THE
WINDSOR
HOTEL
est // 1898

PLATES

Fish & Chips w. lightly battered fillets & tartare sauce	25
Steak Sandwich (gfo) w. Wagyu beef, Swiss cheese, onion jam, bacon, aioli & chips	25
Wagyu Burger w. a home-made Wagyu beef patty, bacon, cheese, shredded lettuce, tomato, onions, pickles, seeded mustard mayo & chips	22
Vegan Burger (v) w. a *Beyond Meat* patty with lettuce, vegan mayo, vegan cheese, dill pickle & chips	20
Lobster Roll w. lobster, tomatoes, lettuce, wasabi mayonnaise on a French baguette with salt & vinegar crisps	17.5
Darling Down Sirloin Steak (gfo) w. chips & gravy	29
Grass-fed Beef & Pork Lasagna (Wood-Fire Baked) w. chips	24
Brother's Sri Lankan curry (gf, df, n) w. chicken in a a spicy traditional sauce served with basmati rice & fried onion	23

*** side salad available complimentary upon request**

SALADS

BBQ Prawn (gf, n) w. fresh local prawns marinated in a Laksa, peach & honey glaze	25
Chipotle Spiced Chicken & Beetroot (gf) w. wild rocket, macadmia, goats cheese & a citrus dressing	25
Seared Tuna Niçoise (gf, n) w. fried capers, kipfler potatoes, anchovies & a semi-soft boiled Free-Range egg	25

BITES

Halloumi fries w. chipotle aioli	12
Jalapeno Poppers w. a light batter & cream cheese	12
Charcuterie board (gf, df) w. mortadella, salumi, salami, sweet and sour piccalilli & fresh bread	27
Salt & Pepper Calamari w. aioli	16
Crumbed coconut prawns w. a Thai dressing	17
Pork Sang Choi Bao w. water chestnuts, baby gem lettuce & candied cashews	15
Chips (gf, df, vo) w. aioli or vegan mayo	8
Wedges w. sour cream & sweet chilli sauce	10

DESSERTS

Crème brûlée (gf) w. poached rhubarb & vanilla bean ice cream	12
Sicilian pear and polenta cake (gf, dfo) w. lemon curd & double cream	12
Selection of cheese w. fruit pâté & lavosh Please ask a staff member for our chef's daily selection	23

v = vegan
vo = vegan option
gfo = gluten free option
df = dairy free
n = contains nuts

PLEASE NOTIFY A STAFF MEMBER OF ANY DIETARIES OR ALLERGIES

*THE BAR DOESN'T ACCEPT ENTERTAINMENT BOOK VOUCHERS

PLEASE BE ADVISED THAT THERE IS ALWAYS A RISK OF CONTAMINATION IN OUR KITCHENS AS WE USE PRODUCTS SUCH AS MILK, EGGS, GLUTEN, SEAFOOD, NUTS, SESAME SEEDS. WE CANNOT GUARANTEE A TOTAL ABSENCE OF THESE PRODUCTS.

WOODFIRED PIZZAS

Margherita 21
Fior di latte, cherry tomatoes, basil & olive oil

Salumi 23
Fior di latte, prosciutto, spicy sausage & hot salami

Capricciosca 24
Fior di latte, ham, mushrooms, artichoke & olives

Quattro Formaggi 24
Fior di latte, gorgonzola, Pecorino & Taleggio

Diavola 23
Nduja, Fior di Latte, spicy salami, chilli, olives & cherry tomatoes

Calzone (folded) 23
Buffalo mozzarella, ham, ricotta, spinach & mushrooms

Funghi 23
Buffalo mozzarella, Taleggio, assorted mushrooms & thyme

Gamberi 26
Prawns, rocket, mozzarella, zucchini, cherry tomatoes & chilli

Hawaiian 23
Fior di latte, ham & pineapple

Norma 23
Vegan cheese, eggplant, zucchini, spinach, cherry tomatoes & basil

Gluten Free Bases Available (+3.5)

Our woodfired pizza oven is in a different part of the hotel, therefore pizzas may arrive at a different time

PLEASE NOTIFY A STAFF MEMBER OF ANY DIETARTY REQUIREMENTS OR ALLERGIES

*THE BAR DOESN'T ACCEPT ENTERTAINMENT BOOK VOUCHERS

DRINKS

Brewed here on-site!

Arctic light	6	9
Arctic Lager	6.5	10
Espy IPA	7.5	11.5
Oggy's Pale Ale	7.5	11.5
Mends St Ale	6.5	10
King Kolsch	6.5	10
Red Ale	7.5	10.5
Oktoberfest lagerbier	4	8

TAP

Nail Pale Ale	8	11.5
Single Fin	7.5	11.5
Asahi	8	12.5
Furphy	7.5	11.5
Brooklyn Summer Ale	7.5	11.5
Two Suns	6.5	10.5
Monteith's Apple Cider	7.5	11.5

Guest Tap - Ask our staff

Join the Royal Family for 10% Cash-back on all Windsor purchases

@thewindsorhotel

Enjoy our free wifi

BOTTLED

corona	9.5
guinness	10
matsos ginger beer	10.5

WINE

FIZZ

Bottega Prosecco, Italy	9.5	42
Grant Burge Moscato, SA	9.5	42
Mumm Cordon Rouge, France	14	65

ROSÉ

Deep Woods Harmony, WA	9.5	42
Triennes, France	10	45

WHITE

Skuttlebutt SBS, WA	9	40
Yealands SB, NZ	9	40
Knappstein Riesling, SA	10	45
Iron Cloud Chardonnay, WA	10	45

RED

Are You Game Pinot Noir, VIC	10	45
Xanadu Cab Sauv, WA	9.5	42
Mr Riggs Shiraz, SA	10	45

COCKTAILS

Pink Gin Spritz 17
Beefeater Pink Gin, Fizz, Lemonade, Raspberries, Strawberries

Salted Caramel Espresso Martini 20
Salted caramel *Stoli* vodka, *Kahlua*, fresh espresso

South Side 18
Maker's Mark bourbon, all spice dram, agave nectar, lemon juice, bitters

Classic Margarita 18
Patron Silver Tequila, Cointreau, fresh lime juice

Windsor Fizz 17
Raspberry *Stoli* vodka, raspberry coulis, fresh raspberries, basil, lime, fizz

WW. King (in a flask) 20
Banana Infused *Chivas Regal* whisky, smoked maple syrup, bitters