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**All meals served at Cross Keys Hotel  
are prepared to order using  
fresh high quality produce.**

**At peak times waits may exceed normal expectation.  
We thank you in advance for your  
patronage and understanding.**

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# Bistro Menu

## BREAD v

Garlic Bread 7

Garlic Bread with Cheese 8

Traditional Bruschetta 12

Tomato, red onion and basil salsa served with shaved parmesan and balsamic glaze

Pesto Bruschetta 13

Basil pesto, roasted capsicum and feta cheese

Home-made Dips 13

Turkish bread and dips served with extra virgin olive oil and dukkah

*Extra bread* 5

## ENTRÉE

Oysters	EACH	½DOZ	DOZ
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Natural	3.0	16	24
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Kilpatrick	3.5	18	28
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Soup of the Day 9

Vegetarian Spring Rolls v 10

With sweet chili dipping sauce

Spiced Calamari 13

With chili and lemon pepper, served with house salad and harissa mayonnaise

Satay Chicken 15

Marinated tenderloins served on jasmine rice with sambal matah and peanut sauce

Grilled King Prawns 19

With Romesco sauce, pineapple salsa, and herb oil.

## SIDES v

Creamy Mash Potato 8

Garden Salad 8

Seasonal Vegetables 8

Steak Fries 8

With tomato sauce and aioli

Potato Wedges 9

With sweet chili sauce and sour cream

*Vegetarian: v*

*Gluten Free: Menu enclosed*

*Disclaimer: Menu items may contain traces of nuts*

## SALADS

Traditional Caesar Salad v 19

Cos lettuce, croutons, bacon, poached egg, anchovies and fresh parmesan with house made Caesar dressing

*Add Chicken* 5

*Add Salmon* 11

Roasted Vegetable Salad v 23

Roasted pumpkin, carrot, capsicum, onion and spinach, with feta, pine nuts, and minted yoghurt

*Add Pulled Lamb* 6

BBQ Prawn Salad 26

Grilled prawns, rocket, avocado, capsicum, cherry tomato, red onion, dressed with a spiced mango dressing

Halloumi & Beetroot Salad v 26

Snow pea tendril, walnuts, orange segments, and oregano –balsamic vinaigrette

Tandoori Chicken Salad 27

Marinated chicken with spinach, cucumber, mango, onions and tomatoes, dressed with tahini dressing

# Bistro Menu

## BURGERS & WRAPS

### **The Keys Beef Burger** 22

Black Angus patty with bacon, relish, pickle, lettuce, tomato, mayonnaise and cheddar cheese, served with steak fries and aioli

### **Add Egg** 3

### **Vegetarian Wrap V** 22

Roquette, roasted vegetables, tomato, and crumbed feta cheese, served with steak fries and aioli

### **Spiced Grilled Chicken Wrap** 24

Marinated chicken tenderloins with spinach, tomato, onion, tasty cheese and guacamole, served with steak fries and aioli

### **Southern Style Chicken Burger** 24

Crispy chicken fillet with pickle, slaw, chipotle mayonnaise, and apple bourbon sauce, served with steak fries and aioli

### **Pulled Pork Burger** 25

With pickle, mustard, apple slaw, cheddar cheese and BBQ sauce, served with steak fries and aioli

### **Steak Sandwich** 26

Flame grilled scotch fillet with bacon, tomato relish, roquette, Tomato, mayonnaise, caramelized onion and cheese, served with steak fries and aioli

## WOK

### **Nasi Goreng V** 19

Indonesian style fried rice served with fried egg and prawn crackers

### **Add Chicken tenderloins** 6

### **Chicken Stir Fry** 24

Tender chicken pieces with Asian vegetables, cashew nuts and hokkien noodles in oyster sauce

### **Mongolian Beef Stir Fry** 26

Marinated beef strips with capsicum, broccoli and spring onion cooked with ginger-sweet soy sauce

## PASTA & RISOTTO

### **Roasted Pumpkin and Sage Risotto V** 23

Roasted pumpkin, pine nuts, sage and roquette cooked in creamy pumpkin puree, served with fresh parmesan

### **Chicken & Mushroom Risotto** 24

Chicken, wild mushrooms, asparagus, peas and spinach in a white wine and cream sauce with fresh parmesan

### **Prawn and Smoked Salmon Risotto** 27

Prawns, smoked salmon, sun dried tomato and spinach cooked in white wine and cream sauce, served with parmesan cheese

### **Gnocchi Genovese V** 24

Potato gnocchi cooked in house made basil pesto with cherry tomatoes and pine nuts, served with crispy prosciutto and Pecorino Romano

### **Add Chicken** 3

### **Spaghetti Bolognese** 24

House made Bolognese sauce topped with fresh parmesan cheese

### **Fettuccine Chicken Carbonara** 25

Chicken, bacon, mushrooms and spring onions in a cream sauce with parmesan cheese

### **Linguine Marinara** 28

Seafood medley cooked with garlic, chili, extra virgin olive oil, tomatoes and fresh herbs with pecorino Romano

### **Lamb Ragu with Pappardelle** 29

Slow braised lamb ragu in garlic, tomato, and herbs, served with pecorino Romano

## CURRIES

### **Butter Chicken** 25

House made Indian style chicken curry, served with steamed rice, roti bread and yoghurt

### **Lamb Korma** 27

Slow cooked Lamb in a rich cashew nut and coconut cream Sauce, served with steamed rice, roti bread, and yoghurt

# Bistro Menu

## MEAT

**Lambs Fry and Bacon** 22  
Served with mashed potato, steamed vegetables, caramelized onion and gravy

**Bangers and Mash** 24  
Pork and fennel sausages served with mash potato, steamed vegetables, caramelized onion and gravy

**Roast of the Day** 25  
Freshly cooked daily, served with steamed vegetables, roast potatoes and gravy

**Beef and Guinness Pie** 26  
With creamy mash potato and steamed vegetables

**Braised Lamb Shank** 30  
Slow braised Lamb shank served with creamy mash potato and steamed vegetables

**American Style Pork Back Ribs** 32  
Glazed with house made BBQ sauce, served with seasoned wedges and coleslaw

## STEAK

**250gm Eye Fillet** 39  
**120 Days Grain Fed 1000 Guineas Shorthorn**

**350gm Scotch Fillet** 35  
**120 Days Grain Fed 1000 Guineas Shorthorn**

**300gm Porterhouse** 34  
**120 Days Grain Fed 1000 Guineas Shorthorn**

**300gm Rump** 30  
**150 Days Grain Fed Certified Black Angus**

All of our steaks are flame grilled, cooked to your liking, served with steak fries and house salad, or vegetables, And a choice of sauce

### Sauces Options

Gravy, Red Wine Jus, Mushroom Sauce, Peppercorn Sauce, Garlic Butter, Herb Butter, Blue Cheese Butter, Café de Paris Butter

### Additional Extras

**Fried Egg** 3  
**Bacon** 4



# Bistro Menu

## CHICKEN

**Satay Chicken** 22  
Marinated chicken tenderloins served on jasmine rice with sambal matah, steak fries, house salad, and creamy peanut sauce

**Chicken Schnitzel** 24  
Panko crumbed breast fillet served with steak fries and house salad

**Chicken Parmigiana** 25  
Panko crumbed breast fillet topped with ham, cheese and Napoli sauce, served with steak fries and house salad

**Aussie Parmigiana** 26  
Panko crumbed breast fillet topped with bacon, cheese and BBQ sauce, served with steak fries and house salad

**Italian Parmigiana** 26  
Panko crumbed breast fillet topped with Napoli sauce, salami, black olives and cheese, served with steak fries and house salad

**Hawaiian Parmigiana** 26  
Panko crumbed breast fillet topped with Napoli sauce, leg ham, pineapple and cheese, served with steak fries and house salad

**Chicken Kiev** 27  
Crumbed breast fillet filled with garlic and parsley butter, served with steamed rice and seasonal vegetables

## SEAFOOD

**Spiced Calamari** 24  
With chili and lemon pepper, served with steak fries, house salad and harissa aioli

**Flathead Tails & Chips (Also available grilled)** 25  
Beer battered flathead tails, served with steak fries, house salad and tartare sauce

**Seafood Gratin** 27  
Medley of seafood including scallops, mussels, shrimps, squid, and macaroni cooked in creamy white wine sauce, gratinated with parmesan cheese, served with steak fries and house salad

**Atlantic Salmon Fillet** 31  
With roast potato, a celeriac and beetroot remoulade, asparagus and crispy capers

# Kid's Menu

(Children up to 12 years old)

## KIDS

<b>Chicken Nuggets</b> Served with steak fries	10
<b>Pumpkin Risotto</b> Served with fresh parmesan	10
<b>Chicken and Mushroom Risotto</b> Served with fresh parmesan	10
<b>Panko Crumbed Calamari Rings</b> Served with steak fries	10
<b>Fish &amp; Chips (Grilled or Fried)</b> Flathead tail served with steak fries	10
<b>Chicken Schnitzel</b> Served with steak fries	10
<b>Chicken Parma</b> Served with steak fries	10
<b>Hawaiian Parma</b> Served with steak fries	10
<b>Spaghetti or Penne Bolognese</b> House made traditional Bolognese	10
<b>Cheese Burger</b> Beef patty, cheddar cheese, tomato sauce, pickle and steak fries	10

## KIDS COMBO \$12

**One \$10 Kids Meal**  
From the Kids Menu  
**Plus**  
**One Drink**  
200ml Glass  
**Plus**  
**One Kids Dessert**  
Frog in a Pond

## DESSERT

<b>Ice Cream Cups or Cones</b> available at the bar	4
<b>Apple and Rhubarb Crumble</b> With vanilla ice cream	8
<b>Bread and Butter Pudding</b> With brandy custard and vanilla ice cream	8
<b>Sticky Date Pudding</b> With butterscotch and pecan praline, biscuit crumbs and Salted caramel ice cream	8
<b>Cakes</b> Selection of Cakes	8
<b>Chocolate Mouse</b> With fresh berries, candied orange and cream	8
<b>Creme Brulee</b> Served with Berry compote	9
<b>Banana and Butterscotch Crepe</b> Served with berries and vanilla ice cream	10

# Senior's Menu

**1 Course** 12.95

**2 Courses** 14.95  
(Entrée and main or main and dessert)

**3 Courses** 16.95

## ENTRÉE

**Soup of the Day**  
**Garlic Bread**  
**Vegetarian Spring Rolls**

## MAIN

**Roast of the Day**  
Freshly cooked daily, served with vegetables and roast potato

**Senior's Steak**  
200gm scotch fillet served with steak fries and house salad or vegetables

**Crumbed Lamb Cutlets**  
Served with creamy mash potato with and vegetables

**Lambs Fry & Bacon**  
Served with creamy mash potato and vegetables

**Flathead Tails (Beer Battered or Grilled)**  
Served with tartare, steak fries and house salad or vegetables

**Spiced Calamari**  
Served with steak fries and house salad

**Seafood Gratin**  
Seafood medley cooked in a white wine and cream sauce, then gratinated with parmesan cheese, served with steak fries and house salad

## MAIN CONT.

**House Crumbed Chicken Parmigiana**  
Served with steak fries and house salad or vegetables

**Satay Chicken Tenderloins**  
Marinated chicken tenderloins served with creamy satay sauce, steamed rice and house salad

**Butter Chicken**  
House made authentic Indian style chicken curry, served with steamed rice, roti bread and yoghurt

**Chicken & Mushroom Pie**  
Tender chicken pieces and mushrooms slowly braised in a rich cream Sauce, served with creamy mash and vegetables

**Roasted Pumpkin and Sage Risotto V**  
Roasted pumpkin, pine nuts, sage and roquette cooked in creamy pumpkin puree, served with fresh parmesan

**Chicken & Mushroom Risotto**  
Chicken, wild mushrooms, asparagus, peas and spinach in a white wine and cream sauce with fresh parmesan

## DESSERT

**Bread and Butter Pudding**  
**Pavlova**  
**Sticky Date Pudding**  
**Apple and Rhubarb Crumble**

**Two and three course Senior Meals include a complementary coffee (available during lunch service only)**

# Gluten Free Menu

Please inform staff when ordering from the gluten free menu

<b>Soup of the Day</b>	9
<b>Traditional Caesar Salad v (without croutons)</b>	19
Cos lettuce, bacon, poached egg, anchovies and fresh parmesan with home-made Caesar dressing	
<b>Add Chicken</b>	6
<b>Add Salmon</b>	11
<b>Lambs Fry and Bacon</b>	22
Served with mashed potato, steamed vegetables, caramelized onion and gravy	
<b>Roasted Vegetable Salad V</b>	23
Roasted pumpkin, carrot, capsicum, onion and spinach, with feta, pine nuts, cous cous and a minted yoghurt	
<b>Add Pulled Lamb</b>	6
<b>Roasted Pumpkin and Sage Risotto V GF</b>	23
Roasted pumpkin, pine nuts, sage and roquette cooked in creamy pumpkin puree, served with fresh parmesan	
<b>Chicken &amp; Mushroom Risotto</b>	24
Chicken, wild mushrooms, asparagus, peas and spinach in a white cream sauce with fresh parmesan cheese	
<b>Roast of the Day</b>	25
Freshly cooked daily, served with steamed vegetables, roast potatoes and gravy	
<b>BBQ Prawn Salad</b>	26
Grilled prawns, roquette, avocado, capsicum, cherry tomato, red onion, dressed with spiced mango	
<b>Tandoori Chicken Salad</b>	27
Marinated chicken with spinach, cucumber, mango, Tomatoes and onion topped with tahini dressing	

**Prawn and Smoked Salmon Risotto GF 27**  
Prawns, smoked salmon, sun dried tomato and spinach cooked in white wine and cream sauce, served with parmesan cheese

**Braised Lamb Shank 30**  
Slow braised Lamb shank served with creamy mash potato And steamed vegetables

**Atlantic Salmon Fillet 31**  
With roast potato, a celeriac and beetroot remoulade, Asparagus and crispy capers

## STEAK



**250gm Eye Fillet GF 39**  
**120 Days Grain Fed 1000 Guineas Shorthorn**

**350gm Scotch Fillet GF 35**  
**120 Days Grain Fed 1000 Guineas Shorthorn**

**300gm Porterhouse GF 34**  
**120 Days Grain Fed 1000 Guineas Shorthorn**

**300gm Rump GF 30**  
**150 Days Grain Fed Certified Black Angus**

All of our steaks are flame grilled, cooked to your liking, served with steak fries and house salad, or vegetables, And a choice of sauce

### Sauces Options GF

Gravy, Red Wine Jus, Mushroom Sauce, Peppercorn Sauce, Garlic Butter, Herb Butter, Blue Cheese Butter, Café de Paris Butter

### Additional Extras

<b>Fried Egg</b>	<b>3</b>
<b>Bacon</b>	<b>4</b>