

# AMSTEL

## STARTERS

#YOURNEWLOCAL

\$12 PER PLATE

### BAKED JACKET POTATO (GF)

*cheese, bacon & coleslaw topped with sour cream*

### GARLIC CHEESE PIZZA (V)

*perfect to share with friends*

### COUNTRY COBB LOAF

*filled with cheese, salami and spring onion*

### TRADITIONAL BRUSCHETTA (V)

*2 ciabatta pieces, cherry tomato, red onion and basil topped with feta*

### SALT AND PEPPER CALAMARI STRIPPERS

*on a bed of mixed greens, red onion, cherry tomato, lime & thyme dressing*

### POTATO WEDGES

*loaded with cheese, bacon, sour cream & sweet chilli*

### JALAPENO POPPERS (V)

*serve atop mixed greens & capsicum aioli*

### ARANCINI (V)

*homemade pumpkin spinach balls sitting atop roquette parmesan salad*

### QUESADILLAS

*chicken & cheese*

*or*

*chilli & cheese (V)*

*2 pieces served with spiced wedges on the side*

vegetarian (V)  
gluten free (GF)  
vegan (VG)

**GARLIC BREAD - \$9 (V)**

*topped with melted tasty cheese*

# AMSTEL

## LIGHT OPTIONS

#YOURNEWLOCAL

**\$18 PER PLATE**

**CHICKEN CHEESE & AVOCADO WRAP**

*with garlic aioli in a freshly grilled tortilla wrap*

**CLUB BURGER**

*house-made beef pattie with lettuce, tomato, egg, bacon, cheese, caramelised onion & burger sauce*

**STEAK SANDWICH**

*with bacon, egg, lettuce, tomato, cheese, caramelised onion & ranch dressing*

**CLUB SANDWICH**

*bacon, egg, lettuce, tomato, cheese & mayonnaise*

**CHICKEN BURGER**

*180g schnitzel, cos lettuce, tomato, cheese & aioli*

**CHEESE BURGER**

*house-made burger pattie with double cheese, tomato sauce, mustard & pickles*

**CHICKEN SCHNITZEL WRAP**

*with lettuce, tomato, cheese & aioli in a freshly grilled tortilla wrap*

**FISH & CHIPS**

*hake with your choice of chips*

**SERVED ON THE SIDE**

*sidewinder fries OR beer battered fries*

# AMSTEL

## VEGETARIAN

#YOURNEWLOCAL

### \$22 PER PLATE

#### LASAGNE

*filled with zucchini, eggplant, capsicum & pumpkin*

#### RISOTTO

*a selection of sautéed greens & mushroom in arborio rice topped with parmesan*

#### NASI GORENG

*traditional fried rice & seasonal vegies, soy, chilli, topped with a fried egg*

#### STIRFRY (VG)

*an array of seasonal vegetables & traditional asian sauce*

### \$25 PER PLATE

#### EGGPLANT PARMIGIANA

*crumbed eggplant topped with napoli sauce & cheese accompanied by chips & salad*

#### HALOUMI PARMIGIANA

*crumbed haloumi topped with napoli sauce & cheese accompanied by chips & salad*

# AMSTEL

## BUILD A SALAD

#YOURNEWLOCAL

**\$23 PER PLATE**

### **CLASSIC CAESAR SALAD**

*cos lettuce, bacon, parmesan, poached egg, croutons & caesar dressing*

### **ROQUETTE, ROASTED BEETROOT & QUINOA SALAD (V, GF)**

*roasted beetroot, red onion, roquette, quinoa, parmesan with a balsamic glaze*

### **VIETNAMESE SALAD (V, GF, VG)**

*cucumber, wombok, cherry tomatoes, shallots, corriander, carrot & vietnamese dressing*

### **TROPICAL MANGO SALAD (V, GF, VG)**

*mixed greens, mango, red onion & chilli lime dressing*

### **WARM BROCCOLI & AVOCADO SALAD (V, GF, VG)**

*broccoli & avocado tossed in a lemon dressing topped with toasted almond flakes*

### **GREEK SALAD (V, GF)**

*cos lettuce, red onion, cucumber, cherry tomatoes, kalamata olives & feta*

### **CHICKPEA AND COUSCOUS SALAD (V, GF, VG)**

*with tomato, spring onion, cumin & parsley*

### **THE FORAGER SALAD (V, GF, VG)**

*mushrooms, sweet potato, kale, rice, roasted cashews & lime-thyme dressing*

#### **PICK YOUR PROTEIN (CHOICE OF 1)**

*anchovies OR calamari OR chicken OR chorizo OR lamb OR marinated beef OR prawns (3) OR scallops (3) OR medley of beans OR haloumi OR mushrooms*

#### **ADD SOME CRUNCH (CHOICE OF 2)**

*fried shallots OR parsnip shavings OR roasted cashews OR sesame seeds OR sundried tomatoes OR sweet potato shavings OR toasted pine nuts*

# AMSTEL

## LOADED PARMAS #YOURNEWLOCAL

**\$25 EACH - SERVED WITH EITHER CHIPS & SALAD OR CHIPS & VEG**

### TRADITIONAL CHICKEN PARMIGIANA

*features ham, cheese & napoli sauce*

### NAKED PARMIGIANA (CHICKEN SCHNITTY)

*a golden schnitzel for those who like it without the trimmings*

### THE AMERICAN

*mustard, sliced hot dog, bacon, napoli sauce, caramelised onion & cheese*

### THE CANADIAN

*napoli sauce, spinach, cheese & maple bacon*

### EGGPLANT (V)

*napoli sauce & cheese*

### HALOUMI (V)

*crumbed haloumi topped with napoli sauce & cheese*

### THE ITALIAN

*napoli sauce, basil pesto, olives, grilled eggplant, pumpkin & cheese*

### MARGHERITA

*napoli sauce & cheese*

### THE TEXAN

*bacon, bbq sauce, jack cheese & onion rings*

### BBQ CHICKEN

*bbq sauce & cheese*

### THE SPANIARD

*grilled eggplant, capsicum, pumpkin, napoli sauce & cheese*

### MEAT LOVERS

*bacon, hot dog, ham, salami, chorizo, napoli sauce & cheese*

### THE MEXICAN

*corn chips & salsa, jalapenos & cheese topped with sour cream*

### THE AUSSIE

*bacon, egg, cheese & bbq sauce*

### ROMANO

*bacon, sun-dried tomato, spinach, spring onion, bechamel sauce & cheese*

### SATAY

*satay sauce & cheese topped with peanuts, chilli & coriander*

### THE QUEENSLANDER

*ham, prawns, napoli sauce & cheese*

### THE HAWAIIAN

*napoli sauce, ham, cheese & pineapple*

**PARMA NIGHT @ AMSTEL**

*every Thursday night - all parma options \$19*

# AMSTEL

## PANS

#YOURNEWLOCAL

**\$26 PER PLATE**

**CHICKEN CARBONARA & MUSHROOMS**

*chicken, mushrooms, bacon & linguini in a creamy sauce*

**SPAGHETTI BOLOGNAISE**

*ground beef, rich tomato & garlic sauce tossed through spaghetti with parmesan*

**NASI GORENG**

*traditional fried rice & prawns, pork belly, seasonal vegetables, soy & chilli spices topped with a fried egg*

**CHILLI PRAWN LINGUINI**

*with napoli based sauce over linguini*

**PESTO GNOCCHI (GF)**

*sundried tomatoes, creamy pesto & spinach topped with pancetta*

**CHICKEN GNOCCHI (GF)**

*mushrooms & avocado in a creamy white wine sauce*

**STIR FRY CHICKEN OR BEEF (GF\*)**

*with an array of seasonal vegetables & traditional asian sauce with a choice of noodles or rice\**

**SEAFOOD MARINARA**

*a mix of seafood with napoli sauce tossed through linguini with parmesan*

**SEAFOOD MARINARA (OIL)**

*a mix of seafood with oil tossed through linguini with parmesan*

**GARLIC PRAWNS (GF)**

*served on a bed of rice & side salad*

**CHICKEN & MUSHROOM RISOTTO (GF)**

*cooked in a creamy white wine sauce*

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## MAINS

#YOURNEWLOCAL

**\$28 PER PLATE**

### **LASAGNE**

*home style lasagne with your choice of vegetables or chips*

### **CHICKEN SCALOPPINE (GF)**

*chicken breast, mushrooms, shallots & semi sun-dried tomatoes in a creamy white wine sauce, served on garlic smashed potato with charred asparagus*

### **CHICKEN ROMANO (GF)**

*chicken breast on a bed of rice topped with a rich creamy bacon, mushroom, sundried tomato and spinach sauce with broccolini*

### **CRISPY SKIN SALMON (GF)**

*sitting on duck fat potatoes, roasted cauliflower with a dill & lime sauce on broccolini & char grilled asparagus*

### **FLATHEAD TAILS**

*with chips, salad & a side of house-made tartare*

### **SEAFOOD CATCH**

*a collection of fried fish, scallops, prawns & crumbed calamari served with a side of chips & salad*

### **LAMB SHANKS (GF)**

*two lamb shanks atop garlic mash & vegetable ragout with roasted pumpkin & broccolini*

### **TWICE COOKED PORK BELLY**

*pork belly with kipfler potatoes, broccolini & dutch carrots with apple reduction*

# AMSTEL

## GRILL

#YOURNEWLOCAL

### STEAK OPTIONS \$36

ALL STEAKS SERVED WITH EITHER CHIPS & SALAD OR CHIPS & VEG

450 gram ribeye  
350 gram scotch fillet  
300 gram porterhouse  
250 gram eye fillet mignon

### SAUCES

mushroom (gf)  
pepper (gf)  
demi-glace (gf)  
creamy garlic  
garlic butter

### SURF & TURF

scotch fillet topped with prawns & calamari with a side of creamy garlic sauce

### BBQ PORK RIBS

with sidewinder fries & salad with bbq sauce

### BEEF RIBS

long & low slow roasted ribs on a rich beef jus served with hand cut chips & side salad

## SHOWCASING THE JOSPER

### MIXED GRILL \$46

eye fillet, chicken, pork belly, sausage & bacon with sidewinder fries & salad

### THE BARNYARD \$56

porterhouse steak, chicken & pork ribs with sidewinder fries & salad



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## SENIORS

#YOURNEWLOCAL

\$14 PER PLATE

ROAST OF THE DAY (GF)

HOUSE MADE CHICKEN PIE

CHICKEN PARMIGIANA

CHICKEN SATAY

CHICKEN SCHNITZEL

SPAGHETTI BOLOGNAISE

FISH & CHIPS (HAKE)

BANGERS & MASH (GF)

HOUSE MADE BEEF PIE

180 GRAM SCOTCH FILLET \$20 (GF)

### SENIORS SUPER SAVER LUNCH - \$17

choice of one soup & main meal OR one main meal & dessert  
\*excludes scotch fillet option

## Kids@AMSTEL

\$8 PER PLATE

SCHNITZEL & CHIPS

CHEESE BURGER & CHIPS

NUGGETS & CHIPS

FISH & CHIPS

SPAGHETTI BOLOGNAISE

HOT DOGS WITH CHEESE, TOMATO SAUCE & CHIPS

PARMIGIANA & CHIPS

### KIDS @ AMSTEL COMBO \$10

kids meal with drink & dessert & bonus showbag