

The Sphinx Hotel

THEME NIGHT MENU

Mondays & Tuesday: From \$12 Night

\$12	Spaghetti Bolognese Roast Vegetable Pasta
\$14	Penne Carbonara Roast Of The Day
\$16	Thai Beef Salad Flathead Tails Lasagna Lambs Fry & Bacon Chicken Schnitzel Seafood Basket
\$18	Veal Schnitzel Pork Ribs

Wednesday: Steak Night From \$18

Porter House	18.0
Scotch Fillet	21.0
Eye Fillet	24.0
Sauces: <i>Mushroom, Pepper, Dianne, Gravy, Garlic Butter</i>	+ 2.5
Prawns in a Garlic Cream Sauce	+ 8.0

Thursday: Schnitzel Night From \$16

Chicken Schnitzel	16.0
Veal Schnitzel	18.0
Add a topping	+ 2.5
Parmigiana Ham, Napoli & Melted Cheese	
Hawaiian Ham, Pineapple, Napoli & Melted Cheese	
Italian Bolognese Sauce & Cheese	
Aussie Napoli, Bacon, BBQ Sauce & Cheese	
Mexican Salami, Sweet Chilli, Salsa & Melted Cheese	

Sunday: Sunday Carvery

3 Course Meal - Soup, Roast & Dessert Available for both Lunch & Dinner	20.0
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For The Table

Garlic Cob Loaf	9.0
Add cheese	+ 1.0
Herb Cob Loaf	9.0
Add cheese	+ 1.0
Soup Of The Day	10.0
Served with ciabatta toast	
Lemon pepper calamari	14.5
Served with tartar sauce	
Oysters Natural	½ doz 16.5 1 doz 31.0
Oysters Kilpatrick	½ doz 19.0 1 doz 34.0
Grilled Asian Prawn & Scallop Kebab	15.5
Served on a bed of salad	
Trio of dips (Tzatziki, Beetroot & Hummus)	12.5
Served with pita bread and a side of salad.	
Margarita Pizza	10.0
Cleopatra, Hawaiian, Capricosa Pizza	13.0

Pasta

choice of spaghetti, penne & risotto	
Bolognese	19.5
Traditional pasta bolognese with parmesan cheese	
Carbonara	19.5
Crispy bacon pieces in a creamy garlic sauce topped with parmesan cheese	
Chicken, Mushroom & Bacon	23.5
Roast Vegetables (V)	20.0
Roasted vegetables in a creamy tomato basil sauce topped with parmesan	

Stir-Fry

Chicken Stir Fry	24.8
Served with vegetables, garlic, chilli, ginger, soy & hokkien noodles	
Veggie Stir Fry (V)	21.0
Served with cashews, mushroom, garlic, chilli, ginger, soy & hokkien noodles	
Prawn & Scallop Stir Fry	28.0
Served with vegetables, garlic, chilli, ginger, soy & hokkien noodles	

Steak

Eye Fillet Steak 250gms	34.0
Scotch Fillet Steak 300gms	33.0
Porter House Steak 300gms	31.0
All steaks served with fries, salad & sauce of your choice.	
Pepper, Mushroom, Garlic Butter, Gravy or Dianne Sauce	No Charge
Creamy Prawn & Garlic Sauce	+ 8.0

Seafood

Lemon Pepper Calamari	26.5
Crusted with lemon & pepper served with garden salad, fries & tartar sauce.	
Traditional Beer Battered Flake	26.5
Served with salad, tartar sauce & lemon.	
Crispy Battered Flathead Tails	26.5
Served with salad, tartar sauce & lemon.	
Fish Of The Day (Grilled)	29.0
Served with chips & salad or vegetables (See specials board)	
Fritto Misto	29.5
Battered flake, prawns and scallops served with chips, salad and tartar sauce.	
Garlic Prawns	31.0
Pan cooked king prawns in a mild chilli garlic & cream sauce, served on a bed of rice.	

Main Course

Chicken Schnitzel	20.0
Served with salad and steak chips	
Bobby Veal Schnitzel	24.0
Served with salad and steak chips	
Chicken Parmigiana	24.0
Topped with a rich napoli sauce, shaved Virginia ham & melted cheese	
Veal Parmigiana	27.0
Topped with a rich napoli sauce, shaved virginia ham & melted cheese	
Chicken Pharaoh	29.0
Beer battered chicken breast filled with ham, cheese, avocado, fried & served with hollandaise sauce	
Beef Lasagne	19.5
Layers of bolognese & béchamel sauce, topped with mozzarella cheese	
Chicken Wellington	29.0
Chicken breast fillets stuffed with bacon, mushroom, and cheese, wrapped in puff pastry, baked to golden brown, topped with red current glaze	
Lamb Cutlets	32.8
Traditionally crumbed lamb cutlets served on a bed of mash potatoes, seasonal vegetables and topped with gravy	
BBQ Pork Ribs	30.0
Slow roasted tender American style pork ribs marinated in our house made BBQ sauce, served with Salad and Steak chips	
Sphinx Lamb's Fry & Bacon (medium rare)	23.0
Grilled lamb's fry topped with double bacon, onion gravy served on a bed of mash	
Veggie Filo (V)	23.0
Basil, onion, olive, ricotta cheese & sundried tomatoes wrapped in filo pastry. Served on sweet potato mash with greens. Topped with hollandaise & italian glaze	
Roast Of The Day	19.0
Served with roast pumpkin, seasonal vegetables & potatoes. (See specials board)	
Pie Of The Day	20.0
Served with salad and steak chips. (See Specials Board)	

Thinking Light

Thai Beef Salad	23.0
Crispy Asian style marinated beef with mixed lettuce, tomato, cucumber, crispy noodles, onion & cashews nuts dressed in sweet chilli mayonnaise.	
Caesar Salad	20.0
Cos hearts, crispy bacon, croutons, parmesan & poached egg with our house made caesar dressing.	
With chicken	+ 5.0
With calamari	+ 5.0

Kids Menu (12 yr old & under)

Fish and Chips	9.5
Chicken Nuggets and Chips	9.5
Chicken Schnitzel and Chips	9.5
Chicken Parmigiana and Chips	9.5
Sausages and Chips	9.5
Penne Bolognese	9.5
Kids Meal Deal	13.5
Meal, Drink & Activity Pack	

Dessert Menu

Cake served with double cream or ice-cream	9.5
Please check our display fridge for variety	
Baby Pavlova	9.5
Topped with double cream, mixed berries and passionfruit sauce	
Traditional Bread & Butter Pudding	9.0
Ice-Cream Sundae	6.0
With choice of topping: Chocolate, Strawberry, Vanilla, Lime or Caramel	
Dixie Cups with sprinkles / smarties	3.0
Chocolate, Strawberry, Vanilla, Lime or Caramel	
Frog in a Pond	3.0
Chocolate Mousse	5.5

Tea & Coffee

Cappuccino, Latte, Flat White,	
Short Black, Long Black,	cup 3.6
Macchiato, Hot Chocolate	mug 4.1
English Breakfast, Peppermint, Chamomile, Green tea, Earl Grey	3.6
Milkshakes: chocolate, banana, strawberry, caramel, vanilla, lime	7.5
Iced Coffee,	7.5
Iced Chocolate	7.5

(V = VEGETARIAN)