w' gravy	23	28
planto parmy HOUSE SPECIALTY	200g	300g
our signature house made chicken schnitzel, napoli sauce, shaved triple smoked ham, mozzarella & cheddar cheese	28	33
salt & pepper calamari (gf) w' lemon & aioli	23	28
lamb cutlets crumbed to order w' gravy	(2) 27	(3) 33
fish n chips beer battered nz hoki, lemon & aioli	(2) 23	(3) 28

CHEF'S CHOICE

crispy skin aussie barramundi (gf) avocado & mango salad, macadamia & lemon myrtle crumble, manuka honey & raspberry vinegarette	32	
pollo saltimbocca chicken supreme, triple smoked ham, swiss cheese, sage, white wine cream sauce, creamy mash, ribbons of carrot, zucchini & snowpeas	28	
korean style chilli sticky pork ribs (gfo) steamed rice, steamed asian greens, pickles, roti, sesame seeds & fried onion	<i>400g</i> 31	800g 41
DUCDATS		

RUGRAIS

aged 12 & under w' chips, soft drink or juice & kids cup or cone of ice cream + mashed potato & veg (peas, carrot & corn on the cob) +3

chicken nuggets	15
bolognese penne	15
fish & chips	15
cheeseburger	15
crumbed calamari	15

GRILL

served w' chips & our house salad + chips & steamed seasonal vegetables +5 + mashed potato & steamed seasonal vegetables +5

award winning pure bred south australian black angus, free range, grass fed

scotch - 200g	29
scotch - 400g	49
rump - 220g	26
rump - 450g	43
chicken - seasoned breast supreme	24
+ prawns in garlic cream sauce (4) (gf)	10

SAUCES

all served on side +3

) diane, pepper, mushroom, gravy) dijon mustard (qf), hot english mustard (qf), garlic cream (gf), red wine jus (gf)

EXTRA BITES

chips small (gf)(vgo) w'aioli or gravy	6
chips large (gf)(vgo) w'aioli or gravy	10
mashed potato (gf)(v) seasoned & buttered	10
seasonal vegetables (gf)(v)(vgo) seasoned & buttered	10
our house salad (gf)(vg) cos lettuce, spanish onion, tomato, cucumber & vinaigrette	8



make it a parmy +5 w' lemon & aioli

KIDS EAT FREE NIGHTLY SPECIALS MONDAY AND TUESDAY MONDAY TUESDAY WEDNESDAY cutlet night pasta & vino burger & bev* (2) \$24 (3) \$29 \$25 \$25 + TRIVIA SUNDAY THURSDAY FRIDAY rump night parmy night roast of the day \$25 \$22 220G \$21 450G \$38 + POKER served w'chips & coleslaw + KARAOKE SATURDAY NIGHT'S - LIVE MUSIC

THE HOIF

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LUNCH SPECIALS \$22

available 11.30am to 3pm served w' chips & coleslaw + chips & salad + 3+ chips & steamed seasonal vegetables +5 + mashed potato & steamed seasonal vegetables +5

220g rump steak & gravy 200g chicken (schnitzel or grilled)

(napoli, triple smoked ham, mozzarella & cheddar cheese)

beer battered fish

salt & pepper calamari w' lemon & aioli

wrap it up + side of chips only

filled w' lettuce, cheese, cucumber, tomato, avo & aioli) chicken (grilled or schnitzel)

) seafood (crumbed flathead or salt & pepper calamari)

) grilled mushroom & roast pumpkin (v)(vgo)