




**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.**



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

Home-made Dips 14
Turkish bread and dips served with extra virgin olive oil and dukkah
Extra bread 6

ENTRÉE

Oysters	EACH	½DOZ	DOZ
Natural	3.0	16	24
Kilpatrick	3.5	18	28

Soup of the Day 9

Vegetarian Spring Rolls v 11
With sweet chili dipping sauce

House Made Arancini 12
With truffle aioli and herbs

Spiced Calamari 14
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

SIDES v

Creamy Mash Potato 6

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

Bistro Menu

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 a minted yoghurt
Add Pulled Lamb 6
- Super Grain Salad V** 24
Mixed grains, nuts and seeds with herbs and cumin labneh
Add Pulled Lamb 6
- Tandoori Chicken Salad** 27
Marinated chicken with spinach, cucumber, mango, onions and tomatoes, with tahini dressing

BURGERS & WRAPS

- The Keys Beef Burger** 22
180 gram Beef patty with bacon, relish, pickle, lettuce, tomato, mayonnaise and cheddar 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

PASTA, RISOTTO & WOK

- Potato Gnocchi V** 24
Mixed mushrooms, asparagus, tomato, pumpkin and spinach , Topped with pecorino cheese and extra virgin olive oil
Add Chicken 3
- Chicken & Mushroom Risotto GF** 24
Chicken, wild mushrooms, asparagus, peas and spinach in a white wine and cream sauce with fresh parmesan
- Chicken Stir Fry** 24
Chicken pieces with bok choy, Asian vegetables, cashews, baby corn and hokkien noodles in black bean sauce
- Spagetti 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 fresh parmesan cheese
- Pappadelle** 29
Beef cheek ragu with chili, garden peas, fresh herbs and Pecorino
- CURRIES**
- Butter Chicken** 25
House made authentic Indian style chicken curry, served with steamed rice, roti bread and yoghurt
- Lamb Korma** 27
In a rich cashew nut and coconut cream sauce

Bistro Menu

MEAT

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

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

STEAK

350gm Rump GF 30
350gm Scotch Fillet GF 34
300gm Porterhouse GF 37
250gm Eye Fillet GF 42

All of our steaks are flame grilled, cooked to your liking,
And 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
Fried Egg 3
Bacon 4

CHICKEN

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

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

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

Chicken Kiev 27
House rolled 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

Fish & Chips (Also available grilled) 25
Beer battered fish fillet, served with steak fries, house
Salad and tartare sauce

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

Kid's Menu

(Children up to 12 years old)

KIDS

Chicken Nuggets

With steak fries

10

Panko Calamari Fritti

With steak fries and house salad

10

Fish & Chips

Grilled or Fried with steak fries and house salad

10

Chicken Schnitzel

With steak fries and house salad

10

Chicken Parma

With steak fries and house salad

10

Pasta Bolognese

Available with Penne, Linguine and Gnocchi

10

KIDS COMBO \$12

One Kids Meal

From the Kids Menu

Plus

One Drink

200ml Glass

Plus

One Kids Dessert

Frog in a Pond

Ice Cream Cups or Cones

available at the bar

4

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

Beer Battered Fish (Also available 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

DESSERT

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

Two and three course Senior Meals include a complementary coffee

Gluten Free Menu

Please inform staff when ordering from the gluten free menu

Traditional Caesar Salad V 19

Cos lettuce, bacon, poached egg, anchovies and fresh parmesan with home-made Caesar dressing

Add Chicken 6

Add Salmon 11

Roasted Vegetable Salad V 23

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

Add Pulled Lamb 6

Chicken & Mushroom Risotto 24

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

Roast of the Day 25

Freshly cooked daily, served with steamed vegetables, roast potatoes and gravy

Tandoori Chicken Salad 27

Marinated chicken with spinach, cucumber, mango, Tomatoes and onion topped with tahini dressing

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

350gm Rump GF 30

350gm Scotch Fillet GF 34

300gm Porterhouse GF 37

250gm Eye Fillet GF 42

All of our steaks are flame grilled, cooked to your liking, And 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

Fried Egg 2

Bacon 4

Bistro Menu

DESSERT

Apple and Rhubarb Crumble \$8
With vanilla ice cream

Bread and Butter Pudding \$8
With brandy custard and vanilla ice cream

Sticky Date Pudding \$8
With butterscotch and pecan praline, biscuit crumbs and Salted caramel ice cream

Cakes \$8
Selection of Cakes

Fruit Salad \$8
Seasonal Fruits with double whipped cream

Cream Brulee \$10
Served with Berry compote

Cheese Board \$23
Trio of Cheeses with crackers