ARGENTON HOTEL

— BREADS —		—— PUB CLASSICS —	
GARLIC BREAD VEG GFOA	9	WITH ANY 2 CHIPS, MASH, VEG, SALAI AND CHOICE OF SAUCE)
Add cheese	2	300G HAND CRUMBED	25
Add cheese & bacon	3	CHICKEN SCHNITZEL	
Add sweet chilli sauce	2	CHICKEN PARMIGIANA	29
ST MALO TOASTED SOURDOUGH	14.5	Leg ham, cheese & tomato Napoli sauce topper	
(4 SLICES) VEG GFOA		CONFIT PORK BELLY	24
Served with beetroot hummus, avocado, balsamic caramel & EVOO		With crispy crackle	
Add marinated olives	5.5	— TOPPERS —	
Add gluten free bun option	2	CREAMY GARLIC PRAWNS	9
——— SMALL PLATES —		ARGENTON TOPPER Cheese cream sauce with bacon and mushrooms	6
POPCORN CHICKEN GF	16		
With house chipotle sauce		— BURGERS —	
TWICE COOKED PORK BELLY BITES GF DF	16	SERVED WITH BEER BATTERED CHIPS	
With mandarin sauce		ARGY gfa dfa	20
½KG POT STICKER BUFFALO CHICKEN WINGS GF With aioli	16	Angus beef patty, lettuce, tomato, caramelised onion, house pickle, American style burger sauce & cheese on a St Malo milk bun	
with alon		SOUTHERN FRIED CHICKEN GFA DFA	20
———— SALAD ———		Buttermilk fried chicken, slaw, buffalo sauce, ranch	
		& cheese on a St Malo milk bun	
CAESAR GFA	18	VEGAN VEG GFA	20
Cos lettuce, bacon, parmesan, croutons & boiled egg in our classic dressing		Buds patty with lettuce, tomato, caramelised onion and chipotle veganaise	
Add grilled chicken	4.5	ADD TO ANY BURGER	
Add pan-fried prawns	8	ADD BACON	3.5
		ADD GLUTEN FREE BUN OPTION	2
SEAFOOD -			
SALT 'N' PEPPER SQUID GF DF	16	SIDES	
Rocket, aioli			_
BEER BATTERED BARRAMUNDI	23	MASH POTATO GF	8
Served with chips, salad & tartare sauce		BEER BATTERED CHIPS	10
DUKKAH CRUSTED SALMON	30	BUTTERED SEASONAL VEG V GF DFA	10.5
With a herbed potato rosti, broccolini and lemon chilli oil	22	GARDEN SALAD V GF DF	9

FOR PREMIUM DRY AGED

GRILL

— STEAK CHECK OUT —

WITH ANY 2 CHIPS, MASH, VEG, SALAD AND CHOICE OF SAUCE

MEAT



250G CHAR-GRILLED GRAIN FED

300G CHAR-GRILLED BLACK LABEL

35

SCOTCH FILLET STEAK GFA DFA

ARGENTON

RUMP STEAK GFA DFA

33

HOTEL

— DESSERTS —

——— SAUCES ———

CHURROS

dipping sauces

12.5

GRAVY 2.5

Cinnamon sugar, raspberry & nutella

PEPPER

2.5

FRENCH VANILLA CHEESECAKE

CHOCOLATE BROWNIE SUNDAE

12.5

MUSHROOM 2.5

Raspberry sorbet, crème anglaise & chocolate soil

DIANNE

2.5

12.5

GARLIC CREAM

CHIPOTLE AIOLI

2.5

Warm crumbled brownies topped with vanilla ice

2.5

cream, whipped cream & warm chocolate sauce

AIOLI

2.5

— PASTAS —

ALL SERVED ON LINGUINE OR **SWAP TO GF PASTA \$3**

— \$10 KIDS MENU -10 YEARS & UNDER ONLY

MARINARA GEADEA

24

INCLUDES MEAL & DESSERT

Prawns, squid, mussels & vine tomato in an EVOO,

butter & wine sauce

CHICKEN NUGGETS & CHIPS

BOSCAIOLA GFA

20

CHEESEBURGER & CHIPS

Bacon & mushroom in a garlic cream sauce

17

BATTERED FISH COCKTAILS & CHIPS

VEGGO V GFA DFA

LINGUINE AND MEATBALLS

Roasted pumpkin, mushrooms & baby spinach

in a creamy vine tomato sauce

DAILY SPECIALS

MONDAY PIZZA \$15

TUESDAY PASTA \$16

CHEF SPECIAL PASTA WEEKLY

WEDNESDAY CHICKEN SCHNITZEL \$15

WITH CHIPS AND SALAD

THURSDAY RUMP STEAK \$18

WITH CHIPS AND SALAD