



P A H O T E L

M E N U

L U N C H 1 2 P M - 2 P M
D I N N E R 6 P M - 8 P M



STARTERS

Tasting Plate 22

Prawns, tempura crab & flash fried calamari with aioli & lemon mayo

Bruschetta 13

Grilled crusty bread brushed with garlic olive oil, topped with cherry tomatoes & basil, drizzled with olive oil & garlic dressing

Oysters Natural Dozen | Half Dozen 28 | 16

Oysters Kilpatrick Dozen | Half Dozen 30 | 18

Garlic Cob Loaf 11

250gm crusty cob loaf infused with garlic butter & baked

Garlic Pizza* 12

Crispy 9" base with garlic butter, mozzarella & parmesan cheese

Button Mushrooms 13

Mushrooms filled with cream cheese, shallots & bacon crumbs, fried to golden

BURGERS

Pork Burger 16

Spicy pork pattie with tomato, lettuce & dijon mustard pickle with shallot dressing

Steak Sandwich 18

Rib fillet steak, grilled caramelized onions, tomato, cheese, lettuce with bbq sauce on thick toasted bread

PA Works Burger 18

Meat patty, lettuce, cheese, beetroot, pineapple, egg, bacon, caramelised onion with housemade bbq sauce on round burger bun

Chicken Turkish Melt 16

Grilled chicken, smashed avocado, bacon, cos lettuce & swiss cheese

Fish Burger 17

Crumbed fish fillet, lettuce, tomato & cheese tartare

Fortnightly Burger Special 20

Join us on Thursdays for a delicious burger, chips & drink

SOMETHING LIGHT

Beef Lasagne 15

Served with thick cut beer battered chips & salad

Crumbed Fish 15

Crumbed hoki fish with thick cut beer battered chips & salad

Chicken Schnitzel 15

Chicken schnitzel served with thick cut beer battered chips & salad

Beef Nachos 15

Crunchy corn chips topped with mildly spicy beef & cheese melted till golden brown & served with guac, sour cream & tomato salsa

Calamari 15

Lemon pepper calamari with thick cut beer battered chips & salad

SALADS

Caesar Salad* 18

Baby cos leaves with grilled bacon, egg, shaved parmesan, marinated anchovies, crunchy croutons & house dressing
Add chicken 6 prawns 7 calamari 7

Tropical Pineapple Salad* 18

Fresh pineapple, orange, toasted macadamia nuts & flaked coconut tossed through cos lettuce, dressed with a pineapple vinaigrette
Add chicken 6prawns 7

Mediterranean Salad* 18

Crisp mix lettuce with olives, sundries tomatoes, spanish onion, feta & cucumber finished with a balsamic vinaigrette
Add lamb 7

MAINS

Chicken Supreme 28

Chicken breast stuffed with brie and pancetta nestled on olive oil bruschetta & a sundried tomato cream sauce

Fish of the Day 28

Please check with staff for today's catch & chef's presentation

Seafood Platter 28

Crumbed fish, tempura prawns, lemon pepper calamari served with coleslaw, beer battered chips & tartare sauce

Meal of the Month 28

Please see staff for our chef's special

Lamb a-la grecque* 28

Tender lamb backstrap marinated in olive oil & garlic, grilled & served over sauteed scallop potato with fresh asparagus & seasonal greens, finished with balsamic glaze

Chicken Parmigana 25

Chicken schnitzel topped with Napoli sauce, bacon, mozzarella & salsa served with salad & beer battered chips

Spanish Pasta 24

Spicy chorizo sautéed with Spanish onion, kalamata olives & roasted capsicum & marinated in a cream sauce served with penne pasta

A Taste of Asia* 24

Stir fry bok choy, bamboo shoots, capsicum, bean sprouts and shallots in a ginger oyster sauce with your choice of chicken or beef and served with jasmine rice

PA Ribs 20

BBQ pork ribs served with coleslaw & beer battered chips

Crumbed Steak 18

Crumbed steak served with salad & beer battered chips

STEAKS

Sirloin 250g 27

Eye Fillet 250g 37

Rump 200g 22
350g 29

Sauces

Mushroom

Pepper

Dianne

Gravy

Garlic Cream

Beef Jus

Extra Sauce 2

Toppers

Garlic prawns 8

Lemon pepper calamari 8

Soft shell crab 8

All steaks served with chips & your choice of salad or seasonal vegetables

PIZZAS

Hawaiian 17

Bacon, ham & pineapple on a Napoli sauce base

PA Supreme 17

Pepperoni, ham, ground beef, bacon, pineapple, capsicum, mushroom & red onion on a tomato base with mozzarella

Meatlovers 17

Pepperoni, ham, bacon, ground beef & salami on a housemade BBQ sauce base with mozzarella

BBQ Bacon & Chicken 17

Chicken, bacon & onion on a housemade BBQ sauce base with mozzarella

Vegetarian 17

Roasted pumpkin, red onion, spinach, semi dried tomato & feta cheese on a Napoli base

Gluten free base 2

DESSERTS

Dessert Pizza 12

Pizza topped with nutella, banana, strawberries & baked until crisp

Doughnut Cone 12

Crispy warm doughnut cone coated with cinammon sugar & filled with vanilla ice cream & topped with nuts, your choice of topping & whipped cream

Ice Cream Sandwich 12

Rich smooth ice cream sandwiched between two chocolate chip cookies

Chocolate Rum Mousse 12

Rich dark chocolate & rum mousse served with raspberry coulis & whipped cream

Pineapple & Apple Tart 12

Individual home made tart served with ice cream

* item can be made gluten free



— HOTEL —