



Somerville Hotel

Light Meals

Garlic Bread	5.00
<i>Add Cheese</i>	1.00
Soup of the Day Made with fresh market ingredients	5.00
Bruschetta (V) Turkish bread lightly toasted, topped with tomato, Spanish onion and basil pesto.	10.00
Wedges Seasoned potato wedges, deep fried and served with sour cream and sweet chilli dipping sauce	8.00
<i>Add Bacon & Cheese</i>	10.00
Thai Beef Salad Thin beef strips marinated in soy, ginger and sweet chilli and wok tossed with crispy vermicelli noodles, tomatoes, spanish onion, cucumber and fresh bean shoots	18.00
Caesar Salad Cos lettuce, crisp bacon, shaved parmesan, cheesy croutons and a warm poached egg (anchovies optional)	16.00
<i>Add chicken</i>	18.00
Salt & Pepper Calamari Salad Thinly sliced calamari lightly floured with salt and white pepper. Shallow fried and served on a Greek salad with mesculin, tomatoes, Spanish onion, olives and fetta with a balsamic olive oil dressing	19.50
Steak Sandwich Char-grilled 150g striploin steak in a toasted bun with tomato, cheese, onion and a tomato relish served with chips	18.50
Lamb Souvlaki Marinated lamb served in an open pita bread with lettuce, onion, shredded cheese & tatziki served with chips (V)- Vegetarian (G)- Available Gluten free upon request	18.00

THE GRILL



Porterhouse 250g

Also known as sirloin, this primal cut is aged for a minimum of 8 weeks to ensure tenderness and taste satisfaction. With a fat depth of 2-3mm & fed on a cereal grain diet for the last 100 days. Known for its clean fresh flavour with no fatty after taste

26.50



Rump 250g or 500g

This classic primal cut is full in flavour & comes from small yearlings with a fat depth of no more than 7mm. Aged to our specification with a supplier guarantee of ultimate flavour & tenderness

22.00 / 30.00



Scotch Fillet 300g

This specialty cut of beef has two components the meat on the larger side of the bone is known as the sirloin & the smaller is the eye fillet. Aged for a minimum of 8 weeks & with the flavour of the bone you can understand why this is known as the **“THE CATTLEMANS FAVOURITE”**

28.50

Add 4 prawns in a garlic sauce

6.00 extra

Sauces- Gravy, Pepper, Mushroom, Garlic butter

Pasta and Risottos

Fettucini Carbonara

Pan fried bacon, onion, garlic and mushroom in a creamy sauce topped with parmesan cheese

18.50

Spaghetti Bolognese

Traditional meat sauce served with spaghetti and topped with parmesan

18.00

Chicken Risotto (G)

Pan fried chicken, onion, bacon and mushroom tossed with arborio rice and slowly cooked with a creamy chicken stock

19.50

Vegetarian Risotto (V)

Pan fried onion, garlic, mushroom, spinach and semi-dried tomato in a napoli sauce with Arborio rice topped with parmesan

18.50

Mains

Chicken Schnitzel

Lightly crumbed breast cooked golden brown, served with lemon, chips & salad 19.00

Traditional Parmigiana

Breast schnitzel topped with Virginian ham, Napoli sauce and melted cheese 20.00

Chicken Kiev

Crumbed chicken breast filled with garlic butter, served on rice with chips and salad 21.00

Veal Schnitzel

Crumbed veal schnitzel grilled until golden brown and served with a wedge of lemon, chips & salad 20.00

Veal Parmigiana

Crumbed veal schnitzel grilled until golden brown and topped with virginian ham, Napoli sauce and melted cheese 21.00

Roast of the Day – See daily specials (g) 20.00

Thai Stirfry Beef or Chicken

Tender strips marinated in sweet chilli and soy, tossed with Asian greens. Served with hokkien noodles 20.00

Fish and Chips

Tempura battered Flathead, deep fried served with chips & salad with a lemon wedge and a side of tartare sauce 20.00

Calamari and Chips

Crumbed calamari rings cooked to golden brown, served with chips & salad, tartare sauce and a lemon wedge 23.00

Seafood Platter

Hot and cold assortment of battered fish, crumbed calamari with whole king prawns, mussels and oysters served with chips & salad and tartare sauce 31.00

Garlic Prawns

Pan fried prawns in a creamy garlic sauce and served on rice with chips & salad 23.50

Sides

Garden Salad	5.50
Seasonal Vegetables	6.00
Steamed Rice	5.50
Mashed Potato	5.50
Bowl of chips	5.50
Add Gravy/ Extra Sauce	1.00

KIDS MENU 8.00

Battered fish & chips
Roast of the day
Chicken Schnitzel or Parma

Sausages
Chicken nuggets
Spaghetti Bolognese

All Kids Meals come with one free kids soft drink

Seniors Menu

One Course	Two Courses	Three Courses
\$12.00	\$13.50	\$15.00

Entrée – Soup of the Day or Garlic Bread

Roast of the Day
Fish and Chips
Sausages, Bacon & Onion with gravy
Chicken Kiev
Lambs Fry with Bacon
Chicken Parmigiana or Schnitzel
Seniors Steak with choice of gravy
Seniors Curry

SENIORS SPECIAL
3 COURSES FOR \$10
LUNCH & DINNER
MONDAY TO FRIDAY