

DINNER MENU

The DELATITE HOTEL

EAT DRINK RELAX

Welcome to *The Delatite Hotel*.
We trust you find a few tasty treats on our summer menu, a good local wine or two, a crisp beer and a warm welcome.

*Your hosts,
Dean & Gill Belle and team*

STARTERS

GARLIC BREAD √ \$9.5
Crusty cob bread, loaded with garlic butter *Add cheese \$10.5*

SOUP OF THE DAY GFO \$13.5
Served with grilled sourdough bread *Ask for today's special*

VEGETARIAN SPRING ROLLS √ \$16.5
Large spring rolls with pickled salad and Nuoc Chum sauce

CRISPY SPICED CAULIFLOWER BITES
On a rocket salad E \$12.5 M \$22.5

SZECHAUN CHILLI SQUID E \$13.5 M \$22.5
With lime aioli

COVID RESTRICTIONS

Thank you in advance for helping us keep everyone Covid safe

Please understand that our team are working hard to meet all government restrictions

REMEMBER

- No masks needed at your table
- Mask on when moving about
- ID must be shown on request
- If Melbourne driver licence, but residing elsewhere, proof of residence required

DID YOU KNOW?

- Our cafe, The Produce Store, is open daily from 8.30am. Great food and coffee!
- We have 14 guest rooms upstairs from singles to family size

SIDES

SUPER CRUNCH FRIES √ \$8.5
Served with tomato sauce and garlic aioli

RUSTIC POTATOES VO \$9.5
Fried crushed potatoes, served with bacon aioli

SEASONAL VEGETABLES √ VO GF \$9

SMALL MEALS

SENIORS & UNDER 12 YEARS \$14.9
(Kids meals include a juice drink or soft drink)

PARMA WITH CHIPS

FISH & CHIPS WITH SALAD

SCHNITZEL WITH CHIPS & SALAD

ROAST OF THE DAY

PENNE CARBONARA

PENNE NAPOLITANA √

THANK YOU FOR DINING WITH US

If dining streetside or courtyard please note that you can either pay as you order or leave your credit card with us, have a tab, and pay on departure

Please note: 10% surcharge on public holidays

Food allergies?

Please advise clearly when ordering.

We endeavour to accommodate customers who have food allergies or intolerances, but cannot guarantee completely allergy-free meals due to potential trace allergens in the kitchen.

CHECK WITH OUR TEAM FOR TODAY'S SPECIALS SEE OUR DESSERT MENU FOR A SWEET TREAT TO FINISH

GF = GLUTEN FREE GFO = GLUTEN FREE OPTIONAL √ = VEGETARIAN VO = VEGAN OPTIONAL
GLUTEN FREE BREAD - ADD \$2

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MAIN MEALS

CHARGRILLED CHICKEN GF \$27.5

Tomato pesto chargrilled chicken on hummus topped with tzatziki, rustic potatoes, served with a grilled zucchini, cherry tomato and mixed leaf salad

LEMON GARLIC LAMB RUMP GF \$29.5

Roasted, served medium rare on charred broccolini, with a roasted almond, buckwheat, mint and flat leaf parsley salad

GRILLED SALMON FILLET \$29.5

On pickled fennel and dill salad with a creamy citrus sauce and crisp capers

SPANISH LINGUINE \$27.5

Spanish chorizo, tiger prawns, spring onions, parsley and tomato tossed in extra virgin olive oil and served on roquette

CHICKEN PARMIGIANA \$24

Rustic panko crumbed chicken breast, topped with our home-made Napoli sauce, smoked ham and two cheeses, served with chips and salad

THE DELATITE BAD BOY PARMA \$26

Our house special parma, loaded with sour cream, bacon bits, sweet chilli sauce and spring onions, served with chips and salad

GREEK EGGPLANT PARMA V \$22.5

Panko crumbed eggplant topped with Napoli, capsicum, two cheeses, olives and crumbed feta, served with fries and salad

TRADITIONAL FISH & CHIPS \$24.5

Battered flathead tails with fries, lemon, tartare and salad

ROAST OF THE DAY GF \$24.5

Traditional roast served with crushed potato, roast pumpkin, vegetables and gravy *See specials board*

DELATITE BEEF BURGER GFO \$24

Generous beef patties, caramelised onions, crispy bacon and American cheddar cheese on a toasted bun with mustard, tomato sauce, pickles, lettuce and tomato. Served with chips *Gluten free bun \$2*

PREMIUM BLACK* SCOTCH FILLET 300G GF *Pasture fed Hereford \$44

Served on a creamy parsnip puree, sautéed green vegetables with bacon and drizzled with a rich jus

BLACK ANGUS PORTERHOUSE 300G \$39

Served with chips and salad and your choice of sauce – creamy mushroom, pepper sauce, gravy or garlic butter

ROAST VEGETABLE PENNE V GFO \$21.5

Roasted eggplant, pumpkin, capsicum with basil garlic oil, tossed with spinach *Add chicken \$7*

TUNISIAN NOURISH BOWL VO \$22.5

Roquette, cherry tomatoes, sweet potato, tangy red cabbage, spiced cauliflower, brown rice and crisp chickpeas, with hummus *Add chicken \$7*

SWEET POTATO, CASHEW & SPINACH FILO PIE V VO \$22

Served with a pickled fennel and dill salad

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