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## Entrée

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<b>Garlic Focaccia</b>	<b>12</b>
2 fluffy pieces, locally sourced from Moama Bakery, add cheese +\$2	
<b>Wedges</b>	<b>11</b>
seasoned wedges with a side of sweet chilli sauce and sour cream	
<b>Duo Of Dips</b>	<b>14</b>
house-made dips served with lightly toasted turkish bread	
<b>Bao Buns</b> (DF)	<b>14</b>
steamed bao bun with char siu pork & house made slaw	
<b>Fried Squid</b> (GF/DF)	<b>12</b>
spiced squid served with preserved lemon aioli, roquette & fresh lemon	

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## Sides

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<b>Cheesy Cauliflower</b> (GF)	<b>8</b>
baked cauliflower, creamy garlic sauce, cheese	
<b>Mashed Potato</b> (GF)	<b>6</b>
<b>Beer Battered Chips</b>	<b>6</b>
served with lemon aioli	
<b>Broccolini</b> (GF/DFA)	<b>6</b>
broccolini sautéed with butter, salt & pepper	
<b>Busted Chat Potatoes</b> (GF)	<b>8</b>
busted chats mixed with parmesan, spring onion, butter & garlic	
<b>Coleslaw</b> (GF/DF)	<b>6</b>
red and green cabbage, carrots, red onion and mayo	

# THE ECHUCA HOTEL

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## Mains

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<b>Garlic Thyme Chicken</b> (GF)	<b>30</b>
served with busted chats, broccolini topped with a thyme confit butter	
<b>Lamb Shank</b> (GF)	<b>29</b>
slow cooked in red wine & tomato sauce served with creamy mash	
<b>Risotto</b> vegetarian/vegan on request	<b>26</b>
curried cauliflower risotto served with shaved parmesan cheese	
<b>Braised Char Siu Pork Belly</b>	<b>31</b>
served with hokkien noodle, teriyaki stir-fry, topped with fried shallots	
<b>Chicken Burger</b>	<b>26</b>
southern fried chicken breast with house slaw, spicy mayo, american cheese & bacon served with chips and slaw	
<b>Barramundi</b> (GF/DF)	<b>27</b>
oven-baked fillet with asian fusion salad and fresh lime	
<b>Chicken Parmigiana</b>	<b>27</b>
panko crumbed chicken breast, topped with sugo, smoked ham & cheese, served with chips and slaw	
<b>Chicken Schnitzel</b>	<b>25</b>
panko crumbed chicken breast, served with chips and slaw	
<b>Echuca Hotel Salad</b> (GFA/DFA)	<b>23</b>
roquette, roast beetroot and pumpkin, pine nuts and fetta with citrus vinaigrette add chicken +\$7	

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## Steaks

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<b>300g Eye Fillet</b>	<b>48</b>
served with chips, house slaw & your choice of gravy, pepper or mushroom sauce	
<b>300g Scotch Fillet</b>	<b>39</b>
served with chips, house slaw & your choice of gravy, pepper or mushroom sauce	
<b>400g Scotch Fillet</b>	<b>48</b>
served with chips, house slaw & your choice of gravy, pepper or mushroom sauce	
<b>300g Surf &amp; Turf</b>	<b>42</b>
scotch fillet topped with calamari, prawns and creamy garlic sauce, served with chips & slaw	
<b>400g Surf &amp; Turf</b>	<b>51</b>
scotch fillet topped with calamari, prawns and creamy garlic sauce, served with chips & slaw	

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## Pizza & Pasta

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<b>Lamb Ragu Pasta</b> (GFA/DFA)	<b>26</b>
slow braised lamb in tomato and red wine sauce with pappardelle	
<b>Pumpkin Pizza</b>	<b>19</b>
sugo, roast pumpkin, caramelised onion, pine nuts, fetta and fresh roquette	
<b>Sweet Chilli Pizza</b>	<b>19</b>
sweet chilli, sour cream, parsley and cheese	

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## Sauces

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<b>Gravy / Aioli / Garlic Confit</b> (GF)	<b>2</b>
<b>Pepper / Mushroom</b>	<b>3</b>
<b>Garlic Cream</b> (GF) / Diane	<b>3</b>
<b>Red Wine Demi Glace</b>	<b>4</b>
<b>Garlic Prawn Sauce</b> (GF)	<b>6</b>
<b>Garlic Seafood Sauce</b> (GF)	<b>8</b>

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## Lunch

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- Fish & Chips** (DF) 15  
Beer battered flathead tail, served with chips, slaw and dill tartare
- Thai Beef Salad** (GF/DF) 17  
roquette, red onion, capsicum, carrot, teriyaki sweet chilli, bean shoots, lime & coriander
- Fried Squid** (GF/DF) 15  
spiced squid served with preserved lemon aioli and chips
- EchUCA Burger** 17  
house-made beef patty, american cheese, bacon, pickles and ketchup, served with chips
- Chicken Schnitzel** 15  
half panko crumbed chicken breast, served with chips and slaw
- Chicken Parmigiana** 17  
half panko crumbed chicken breast, topped with sugo, smoked ham & cheese, served with chips and slaw
- Steak Sandwich** 17  
scotch fillet, tomato relish, roquette, sliced tomato, tasty cheese, onion jam, bacon and egg
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## Dessert

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- Sticky Date** 12  
house-made sticky date pudding with caramel sauce and salted caramel ice cream
- Cheesecake** 12  
cheesecake of the day, see specials board
- Icecream Sundae** (GFA) 9  
vanilla ice cream with chocolate topping, crushed nuts, wafer, fresh strawberry and a cherry on top
- Caramel Deluxe Sundae** 11  
salted caramel ice cream, caramel topping, caramel popcorn, pretzel and wafer
- Apple Crumble** 10  
house made apple crumble served with vanilla ice cream



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## Kids

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- Fish** 12  
served with chips and sauce
- Chicken Schnitzel** 12  
half schnitzel served with chips and tomato sauce
- Chicken Parmigiana** 12  
half schnitzel topped with sugo, ham & cheese, served with chips and tomato sauce
- Spaghetti** (GFA) 12  
spaghetti pasta with sugo sauce topped with cheese
- Chicken Nuggets** 12  
tempura crumbed chicken nuggets, served with chips and tomato sauce
- Cheeseburger** 12  
house-made beef patty, cheese, tomato sauce and pickles, served with chips
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**MONDAY  
NIGHT  
KIDS EAT FREE!**  
one free kids meal per  
main meal purchased

**WEDNESDAY  
NIGHT  
PARMA NIGHT!**  
\$20 parma's