

## Entrée

<b>Garlic &amp; Herb Focaccia</b>	<b>12</b>
2 fluffy pieces, locally sourced from Moama Bakery, add cheese +\$2	
<b>Cheesy Jalapeno Garlic Focaccia</b>	<b>14</b>
2 fluffy pieces, locally sourced from Moama Bakery topped w/ jalapenos & cheese	
<b>Bao Buns (DF)</b>	<b>18</b>
steamed bao bun with house slaw, slow braised char siu pork belly, black sesame seed x 2	
<b>Pulled Pork Loaded Fries</b>	<b>17</b>
slow braised bbq pulled pork, caramelised onion, bbq sauce, aioli & spring onion on a bed of fries	
<b>Fried Squid (GF/DFA)</b>	<b>15</b>
house spiced squid strips served w/ rocket parmesan salad & lemon aioli	
<b>Wedges</b>	<b>13</b>
seasoned wedges w/ sweet chilli sauce & sour cream	
<b>Bowl of Chips</b>	<b>8</b>
served with smokey chipotle mayo	

## Pizza & Pasta

<b>Amatriciana Pasta (GFA/DFA)</b>	<b>28</b>
mild salami, roast peppers, spanish onion, spring onion, parsley, garlic, spaghetti, tossed in sugo & finished w/ shaved parmesan	
<b>Lamb Ragu Pasta (GFA/DFA)</b>	<b>28</b>
braised lamb in red wine, rosemary and tomato sauce w/ pappardelle & shaved parmesan	
<b>Pumpkin Pizza</b>	<b>22</b>
sugo, roast pumpkin, caramelized onion, toasted pine nuts, cheese, persian feta fresh rocket	
<b>Hawaiian Pizza</b>	<b>19</b>
sugo, shredded ham, pineapple, cheese	

# THE ECHUCA HOTEL

EST. 1874

## Main Meals

<b>Garlic Thyme Chicken (GF/DFA)</b>	<b>32</b>
served on busted chat potatoes, w/ broccolini, topped with garlic thyme confit butter	
<b>Lamb Shank (GF)</b>	<b>30</b>
braised in red wine, vegetables, rosemary & tomato. Served w/ creamy mashed potato	
<b>Risotto (GF/DFA/VEGE) (Vegan on request)</b>	<b>28</b>
roasted pumpkin, spanish onion, semi dried tomato, topped w/ persian feta, toasted pine nuts & fresh rocket	
<b>Green Chicken Curry (GFA)</b>	<b>28</b>
chicken thigh, vegetables, house made green coconut broth, finished w/ fragrant jasmine rice & roti bread	
<b>Gourmet Bangers N Mash (GFA)</b>	<b>28</b>
Gourmet cumberland pork sausage x 2, creamy mashed potato, caramelized onion, gravy	
<b>Southern Fried Chicken Burger</b>	<b>27</b>
house secret fried spiced chicken breast, w/ slaw, american cheese, bacon, spicy mayo, served w/ chips	
<b>Echuca Hotel Salad (GF/DFA)</b>	<b>24</b>
rocket, roast pumpkin, semi dried tomato, toasted pine nuts, persian feta, citrus vinaigrette Add chicken +\$8 (Vegan on request)	

<b>Barramundi (GF/DFA)</b>	<b>29</b>
oven-baked fillet w/ asian fusion salad, fresh lime, fried rice noodle	
<b>Chicken Schnitzel (DFA)</b>	<b>28</b>
panko crumbed chicken breast served w/ chips & parmesan rocket salad	
<b>Chicken Parmigiana (DFA)</b>	<b>30</b>
panko crumbed chicken breast, topped w/ sugo, double smoked ham & cheese w/ chips and parmesan rocket salad	

## Steaks

<b>300g Eye Fillet (DFA)</b>	<b>49</b>
<b>300g Scotch Fillet (DFA)</b>	<b>43</b>
<b>400g Scotch Fillet (DFA)</b>	<b>52</b>
all steaks served with chips, your choice of parmesan rocket salad or broccolini and sauce *seafood sauce at an extra cost	
<b>300g Surf &amp; Turf (DFA)</b>	<b>47</b>
<b>400g Surf &amp; Turf (DFA)</b>	<b>56</b>
scotch fillet topped with calamari, prawns and creamy garlic sauce, served with chips & parmesan rocket salad or broccolini	

## Sides

<b>Cheesy Cauliflower (GF)</b>	<b>10</b>
baked cauliflower, creamy garlic sauce, three cheeses, parsley	
<b>Mashed Potato (GF)</b>	<b>8</b>
<b>Broccolini (GF/DFA)</b>	<b>8</b>
sautéed in butter, salt & pepper	
<b>Busted Chat Potatoes (GF/DFA)</b>	<b>9</b>
busted chats mixed with parmesan, spring onion, butter & garlic	
<b>House Slaw (GF/DF)</b>	<b>7</b>
mixed cabbage, carrots, red onion, lemon aioli	
<b>Fragrant Jasmine Rice (GF/DF)</b>	<b>6</b>



## Lunch

<b>Fish &amp; Chips</b> (DFA)	<b>15</b>
Beer battered flathead, served with chips, rocket parmesan salad, dill tartare, lemon aioli, lemon wedge	
<b>Thai Beef Salad</b> (GF/DF)	<b>18</b>
rocket, red onion, capsicum, carrot, bean shoots, sweet chilli, fresh lime, coriander & teriyaki beef	
<b>Echuca Hotel Salad</b> (GFA/DFA)	<b>15</b>
rocket, roast pumpkin, semi dried tomato, toasted pine nuts, persian feta, citrus vinaigrette + chicken +\$8 (Vegan on request)	
<b>Echuca Burger</b>	<b>19</b>
house-made beef patty, american cheese, bacon, house pickles, secret sauce, served w/ chips - Add extra patty + \$7	
<b>Gourmet Bangas N Mash</b> (GFA)	<b>15</b>
gourmet cumberland pork sausage x 1, creamy mashed potato, gravy & caramelised onion	
<b>Chicken Schnitzel</b> (DFA)	<b>15</b>
half panko crumbed chicken breast, w/ chips & rocket parmesan salad	
<b>Chicken Parmigiana</b> (DFA)	<b>18</b>
half panko crumbed chicken breast, topped w/ sugo, double smoked ham & cheese w/ chips and rocket parmesan salad	
<b>Steak Sandwich</b>	<b>24</b>
150g scotch fillet, tasty cheese, sliced tomato, onion jam, bacon, egg, tomato relish, rocket, turkish bread, served w/ chips	

## Sauces

Aioli / Spicy Mayo (GF)	<b>2</b>
Dijon (GF) / Seeded Mustard (GF)	<b>2</b>
Gravy / Pepper / Mushroom	<b>3</b>
Garlic Cream (GF)	<b>3</b>
Garlic Thyme Confit Butter (GF)	<b>4</b>
Garlic Seafood Sauce (GF)	<b>10</b>

# This week

M



~~Left overs~~

Kids eat free

\*\*T&C apply

T

Two lads Tuesday

buy 1 get 1 free 😊

W



Parma night \$20

mmm chicken..

T

~~Working late~~

knock off

drinks @ the pub



F

happy hour 4-7pm



live music

S

live music in the arvo

PIANO BAR!!

6pm till late



S



~~house work~~

cold drinks in the sun

## Kids

Only available for kids 12 years and under

<b>Fish</b>	<b>12</b>
served w/ chips & tomato sauce	
<b>Chicken Schnitzel</b>	<b>12</b>
half schnitzel w/ chips & tomato sauce	
<b>Chicken Parmigiana</b>	<b>12</b>
half schnitzel, sugo, ham & cheese, served w/ chips & tomato sauce	
<b>Spaghetti</b> (GFA/DFA)	<b>12</b>
tossed in tomato sugo sauce w/ cheese	
<b>Chicken Nuggets</b>	<b>12</b>
tempura crumbed chicken nuggets, served w/ chips & tomato sauce	
<b>Mini Ham &amp; Cheese Pizza</b>	<b>13</b>
topped w/ sugo, shredded ham, cheese, served w/ chips add pineapple + \$1	

## Dessert

<b>Sticky Date Pudding</b>	<b>14</b>
house-made sticky date w/ caramel sauce, salted caramel ice cream, caramel popcorn	
<b>Cheesecake of the day</b>	<b>12</b>
served w/ cream & strawberry - see specials board	
<b>Kids' Dixie Cup</b> (GF)	<b>4</b>
w/ sprinkles	
<b>Mini Apple Crumble Pizza</b>	<b>13</b>
custard base, cinnamon sugar apples, crumble pieces, pastry, whipped cream, strawberry, icing sugar	

**CHG** CALLAGHAN  
HOSPITALITY GROUP

GF = Gluten Free, GFA = Gluten Free Available,  
DF = Dairy Free, DFA = Dairy Free Available

**15% surcharge applies on public holidays**



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