

FYANSFORD HOTEL

Starters

| | |
|---|--------------|
| Garlic Bread | 11.9 |
| Add Cheese | +2 |
| Add Cheese and bacon | +3 |
| Soup of the Day (gfo) | P.O.A |
| Served with a toasted ciabatta roll and butter | |
| Golden Fried Chips (DF GF) | 11.9 |
| Served with tomato sauce | |
| Wedges (GF) | 13.9 |
| Served with sweet chilli sauce and sour cream | |
| Sweet Potato Wedges (DF GF) | 14.9 |
| Served with garlic aioli | |
| Garlic Prawns OR Scallops (GF) | 16.9 |
| Pan-seared with onion & confit garlic puree on saffron jasmine rice, topped with creamy garlic sauce, pickled onion, and saffron aioli. | |
| Zucchini Chips (DF GF V (veo)) | 14.9 |
| Chunky tempura-battered zucchini chips, stacked and dressed with maple glaze, dukkah, paprika dust, and confit garlic aioli | |
| Arancini (5) | 14.9 |
| Golden fried risotto balls filled with chorizo and herbs on a bed of roquette, topped with Napoli and crumbed feta | |
| Housemade Spring Rolls (5) (DF (veo)) | 16.9 |
| Prawn (+\$3) OR Chicken OR Vegetable: Served with an Asian seaweed salad, pickled ginger, and a garlic and ginger dipping sauce | |
| Nachos (GF V (veo)) | 16.9 |
| Corn chips topped with cheese, salsa, sour cream, and guacamole | |
| Add Chilli Con Carne / Pulled Pork | +4 |
| Add Jalapeños / Bacon / Fresh Chilli | +2 |
| Vegan option available | +2 |
| Steamed Bao Buns (3) (DF) | 15.9 |
| Buns filled with shredded lettuce and pickled onion, drizzled with mandarin aioli and your choice of one protein filling | |
| Southern Chicken / Salt & Pepper Prawns / Sticky Pulled Pork / Crispy Chinese Pork | |
| Antipasto Platter to Share | 29.9 |
| House-made creamed dip, house-smoked kabana, brie cheese, grilled bread, marinated olives, piccalilli vegetables, crackers, and house-made quince paste | |
| Prawn Platter | 29.9 |
| 6 fresh king prawns, 5 prawn spring rolls, 5 Szechuan-seasoned flash-fried prawns, served with lemon and a Vietnamese noodle salad and mild dipping sauce | |

Satay Chicken Skewers (3) (GF) **15.9**
Crispy tenders seasoned with our smoky house rub, served with an Asian salad garnish and creamy thick Thai satay sauce

Sticky Spiced Chicken Wings

 (DF GF)

With sriracha chilli mayo and an Asian salad garnish

Half Kilogram **15.9**
One Kilogram **26.9**

Kids Menu

All kids meals are served before mains

STRICTLY CHILDREN UNDER 12YO

Fish & Chips (gfo) **10.9**
Battered flathead tails with chips and tomato sauce

Hawaiian Pizza **10.9**
Ham, cheese and pineapple pizza served with golden fried chips and tomato sauce

Penne Bolognese (dfo) **10.9**
Topped with shredded tasty cheese

Chicken Nuggets (5) (DF (gfo)) **10.9**
Served with fried chips and tomato sauce

Add salad OR vegetables to kids meal +3
Combo - Any kids meal & kids dessert **14.9**

Kids Desserts

Milky Bar Chocolate Mousse (GF) **5**
Light and creamy mousse topped with crushed Milky Bar pieces

Vanilla Ice Cream (GF) **5**
With chocolate OR strawberry topping

Frog in a Pond (dfo) **5**
Chocolate frog in a pond of Jelly

Teen Menu

All teen meals are served before mains

STRICTLY TEENAGERS ONLY

Fried Rice (veo) (DF GF) **14.9**
Wok tossed peas, Asian greens, capsicum and bean shoots, topped with prawn crackers

Porterhouse Steak (DF GF) **14.9**
100g steak cooked medium, served with fried chips, garden salad and a side of gravy

Chicken Schnitzel **14.9**
With chips, garden salad and a side of gravy

Chicken Parmigiana **16.9**
With chips, garden salad and a side of gravy

Cheese Burger **13.9**
Beef patty, tasty cheese and tomato sauce in a milk bun, with a side of golden fried chips

Seniors

AVAILABLE WEEKDAY LUNCH ONLY

** NOT AVAILABLE PUBLIC HOLIDAYS **

Mixed Grill (DF GF) **25.9**
Beef sausage (1), 100gm Porterhouse steak, fried egg, bacon, grilled tomato, side of gravy

Chicken Parmigiana **18.9**
Served with chips, salad and gravy

Fish & Chips (gfo) **17.9**
Beer battered flathead fillets, served with chips, salad, tartare sauce and a lemon wedge

Chicken Schnitzel **17.9**
Served with chips, salad and a side of gravy

Roast Pork (DF GF) **17.9**
Served with roast pumpkin, sweet potato, chat potato & broccolini, topped w' gravy & crackle

Fettuccini Carbonara (veo) **17.9**
Fettuccini tossed in a creamy egg sauce with onion, garlic, bacon and shaved parmesan
Add Chicken +4

Salt & Pepper Calamari (DF GF) **17.9**
Flash fried salt and pepper calamari served with fried chips, salad, aioli and a lemon wedge

Housemade Beef Pie (DF) **16.9**
Served with chips, salad and a side of gravy

Senior's Dessert

Mini Pavlova (dfo) (GF) **5**
Served with berry compote & thickened cream

Vanilla Ice Cream **5**
With chocolate OR strawberry topping

Desserts

Affogato (gfo) **16.9**
A scoop of vanilla bean ice cream served with a shot of espresso, biscotti and **your choice** of liqueur or non alcoholic syrup

Frangelico, Baileys, Kahlua, Jameson Hazelnut Syrup (Non-Alc) **13.9**

Aero Chocolate Mousse (GF) **13.9**
Light and airy chocolate mousse topped with crushed Aero chocolate pieces

Chocolate Pudding (GF) **14.9**
Served with chocolate ganache, choc rocks, clotted cream and vanilla ice-cream

Sticky Date Pudding (GF) **14.9**
Coated in a creamy caramel sauce, served with chocolate rocks, honeycomb, fresh berries, clotted cream and vanilla ice-cream

Lemon Meringue Tart **14.9**
Golden baked tart shell filled with a sweet and bitter lemon curd, topped with Italian meringue and served with berry sorbet and fresh berries

Panna Cotta (GF) **14.9**
Italian cooked cream jelly (**see specials board**)

KITCHEN OPEN ALL DAY

ENJOY OUR FULL MENU

11:30AM - 8:30PM

EVERY DAY!

Salads

Vietnamese Chicken Salad (DF GF) **26.9**

Grilled chicken marinated in traditional herbs and spices, served with vermicelli noodles, Chinese cabbage, cucumber, onion, bean shoots, fresh chilli, ribbon carrots, and cashews tossed in a mild house-made salad dressing

Asian Salad (DF GF V (ve)) **23.9**

Lettuce tossed with wombok, cashews, onion, Vietnamese mint, carrot, sesame seeds and cucumber, topped with bean shoots, fried shallots and a sweet soy and chilli dressing

Add Freshly Sliced Chilli +2
Add Chicken / Beef / Pulled Pork / Pork Belly Bits +5
Add Calamari / Butterflied Prawns +6

Caesar Salad (gfo) **23.9**

Cos lettuce, crispy bacon, croutons and parmesan cheese, tossed through our house-made Caesar dressing, topped with anchovies and a lightly poached egg

Add Chicken +5
Add Calamari / Butterflied prawns +6

● Mains

Roast of the Day DF GF P.O.A

Served with roasted root vegetables and broccolini, topped with gravy (See Specials board)

Open Lamb Souvlaki GF 29.9

Slow cooked seasoned lamb, cucumber, red onion, olives, cherry tomatoes, spinach and feta cheese, served on a warm pita bread, drizzled with a garlic yoghurt sauce

Lamb Shoulder GF 32.9

Rolled lamb shoulder braised over 12 hours, served with a creamy truffle and chive mash and sautéed broccolini, topped with red wine jus and crispy sweet potato ribbons

Chicken Kiev 32.9

Crumbed chicken breast stuffed with chopped wild garlic leaves beaten into a soft butter, cherry tomato salad with roasted lemons and charred broccolini

Mexican Bowl GF GF V VEO 22.9

Mexican rice and beans, shredded lettuce, corn and tomato Pico de gallo, grated cheese, sour cream and corn chips

Add Chicken / Chilli Con Carne / Pulled Pork +4
Add Plantein Chicken +4
Add Guacamole / Jalapeños / Salsa / Chilli +2
Vegan option available +2

Fresh Flathead Tails DF GF 29.9

Golden fried flathead fillets served with golden fried chips, garden salad and lemon wedges, served with a side of house-made tartare sauce

Salt & Pepper Calamari DF GF 28.9

Flash fried calamari served with golden fried chips atop a smear of garlic aioli, served with a salad of rocket, parmesan, red onion topped with a creamy honey dressing.

Fyansford Seafood Platter DF GF 41.9

Golden fried flathead tails, salt & pepper dusted prawns, scallops, flash fried calamari, fresh whole king prawns, served with chips, garden salad, tartare sauce, garlic aioli and lemon wedges

Add Creamy Garlic Portarlington Mussels +6

Corn & Zucchini Fritters DF GF V Ve 26.9

Fritters on a bed of avocado puree with Indian-style chunky pickled vegetables, finished with house-made chilli and tomato relish, dukkah, sticky balsamic, and sweet potato crisps

Cauliflower Biryani Stack GF V VEO 25.9

Roasted rustic-cut cauliflower and carrot infused with a traditional Mumbai spice blend, served on a bed of Bengal jasmine rice with currants, almonds and Greek yogurt

Baby Pork Rack of Ribs DF 41.9

Rack of smoky caramelised BBQ pork ribs served with creamy slaw, wedges, crispy onion rings and sriracha aioli

Ribs & Wings Platter for 2 DF 55.9

Full cage of smoky pork ribs and a half kilo of spicy chicken wings served with creamy slaw, crispy onion rings, wedges and sriracha aioli

Confit Pork Belly DF GF 32.9

12-hour confit crispy skin pork belly on a fried potato rosti, maple glazed baby carrots, sweet pumpkin puree and broccolini drizzled with a sweet sticky plum sauce

Herb Crusted Grilled Barramundi GF 29.9

Dusted with herb crumb on a bed of seasoned smashed potatoes and asparagus, finished with herb aioli, dukkah and creamy garlic sauce

● Parmi Menu

● Parmi's served with chips & garden salad

Change Salad to: Vege OR Creamy Slaw +4
Upgrade Any Parmi to a Double Stacker +12

Traditional Parmi 28.9

Napoli, ham and tasty cheese

Tex-Mex 29.9

Napoli, corn chips and chilli con carne, topped with homemade cheesy jalapeño sauce

BBQ Chicken Parmi 29.9

Smoky BBQ sauce, caramelised onion, bacon and cheese, topped with grilled pineapple.

Fyansford Parmi 29.9

Napoli, spinach, prawns, Spanish onion and tasty cheese

Mexican Parmi 29.9

Corn chips, salsa, cheese, sour cream and guacamole

Aussie Parmi 29.9

Smoky BBQ sauce, bacon, caramelised onion and cheese, topped with a fried smoky egg

Kiev Parmi 29.9

Ham, garlic butter and cheese, topped with a creamy garlic sauce

Add Garlic Prawns +8

Southern Fried Chicken Parmi GF 29.9

Crispy thigh fillets crusted in a southern rub, topped with red onion, capsicum, jalapeños and cheese, drizzled with sriracha aioli

Vegetarian Schnitzel // Parmi V VEO 26.9

Crumbed plantein chicken schnitzel

Upgrade To Parmi with Napoli and Cheese +2

Chicken Schnitzel 26.9

Crumbed Schnitzel with your **choice of sauce**, served with fried chips and a garden salad

● Prime Cuts

300g Black Angus Porterhouse GF 41.9

100 day grain fed beef, Arlo, North Queensland

300g Oakdale Scotch Fillet GF 52.9

Pasture fed beef sourced from predominantly British breed cattle reared in the mild climate of Southern Australia

Char-grilled steak cooked to your liking, served with chips and garden salad, topped with your choice of sauce **OR** side of Fyansford's signature house-made **cowboy butter** - melted butter infused with cayenne, chilli flakes, chives, lemon zest and Dijon mustard.

Add 3 Char-Grilled King Prawns +8

Change Salad to Vege OR Creamy Slaw +4

Add Fried Egg +3

Add Creamy Garlic Prawns, Scallops & Calamari +8

Surf 'N' Turf GF 49.9

300g Black Angus Porterhouse cooked to your liking, served on our signature sizzler plate, topped with prawns, scallops, calamari and house-made creamy garlic and herb sauce, served with chips and a garden salad

Add 3 Char-grilled King Prawns +8

SAUCES

All Sauces are Gluten Free

- Cowboy Butter
- Creamy Garlic
- Red Wine Jus
- Creamy Blue Cheese
- Peppercorn Gravy
- Mushroom Gravy
- Garlic Butter
- Gravy
- Tomato
- BBQ
- Garlic Aioli
- Sriracha Aioli

● Char Grill

Grilled Lamb Cutlets (3) GF 32.9

Marinated in Dijon mustard, rosemary and garlic, served with ratatouille and crispy duck fat chat potatoes, finished with Salsa Verde

Steak Sandwich GF 28.9

150g Black Angus Porterhouse, bacon, tomato relish, caramelised onion, butter lettuce, tomato and tasty cheese in a toasted focaccia roll, with a side of chips

Add Smoky Fried Egg +3

Vegetarian Burger GF 24.9

Your **choice** of a Plantein beef patty **OR** Plantein chicken schnitzel (+\$1), with tomato relish, tomato, butter lettuce and tasty cheese in a milk bun, with a side of golden fried chips

Fyansford Burger GF 27.9

Grilled Angel Bay beef patty, bacon, tomato relish, caramelised onion, butter lettuce, tomato and tasty cheese in a toasted milk bun, with a side of golden fried chips

Add Pickles +2

Add Smoky Fried Egg +3

● Pans

Nasi Goreng DF GF 26.9

Wok-tossed chicken, shrimp, peas, Asian greens, chilli, capsicum, prawns, and chilli paste, topped with bean shoots, shallots, and a fried egg

Sizzling Mongolian beef DF GF 29.9

Marinated tender beef strips with carrot, zucchini and spring onion, served on a sizzling hot plate with **your choice** of Hokkien noodles **OR** fragrant steamed basmati rice

Fresh Portarlington Mussels GF 28.9

Local mussels with diced tomato, Spanish onion, confit garlic and diced chorizo, finished in a creamy garlic sauce **OR** tomato concasse, served with char-grilled Turkish bread

Add Freshly Sliced Chilli +2

Swap Bread for Gluten Free Bread +4

Wok Noodle Stir Fry DF GF 23.9

Wok tossed flat rice noodles with red capsicum, bok choy, Asian greens, bean shoots, fried shallots and coriander, finished in a soy, garlic and ginger sauce

Add Freshly Sliced Chilli +2

Add Marinated Chicken / Pork Belly Bits +5

Add Calamari / Prawns / Plantein Chicken +6

Add King Prawns +10

Braised Beef & Red Wine Fettuccini GF 28.9

Tender slow cooked beef in a rich red wine and tomato puree sauce with confit heirloom tomatoes, fettuccini and aged parmesan cheese

Seafood Marinara Pasta GF 31.9

Pan seared scallops, prawns, local mussels, confit garlic, tomato, Spanish onion and spinach, finished with creamy garlic sauce **OR** tomato concasse, tossed with spaghetti and topped with a charred king prawn and fresh herbs

Add Freshly Sliced Chilli +2

Garlic Prawns **OR** Scallops GF 29.9

Pan seared with Spanish onion and confit garlic puree, with saffron jasmine rice, creamy garlic sauce, pickled onion and saffron aioli

Butter Chicken GF 28.9

House made curry served with fragrant rice, topped with Greek yoghurt, apple pickle, fresh herbs and crispy poppadom's

Add Freshly Sliced Chilli +2

\$22 Parmi Day Any of our Parmi options Served with Chips & Salad WEDNESDAY LUNCH & DINNER

\$29 Steak Day 300gm Porterhouse Served with Chips & Salad THURSDAY LUNCH & DINNER

- MENU KEY**
- DF Dairy Free
 - GF Dairy Free Option
 - GF Gluten Free
 - GF Gluten Free Option
 - V Vegetarian
 - Ve Vegan
 - VEO Vegan / Veg Option

ALL DAY MENU
11:30am - 8:30pm
7 days a week



03 5221 6654

manager@thefyansfordhotel.com.au
functions@thefyansfordhotel.com.au

open 7 days a week
lunch and dinner

Kitchen Opening Times
11:30 am - 8:30 pm