



RESTAURANT DINNER MENU

5:30PM - 8:30PM

Daily Specials

Wait staff will advise on daily specials

Snacks

GARLIC BREAD (V)	\$8
CHEESY GARLIC BREAD (V)	\$9
PRAWN TWISTERS Prawn cutlets wrapped in filo pastry served with rocket salad and tzatziki	\$14
SALT & PEPPER SQUID Served with salad garnish and aioli	\$12

Salads

CHICKEN CAESAR SALAD Romaine lettuce, crispy bacon, herbed croutons, shaved parmesan, homemade Caesar dressing, grilled chicken breast, boiled egg and a side of anchovies	\$18
THAI BEEF SALAD Marinated beef served on a mesculin mix, carrot, spring onion, crispy vermicelli noodles, with a lime chilli dressing	\$19

Pastas

GNOCCHI (V) Fresh gnocchi in garlic butter, with avocado, spinach, mushrooms and finished with a garlic & white wine sauce, topped with shaved parmesan	ENTRÉE \$13 MAIN \$25
SMOKED SALMON PAPPARDELLE Tasmanian smoked salmon, spring onion, spinach, shaved parmesan and fresh pappardelle tossed in a garlic and white wine sauce	ENTRÉE \$14 MAIN \$26

Classic Pub Favorites

SALT 'N' PEPPER SQUID Calamari in a light salt and pepper crumb, served with chips and salad	\$22
FISH & CHIPS Tempura battered threadfin salmon, served with chips, salad and homemade tartare sauce	\$24
STEAK SANDWICH Tenderized Rump steak, rocket salad, tomato, bacon, onion jam, cheese and aioli on a toasted Turkish roll	\$21
CHICKEN SCHNITZEL Served with chips and salad or mash and vegetables and your choice of gravy, creamy mushroom, diane, pepper, garlic or blue cheese sauce Make it a Parmy	\$22 ADD \$5
SEAFOOD BASKET Tempura fish, crabstick pieces, crumbed calamari rings, scallops and prawns served with chips, salad and aioli sauce	\$25

Steaks

Hotel Kununurra..... Home of the Stone-Grill!

Your choice of steak served on the stonegrill or cooked to your liking by our chefs. Accompanied by salad 'n' chips or mash 'n' veg, served with your choice of gravy, diane, pepper, creamy mushroom, garlic or blue cheese sauce.

250G EYE FILLET Simply the best	\$42
250G SCOTCH FILLET Arguably the best cut of steak	\$39
350G PORTER HOUSE For meat eaters in search of flavour	\$36
350G RUMP Size and quality does matter	\$28
400G T-BONE The classic pub steak only bigger	\$39
ADD SURF Prawns, calamari, and scallops in a garlic cream sauce	\$13

Mains

CRISPY SKINNED ATLANTIC SALMON (GF) Served with creamy chive mash and lemon caper sauce	\$34
LAMB RACK (GF) Pan roasted lamb rack, cauliflower puree and roasted beetroot	\$37
BEEF CHEEKS Braised beef cheeks served in its own braising sauce, green beans with feta, potato mash and herb and lemon gremolata	\$28
VEGETABLE STIR-FRY (V) (GF) Seasonal vegetables tossed in the wok with egg noodles finished with honey soy and fresh coriander	\$27
PORK BELLY (GF) Slow cooked pork belly with crispy skin, served with creamy mash potato, steamed greens and apple and cinnamon puree	\$32

Juniors & Light Meals

All junior meals \$12 and include a drink and ice cream sundae.

STEAK & CHIPS (GF) Served with salad and tomato sauce
FISH & CHIPS Served with salad, tomato sauce and lemon
GNOCCHI (V) With Napoli sauce and parmesan
CHICKEN SCHNITZEL Served with chips and salad
CHEESEBURGER Served with chips and tomato sauce

Dessert

CHOCOLATE & MACADAMIA BROWNIE	\$9
MIXED BOWL OF ICE-CREAM (check with staff for flavours)	\$6

To full for dessert? No worries! Why not have a coffee?

GF = Gluten Free V = Vegetarian