



THE ROSS HOTEL

TO SHARE

LOADED GARLIC COB	TOPPED WITH CHEESE & BACON	\$13
JM'S PATE	CHICKEN LIVER, SMOKED BACON & PORT PATE SERVED WITH PEAR CHUTNEY & GRILLED SOURDOUGH	\$16
BRUSCHETTA (V)	TOMATO, BOCCONCINI, BASIL PESTO & BALSAMIC REDUCTION ON GRILLED SOURDOUGH	\$15
PANFRIED HALLOUMI (V, GF)	HALLOUMI WITH HOT HONEY, PICKLED GRAPES & LEMON	\$14
LOADED FRIES	TOPPED WITH PULLED PORK, MELTED CHEESE, SPRING ONIONS, SMOKEY BBQ SAUCE & SOUR CREAM	\$17
KOREAN POPCORN CHICKEN	BUTTERMILK FRIED CHICKEN PIECES, WITH A SWEET & SPICY GOCHUJANG DIPPING SAUCE	\$16

BURGERS

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

CHEESEBURGER	HOUSEMADE BEEF PATTIE, AMERICAN CHEESE, PICKLE, TOMATO SAUCE & MUSTARD	\$17
FRIED CHICKEN BURGER	BUTTERMILK FRIED CHICKEN, TASTY CHEESE, LETTUCE, MAYO	\$22
PULLED PORK BURGER	TEXAN SPICED PULLED PORK, CHIPOTLE SLAW & AMERICAN CHEESE	\$22
THE ROSS BURGER	HOUSEMADE BEEF PATTIE, DOUBLE AMERICAN CHEESE, BACON, LETTUCE, TOMATO, ONION RINGS, HOUSE BURGER SAUCE	\$24

FOR THE KIDS

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

CHICKEN	CRUMBED BREAST TENDERS WITH CHIPS AND TOMMY SAUCE	\$12
FISH	BATTERED FLATHEAD PIECES WITH CHIPS AND TOMMY SAUCE	\$12
PASTA	WITH NAPOLI SAUCE AND PARMESAN CHEESE	\$12



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MAINS

HALLOUMI SALAD (VGO, GF)	WITH ROASTED CAULIFLOWER & HEIRLOOM CARROTS, CHICKPEAS, TAHINI YOGHURT, CURRANTS, PEPITAS, PICKLED GRAPES, HERBS & DUKKA ADD GRILLED MOROCCAN CHICKEN +\$8	\$20
FISH & CHIPS	FRESH CAUGHT TASSIE FISH IN OUR HOUSE BEER BATTER, SERVED WITH CHIPS, SALAD AND TARTARE SAUCE SUBJECT TO AVAILABILITY	\$28
PAN FRIED FISH (GF)	WITH HERBED POTATOES, BROCCOLINI, LEMON CAPER SAUCE SUBJECT TO AVAILABILITY	\$28
BAKED GNOCCHI (VGO)	GNOCCHI, NAPOLI SAUCE, BOCCONCINI, BASIL, PARMESAN	\$26
PRAWN ALLA VODKA	PRAWNS IN A TOMATO, CREAM & VODKA SAUCE SERVED WITH LINGUINI & GREMOLATA	\$29
SOUVLAKI PLATE	GARLIC CHICKEN, SLAW, PAPRIKA CHIPS, TZATZIKI, PERSIAN FETA, PITA	\$28
CHICKEN SCHNITZEL	COATED IN OUR HOUSE CRUMB, SERVED WITH SALAD AND YOUR CHOICE OF CHIPS, ROAST NEW POTATOES, OR MASH MAKE IT A PARMY +\$4	\$25
BEEF & GUINNESS POT PIE	CHUNKY CAPE GRIM BEEF AND ROOT VEGETABLES, SLOW COOKED IN A RICH STOUT GRAVY, WITH PEAS AND MASH, AND SEALED WITH PUFF PASTRY	\$27
PRIMECUT STEAK (GFO)	YEARLING GRADE ROSTBIFF STEAK, COOKED TO YOUR LIKING, SERVED WITH SALAD AND YOUR CHOICE OF CHIPS, ROAST NEW POTATOES, OR MASH	\$32
PORK CUTLET (GF)	SCOTTSDALE PORK CUTLET, WITH HERBED POTATOES, BROCCOLINI, AND CIDER REDUCTION	\$32

SIDES

SIDE SALAD (VG,GF)	WITH CARAMELISED APPLE CIDER VINAIGRETTE	\$7
SIDE FRIES (V)	WITH ROSEMARY SALT AND TOMMY SAUCE	\$10
ROAST NEW POTATOES (V, GF)	WITH GARLIC & ROSEMARY SALT	\$9
MASH (V, GF)	WITH BUTTER	\$9
BROCCOLINI (V, GF)	WITH PERSIAN FETTA & HAZELNUTS	\$9
SIDE SAUCES (GFO)	GRAVY, CREAMY MUSHROOM, PEPPER, CHIPOTLE MAYO	\$2

SWEETS

SEE SPECIALS MENU FOR WEEKLY DESSERTS