

Okoroire Hot Springs Hotel



Dinner Menu From 5pm daily

STARTERS

Warm cheesy Cob Loaf w Trio of Dips, Hummus, garlic butter & balsamic oil - \$18.00

Ciabatta Garlic bread. - \$15.00

Buffalo Chicken wings with slaw and a choice of blue cheese aioli, smoky BBQ or sweet chilli sauce. - \$18.00 *GF

Panko Scallops served on a rocket salad with a lemon hollandaise. - \$18.00

Mussels' oven baked in dukka w parmesan cheese, garlic oil w a rocket salad and garlic bread. - \$18.00

Garlic prawn bruschetta with tomato, onion salsa, basil, rocket, balsamic drizzle. - \$20.00

Duck Liver Pâté with port wine jelly and ciabatta. - \$18.00

MAINS

Braised Beef short Rib - served with apple slaw, horseradish mashed potato and corn bread with brown butter. - \$36.00

250g of Marinated Scotch Fillet - Served with seasonal vege and a side of beer battered fries or horseradish mashed potato topped with herbed butter and red wine jus. - \$38.00 *GF

Surf and Turf - 200g Sirloin steak with prawns, mussels with a side of seasonal veges and horseradish mashed potato. Topped with a creamy parmesan sauce. - \$36.00 *GF

Coconut prawn fettuccine - tomato onion base, topped with parmesan cheese and a side of ciabatta garlic bread. - \$26.00

Battered Snapper - with beer battered fries and a side of mushy peas or green salad with tomato and tartare sauce. - \$30.00

Braised Lamb Shank - served with horseradish mashed potato, a side of seasonal vege topped with mint jus. - \$36.00 *GF

Crispy pork belly - Cooked in apple cider herb stock with a side of horseradish mashed potatoes, seasonal vege, crackling, pear puree, topped with pomegranates and salted caramel sauce. - \$34.00 *GF

Vegetarian Jackfruit stir fry - Asian style jackfruit with julienne vege, udon noodles, spring onion and sesame seeds. - \$23.00 *V

Soup of the day with garlic bread- please ask your server. \$18.00

Greek lamb kebab salad - marinated lamb, onion, capsicum, couscous, lettuce, Greek yoghurt and a lemon wedge. - \$28.00 *GF

BURGERS - all come with Beer battered fries

Chicken Burger - Buttermilk fried Chicken burger w bacon, brie cheese, slaw and mayo.
- \$23.00

Oko Beef Burger - homemade flame grilled Beef pattie, fried egg, bacon, onion rings, smoked cheese, beetroot relish, pickles, mayo and tomato sauce. - \$22.00

Fish burger - Battered Snapper, tartare sauce, onion rings, lettuce, and lemon - \$23.00

Vege Burger - Marinated Tofu, portobello mushroom, house smoked cheese, lettuce, onion rings and siracha mayo - \$22.00

PIZZAS

Farmers - chorizo sausage, bacon bits, beef, house-smoked cheese w aioli and smoky BBQ sauce - \$25.00

Chicken - Chicken, brie, red onion, pine nuts & cranberry sauce - \$23.00

Vege - Jackfruit, spinach, feta, coriander topped with a buttermilk ranch sauce - \$21.00

Salmon - Salmon, capers, rocket, mozzarella cheese, and creamy hollandaise sauce - \$28.00

SIDES

Seasonal veggies - \$8.00 Horseradish Mashed Potato - \$9.00 Side Salad - \$8.00

Criss Cross Fries - \$9.00 Fried Egg \$4.00 Beer battered Fries - \$8.00

Kumara fries - \$9.00 Onion ring - \$1.50 each Cheese - \$3.00

DESSERT

Sticky date pudding - Butter scotch sauce and ice cream - \$15.00

Baileys Crème Brulé - with biscotti - \$16.00

Layered Vanilla bean and mango Pana Cota - \$16.00 *GF

Poached Pear - Vanilla bean custard with toffee caramel - \$17.00

Chocolate Brownie with berry compote, chocolate sauce, cream or vanilla ice cream - \$16.00 *GF