



H A V E L O C K

HOTEL

STARTERS

TRIO OF DIPS 15

HOUSEMADE DIPS WITH FRESHLY TOASTED
PITA

NACHOS (v) 15

CORN CHIPS, TOMATO SALSA, GUACAMOLE,
SOUR CREAM & JALAPEÑOS

BEER BATTERED FRIES (v) 8

GARLIC BREAD (v) 7

CRISPY POTATO WEDGES (v) 11

GRAZING PLATES TO SHARE

SAUTEED BAROSSA CHORIZO 9 WITH PAN FRIED HALOUMI

NYONYA STYLE POPCORN CHICKEN 9

RISOTTO BALLS (4) (v) 8

PORK & FENNEL MEATBALLS (5) 9 TOPPED WITH NAPOLATANA SAUCE & SHAVED PARMESAN

DUCK SPRING ROLLS (3) 12

SALT & PEPPER SQUID 11

LIGHT MEALS

SOUP OF THE DAY 9

WITH TOASTED CIABATTA BREAD

CHICKEN LEPINJA 11

GRILLED CHICKEN TENDERLOINS, AVOCADO,
LETTUCE & MAYO

VEGETARIAN LEPINJA (v) 11

ROASTED PORTOBELLO MUSHROOM, FETA, SEMI
SUNDRIED TOMATO, BASIL PESTO & ROQUETTE

SWEET POTATO & QUINOA SALAD (v & GF) 20

WITH CORN, ROASTED CAPSICUM, SEMI SUNDRIED
TOMATOES, BABY SPINACH & CHIPOTLE AIOLI

SOFT SHELL CRAB 15

WITH CARROT, BEAN SPROUTS,
SNOW PEA SPROUTS & MANGO

STEAMED BAO BUNS 12

FILLED WITH ROASTED PORK BELLY, HOUSEMADE
ASIAN-STYLE SLAW & A HOI SIN BBQ SAUCE

SAUTÉED TOM YUM PRAWNS 14

CRISPY FRIED WONTON SKINS, PICKLED GINGER,
TATSOI & PEANUTS

KITCHEN OPEN 12-3PM / 5:30-9PM (8:30PM SUN - TUES)
ALL DAY SATURDAY & SUNDAY

*10% PUBLIC HOLIDAY SURCHARGE

MAINS

FRIED CHICKEN BURGER 20

FRIED CHICKEN BREAST, BACON, & CELERIAC SLAW
WITH BEER BATTERED FRIES

BEEF BURGER 20

HOUSEMADE 100% ANGAS BEEF PATTIE, BACON, LETTUCE,
TOMATO, PICKLES, SWISS CHEESE, TOMATO RELISH &
BEER BATTERED FRIES

BEEF & BLUE CHEESE BURGER 20

HOUSE MADE 100% ANGAS BEEF PATTIE, FIG & ONION JAM,
GORGONZOLA, ROQUETTE & BEER BATTERED FRIES

PULLED PORK BURGER 16

SLOW BRAISED MURRAYVILLE PULLED PORK WITH
HOUSEMADE CHIPOTLE, BBQ SAUCE & CRISP COLESLAW

GLUTEN FREE BUNS AVAILABLE +2

CHICKEN OR BEEF SCHNITZEL 21

300GM CRUMBED SEASONED SCHNITZEL,
FRESH GARDEN SALAD & BEER BATTERED FRIES

FISH & CHIPS 16 / 20

CRUMBED GARFISH, FRESH GARDEN SALAD, BEER BATTERED
FRIES, LEMON & TARTARE SAUCE

SALT & PEPPER SQUID 20

AUSTRALIAN SQUID IN SALT AND PEPPER SEASONING, FRESH
GARDEN SALAD, BEER BATTERED FRIES, LEMON & AIOLI

SAUCES

SELECTION OF GRAVY +2.5

PLAIN GRAVY, PEPPER, MUSHROOM &
DIANNE OR RED WINE JUS

PARMIGIANA +3.5

HAVEY SCHNITTY +3.5

GRILLED BACON, CHEESE, MUSHROOMS, BBQ SAUCE

DIRTY GRINGO +3.5

CORN CHIPS, TOPPED WITH TOMATO SALSA, MELTED
CHEESE, GUACAMOLE, SOUR CREAM & JALAPEÑOS

PAN ROASTED ATLANTIC SALMON FILLET (GF) 28

WITH PEA PUREE, SEA SALTED NEW POTATOES
AND GRILLED ASPARAGUS

ROASTED PORK BELLY 26

WITH POTATO GALETTE, BUTTER BRAISED CELERIAC,
APPLE & JUS

CHICKEN SALTIMBOCCA 27

WRAPPED IN PROSCIUTTO & SAGE, SERVED WITH
BLACK TRUFFLE & PORCHINI RISOTTO
WITH CAFÉ AU LAIT SAUCE

SLOW ROASTED LAMB SHANK 22

IN A RICH MEDITERRANEAN STYLE TOMATO SUGO WITH
CREAMY MASHED POTATO & GREEN BEANS
+7 FOR EXTRA SHANK

GNOCCHI ALLA ZUCCA 22

WITH ROASTED BUTTERNUT PUMPKIN, HEIRLOOM TOMATOES,
BABY SPINACH IN A BASIL PESTO & CREAM SAUCE WITH
PARMIGIANO REGGIANO

BEEF & GUINNESS PIE 22

SLOW BRAISED BEEF IN A RICH GUINNESS GRAVY,
ENCASED IN A HOUSEMADE SOUR CREAM PASTRY SERVED
WITH MASHED POTATO & JUS

350GM GRAIN FED RIB EYE 39

OR 300GM PORTERHOUSE 29

WITH ROSEMARY NEW POTATOES, ROASTED PORTOBELLO
MUSHROOMS & BABY CARROTS
OR BEER BATTERED FRIES & FRESH GARDEN SALAD

SIDES

STEAMED VEGETABLES (V & GF) 6

GREEK SALAD (V & GF) 7

MASHED POTATO (V & G) 6

SIDE OF FRIES (V) 3

ROSEMARY SEA SALT POTATOES 6



KIDS MENU

NUGGETS & CHIPS 9

TENDER CHICKEN NUGGETS, GOLDEN FRIES, FRESH GARDEN SALAD & SIDE OF TOMATO SAUCE

CHICKEN SCHNITZEL & CHIPS 9

MINI CHICKEN SCHNITZEL WITH GOLDEN FRIES & FRESH GARDEN SALAD

FISH & CHIPS 9

TENDER FISH FILLET, GOLDEN FRIES, FRESH GARDEN SALAD & SIDE OF TOMATO SAUCE

GRILLED CHICKEN TENDERLOINS 9

GRILLED CHICKEN TENDERLOINS, GOLDEN FRIES, FRESH GARDEN SALAD & SIDE OF TOMATO SAUCE

ICE CREAM SUNDAE 4.5

COUNTRY STYLE VANILLA ICE CREAM WITH CHOCOLATE SAUCE

DESSERTS

STICKY DATE & MACADAMIA PUDDING 10

HOUSEMADE STICKY DATE & MACADAMIA PUDDING, COUNTRY STYLE VANILLA ICE CREAM & BUTTERSCOTCH SAUCE

APPLE CRUMBLE 10

WITH VANILLA ICE CREAM

CRUSHED NUT SUNDAE 9

VANILLA ICE CREAM, WARM CHOCOLATE SAUCE, CRUSHED PEANUTS, CHOCOLATE FILLED WAFER & STRAWBERRIES

CHEESE PLATE 19

SMOKED CHEDDAR, BRIE, DRIED FRUIT, QUINCE PASTE, SMOKED ALMONDS, LAVOSH & GRISSINI

