

THE
ECHUCA
HOTEL
EST. 1874



GOOD FOOD
COLD DRINKS
GREAT TIMES



WEEKLY SPECIALS

MONDAY	<i>Kids Eat Free</i> With any main meal purchase 12 & under only	
TUESDAY	<i>Curry Night</i> Delicious curry with rice	\$18
WEDNESDAY	<i>Parma Night</i> 7 toppings to choose from	\$20
THURSDAY	<i>Schnitzel Night</i> Chicken schnitzel, chips and gravy	\$20
FRIDAY	<i>Happy Hour</i> 4pm - 7pm	
SATURDAY	<i>Footy, Fires & Live Music</i>	
SUNDAY	<i>Footy, Fires & Live Music</i> <i>Sunday Roast</i> \$30 NON MEMBERS \$25 MEMBERS	



CALL TO BOOK OR BOOK ONLINE
WWW.ECHUCAHOTEL.COM.AU



15% PUBLIC HOLIDAY SURCHARGE



5 % SURCHARGE ON SUNDAYS



SPEAK TO OUR LOVELY STAFF
ABOUT BECOMING A MEMBER TODAY!
* MEMBERS RECEIVE 5% OFF MENU PRICES

Weekend
BREAKFAST MENU

— AVAILABLE FRIDAY, SATURDAY, SUNDAY & MONDAY MORNING —



	Non Members	Members*
Classic Bacon & Eggs Two eggs, poached, fried or scrambled, bacon & sourdough (GFA) (DFA)	\$16	\$15.20
Smashed Avo Smashed avocado, sourdough, spiced dukkha, fetta, beetroot hummus, drizzled with balsamic glaze, fresh lemon wedge (V) (VEG on request) (DFA) Add poached egg +\$4	\$20	\$19.00
Benedict Sourdough, topped with bacon, two poached eggs, hollandaise. (GFA)	\$23	\$21.85
Breakfast Burger Fried egg, bacon, tomato relish, rocket, Swiss cheese, hashbrown, brioche bun (GFA)	\$24	\$22.88
Waffles 2x Waffles served with mixed berry compote, strawberries, Vanilla ice-cream and icing sugar.	\$21	\$19.95
Vegan Corn & Zucchini Fritters Double stack house made fritters, topped with smashed avocado, rocket, crisp kale and beetroot hummus. (VEG) (GF) (DFA) (V)	\$22	\$20.90
Seasonal Greens Sourdough, basil pesto, sauteed greens, smashed avocado, rocket, crisp kale. (GFA) (DFA)	\$18	\$17.10
Toasted Paninis See café menu board		

LITTLE ONES

	Non Members	Members*
Bacon & Egg 1x Bacon, 1x egg served on white toast (GFA) (DFA)	\$12	\$11.40
Cheese Toastie Melted cheese in white bread (GFA)	\$8	\$7.60
	add ham +\$4	+\$3.80
Mini Waffles 3 x Mini waffles served with vanilla ice cream topped with maple syrup and strawberries.	\$12	\$11.40
Gluten Free bread	adds \$3	\$2.85

SIDES

	Non Members	Members*
Tomato Relish, Hollandaise, Beetroot Hummus, Fetta	\$3	\$2.85
Hashbrown, Smashed Avocado, Egg	\$4	\$3.80
Gourmet Pork Sausage, Bacon	\$7	\$6.65

Bringing you
BARTH LANE COFFEE



OPEN FOR BREAKFAST
FROM 7 AM
FRIDAY, SATURDAY,
SUNDAY & MONDAY



OPEN ALL WEEK
FROM 7 AM
FOR COFFEE
AND TOASTIES

STARTERS

	Non Members	Members*
Garlic & Herb Focaccia 2 Fluffy pieces locally sourced from Moama bakery <i>Add cheese \$2.</i>	\$12	\$11.40
Cheesy Jalapeno Focaccia 2 Fluffy pieces locally sourced from Moama bakery topped with jalapenos & cheese.	\$15	\$14.25
Char siu pork sliders House slaw, slow cooked char siu pork belly, spicy mayo, fried shallot, all on charcoal style sliders x2.	\$18	\$17.10
Bowl of chips Served with smoky chipotle mayo.	\$8	\$7.60
Wedges Served with sweet chilli & sour cream.	\$14	\$13.30
Fried Squid House spiced fried drizzled with aioli. (GF)	\$16	\$15.20

PIZZA & PASTA

Prawn Aglio e Olio Sautéed prawns tossed through garlic, chilli flakes, spring onion, white wine, roast peppers, olive oil topped with shaved parmesan. (GFA) (DFA)	\$35	\$33.25
Vegetarian Pasta Roast Peppers, garlic, red onion, spring onion, spaghetti, tossed through sugo topped with shaved parmesan <i>Option to add salami +\$4</i> (GFA) (DFA) (V)	\$26	\$24.70
Lamb Ragout Lamb slowly cooked in red wine, rosemary and tomato sauce tossed through pappardelle & topped with shaved parmesan. (GFA) (DFA)	\$30	\$28.50
Vegan Stir-fry Mixed stir fry vegetables, hokkien noodle, teriyaki sauce, garnished with beansprouts, fried shallot & spring onion. <i>Option to add on chicken +\$8, add prawns +\$8.</i> (VEG) (V) (DF)	\$24	\$22.80
Hawaiian Pizza Sugo, pineapple, shredded ham, three cheeses.	\$20	\$19.00
Pumpkin Pizza Sugo, roasted pumpkin, caramelized onion, three cheeses, rocket, balsamic glaze.	\$23	\$21.85

SIDES

Busted chats Busted chat potatoes, mixed with parmesan, garlic, spring onion, butter. (GF) (DFA)	\$10	\$9.50
Cheesy Cauliflower Steamed cauliflower, topped with creamy garlic sauce, three cheeses, baked in the oven. (GF) (V)	\$11	\$10.45
Mash potato House made creamy mash. (GF) (V)	\$8	\$7.60
Broccoli Seasoned and sauteed in butter. (GF) (DFA) (V)	\$8	\$7.60
House Slaw Mixed cabbage, carrot, red onion, lemon aioli. (GF) (DF) (V)	\$7	\$6.65
Fragrant Jasmine Rice topped with spring onion & fried shallot. (GF) (DF) (VEG) (V)	\$6	\$5.70

MAINS

	Non Members	Members*
Barramundi a la Surf Oven baked barramundi topped with creamy garlic prawns, house mash, broccolini. (GF)	\$38	\$36
Lamb Shank Slowly cooked in a rosemary, red wine and tomato sauce, served with creamy mash potato. (GF)	\$31	\$29.45
Pacdon Park Sausages Gourmet Cumberland pork sausage x2, house mash potato, topped with caramelized onion, gravy. (GFA)	\$28	\$26.60
Southern Fried Chicken Burger House secret fried spiced chicken breast, with house slaw, American cheese, bacon, spicy mayo, brioche bun served with chips.	\$29	\$27.55
Chicken Schnitzel Panko crumbed chicken breast served with chips and house salad. (DFA)	\$30	\$28.50
Chicken Parmigiana Panko crumbed chicken breast, topped with sugo, double smoked ham & cheese. Served with chips & house salad. (DFA)	\$32	\$30.40
Garlic Thyme Chicken Marinated breast in garlic, fresh thyme, oil, served on busted chat potato's, broccolini, topped with garlic thyme confit butter. (GF) (DFA)	\$34	\$32.30
Creamy Garlic Prawns 10 prawns tossed in creamy house made wine sauce serviced with a side of fragrant jasmine rice.(GF)	\$36	\$34.20
Echuca Hotel Salad Mixed lettuce, roast pumpkin, semi dried tomato, Greek fetta, red onion, tossed through house balsamic vinaigrette. <i>Add marinated chicken +\$8</i> (DFA) (GF) (VEG) (V on request)	\$24	\$22.80
Gummy Shark House beer battered gummy shark, served with chips, house salad, tartare, lemon wedge. (DFA)	\$30	\$28.50

STEAKS

300g Scotch Fillet (DFA)	\$45	\$42.75
300g Eye Fillet (DFA)	\$51	\$48.45
400g Scotch Fillet (DFA)	\$55	\$52.25
<i>All steaks served with chips & house salad or broccolini and your choice of sauce</i>		
<i>*Seafood sauce at extra cost</i>		
300g Scotch Surf & Turf Scotch fillet topped with squid, prawns & creamy garlic sauce, served with chips & house salad (GFA)	\$54	\$51.30
400g Scotch Surf & Turf Scotch fillet topped with squid, prawns & creamy garlic sauce, served with chips & house salad or broccolini (GFA)	\$64	\$60.80

LUNCH MENU

ONLY AVAILABLE DURING LUNCH		
	Non Members	Members*
Pacdon Park Sausage Gourmet Cumberland pork sausage x1, creamy mash potato, topped with caramelized onion & gravy. (GFA)	\$15	\$14.25
Chicken Schnitzel Half panko crumbed schnitzel served with chips and house salad (DFA)	\$15	\$14.25
Chicken Parmigiana Half panko crumbed schnitzel, topped with sugo, double smoked ham & cheese, served with chips & house salad. (DFA)	\$18	\$17.10
The Echuca Burger House made beef patty, American cheese, mixed lettuce, tomato, tomato relish, caramelized onion, lemon aioli, all on a brioche bun. Served with chips. <i>option to add bacon \$7, option to add egg \$4, option to add extra patty \$8</i>	\$21	\$19.95
The Echuca Open Steak Sanga 150g Scotch fillet, tasty cheese, sliced tomato, mix lettuce, balsamic caramelized onion, bacon, fried egg, tomato relish, garlic Turkish bread. Served with chips.	\$26	\$24.70
Fried Squid Salad House spiced tender fried squid, mix lettuce, carrot, red onion, capsicum, cucumber, beans shoots, house citrus vinaigrette, lemon wedge. Topped with a drizzle of lemon aioli. (DF) (GF)	\$19	\$18.05
Open Chicken Ceasar Sanga Garlic Turkish bread topped with crisp cos lettuce, bacon, 1/2 chicken schnitzel, fried egg, shaved parmesan, house made Caesar dressing served with side of chips	\$25	\$23.75
Echuca Hotel Salad Mixed lettuce, roast pumpkin, semi dried tomato, Greek fetta, red onion, tossed through house balsamic vinaigrette. Add marinated chicken +\$8 (DFA) (GF) (VEG) (V on request)	\$15	\$14.25
Flathead House beer battered flathead served with house salad, chips, tartare & lemon. (DFA)	\$15	\$14.25

LITTLE TACKERS

12 AND UNDER ONLY		
		
Chicken Parmigiana Half schnitzel, sugo, double smoked ham, cheese served with chips & tomato sauce (DFA)	\$12	\$11.40
Chicken Schnitzel Half schnitzel served with chips & tomato sauce (DF)	\$12	\$11.40
Kids Fish Served with chips & tomato sauce (DF)	\$12	\$11.40
Spaghetti Tossed through sugo sauce, served with shaved parmesan cheese (GFA) (DFA)	\$12	\$11.40
Chicken Nuggets Tempura Nuggets, served with chips & tomato sauce	\$12	\$11.40
Kids Mini Ham & Cheese Pizza Topped with sugo, shredded ham, cheese, served with chips & tomato sauce. <i>add pineapple \$2</i>	\$13	\$12.35

DESSERTS

	Non Members	Members*
Sticky Date Pudding House made fluffy sticky date, served with house caramel sauce, salted caramel ice cream, caramel popcorn.	\$14	\$13.30
Gluten free cake of the day specials board or speak to our friendly staff. (GF)	\$12	\$11.40
Cheesecake of the day See specials board or speak to our friendly staff.	\$12	\$11.40
Kids Dixie Cup with Sprinkles. (GF)	\$4	\$3.80
Mixed Berry & Apple Crumble House made oat crumble topping, mixed berries and poached cinnamon apple. Icing sugar. Served with boysenberry ice cream.	\$14	\$13.80

SAUCES

Dijon (GF) (DF)	\$2	\$1.90
Seeded Mustard (GF) (DF)	\$2	\$1.90
Aioli (GF) (DF)	\$3	\$2.85
Spicy Mayo (GF) (DF)	\$3	\$2.85
Smoky Chipotle	\$3	\$2.85
Gravy (DF)	\$3	\$2.85
Pepper (DF)	\$3	\$2.85
Mushroom	\$3	\$2.85
Garlic cream (GF)	\$4	\$3.80
Garlic thyme confit butter (GF)	\$4	\$3.80
Garlic Seafood (GF)	\$10	\$9.50

