



THE ROSS HOTEL

## TO SHARE

<b>LOADED COB</b>	TOPPED WITH CHEESE & BACON	<b>\$13</b>
<b>BRUSCHETTA (V)</b>	GRILLED SOURDOUGH TOPPED WITH BALSAMIC SAUTEED MUSHROOMS, PERSIAN FETA AND GREMOLATA	<b>\$14</b>
<b>JM'S PÂTÉ</b>	CHICKEN LIVER, PORT & SMOKED BACON, SOURDOUGH, PEAR CHUTNEY	<b>\$14</b>
<b>ARANCINI</b>	BOLOGNAISE & PEA RISOTTO, CRUMBED & FRIED, SERVED WITH CONFIT GARLIC AIOLI	<b>\$15</b>
<b>MINI MEATBALLS</b>	PORK & BEEF MEATBALLS IN TOMATO BASIL SAUCE, WITH PARMESAN AND GRILLED SOURDOUGH	<b>\$15</b>
<b>LOADED NACHOS</b>	CORN CHIPS, TOPPED WITH PULLED PORK, MELTED CHEESE, SPRING ONIONS, SMOKEY BBQ SAUCE & SOUR CREAM	<b>\$16</b>
<b>KOREAN POPCORN CHICKEN</b>	BUTTERMILK FRIED CHICKEN PIECES, WITH A SWEET & SPICY GOCHUJANG DIPPING SAUCE	<b>\$16</b>

## BURGERS

**ALL BURGERS COME WITH CHIPS AND TOMMY SAUCE**  
**ADD BACON +\$3**  
**DOUBLE MEAT & CHEESE +\$8**

<b>CHEESEBURGER</b>	HOUSEMADE BEEF PATTIE, AMERICAN CHEESE, PICKLE, TOMATO SAUCE AND AMERICAN MUSTARD	<b>\$16</b>
<b>FRIED CHICKEN BURGER</b>	BUTTERMILK FRIED CHICKEN, DOUBLE TASTY CHEESE, MAYO & HOUSE RANCH SLAW	<b>\$20</b>
<b>PULLED PORK BURGER</b>	SCOTTSDALE PORK COOKED LOW AND SLOW, DOUBLE AMERICAN CHEESE, CHIPOTLE SLAW, SMOKEY BBQ SAUCE	<b>\$20</b>
<b>THE ROSS BURGER</b>	HOUSEMADE BEEF PATTIE, DOUBLE AMERICAN CHEESE, BACON, LETTUCE, TOMATO, ONION RINGS, HOUSE BURGER SAUCE	<b>\$22</b>

## FOR THE KIDS

**KIDS 14 AND UNDER ONLY, PLEASE**  
**ALL COME WITH ICE CREAM + TOPPING**

<b>CHICKEN</b>	CRUMBED BREAST TENDERS WITH CHIPS AND TOMMY SAUCE	<b>\$12</b>
<b>FISH</b>	BATTERED FLATHEAD PIECES WITH CHIPS AND TOMMY SAUCE	<b>\$12</b>
<b>SPAGHETTI</b>	WITH MEATBALLS AND PARMESAN CHEESE	<b>\$15</b>



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## MAINS

<b>ANCIENT GRAIN SALAD (VGO)</b>	QUINOA, LENTILS, TOASTED NUTS & SEEDS, BABY CAPERS, CURRANTS, MIXED LEAVES AND HERBS, WITH A SPICED HONEY YOGHURT DRESSING <b>ADD GRILLED CHICKEN +\$8</b>	<b>\$16</b>
<b>BANGERS &amp; MASH</b>	PORK & BEEF SAUSAGES, CREAMY MASH, PEAS, CARAMELISED APPLE, WITH A STOUT & ONION GRAVY	<b>\$23</b>
<b>LAMB RAGU</b>	SLOW BRAISED TASSIE LAMB, IN A RICH TOMATO SAUCE, SERVED WITH LINGUINI, TOPPED WITH PARMESAN AND GREMOLATA	<b>\$27</b>
<b>CHICKEN SCHNITZEL</b>	COATED IN OUR HOUSE CRUMB, SERVED WITH ROAST VEG AND YOUR CHOICE OF CHIPS, ROAST NEW POTATOES, OR MASH	<b>\$25</b>
<b>CHICKEN PARMIGIANA</b>	OUR SCHNITZEL, TOPPED WITH HOUSEMADE TOMATO BASIL SAUCE AND MOZARELLA, SERVED WITH ROAST VEG AND YOUR CHOICE OF CHIPS, ROAST NEW POTATOES, OR MASH	<b>\$29</b>
<b>BEEF &amp; GUINNESS POT PIE</b>	CHUNKY CAPE GRIM BEEF AND ROOT VEGETABLES SLOW COOKED IN A RICH STOUT GRAVY, TOPPED WITH PEAS AND SEALED WITH PUFF PASTRY	<b>\$27</b>
<b>PRIMECUT STEAK (GFO)</b>	300G YEARLING GRADE ROSTBIFF STEAK, COOKED TO YOUR LIKING, SERVED WITH ROAST VEG AND YOUR CHOICE OF CHIPS, ROAST NEW POTATOES, OR MASH	<b>\$32</b>
<b>PORK CUTLET (GF)</b>	300G SCOTTSDALE PORK CUTLET, WITH HERBED POTATO SMASH, BROCCOLINI, AND CIDER REDUCTION	<b>\$32</b>

## SIDES

<b>SIDE SALAD (VG)</b>	DRESSED GREENS	<b>\$7</b>
<b>CHIPS (V)</b>	WITH ROSEMARY SALT AND TOMMY SAUCE	<b>\$9</b>
<b>ROAST NEW POTATOES (V, GF)</b>	WITH GARLIC & ROSEMARY SALT	<b>\$9</b>
<b>MASH (V, GF)</b>	WITH BUTTER	<b>\$9</b>
<b>BROCCOLINI (V, GF)</b>	WITH PERSIAN FETTA & HAZELNUTS	<b>\$9</b>
<b>SIDE SAUCES (GFO)</b>	GRAVY, CREAMY MUSHROOM, PEPPER, TARTARE, CONFIT GARLIC AIOLI, CHIPOTLE MAYO, RANCH	<b>\$2</b>

## SWEETS

SEE SPECIALS MENU FOR WEEKLY DESSERTS