



KINCRAIG
—HOTEL—

LUNCH

STARTER

Garlic & Herb Bread / 6

Warm Marinated Olives / 6

Dip Duo & Toasted Ciabatta / 10

SIDES

Sautéed Seasonal Greens / 8

Chips with Aioli
& Tomato Sauce / 8

Onion Rings with Aioli / 8



KIDS MENU

Served with a drink & icecream / 12

NUGGETS & CHIPS / 8

SPAGHETTI BOLOGNESE / 8

FISH & CHIPS / 8



DINING HOURS

TUESDAY - SATURDAY

12 NOON—2.30PM

SENIORS DISCOUNT 15%

BOOKINGS ESSENTIAL

PH: 08 8762 2965

MAIN

100% Wagyu Beef Burger / 22

Wagyu beef patty, American cheese,
onion, lettuce, tomato, bacon,
signature sauce & chips

+\$3 egg & beetroot

Fish & Chips (battered or grilled) / 20

Vinaigrette salad & chips or oven
roasted veg

Free Range Chicken Schnitzel / 22

Vinaigrette salad & chips or oven
roasted veg

+\$2 Sauce +\$4 Parm

Beef Schnitzel / 22

Vinaigrette salad & chips or oven
roasted veg

+\$2 Sauce +\$4 Parm

Salt & Pepper Squid / 20

vinaigrette salad, chips & house
made aioli

Roast of the Day / 20

Roast vegetables, Yorkshire pudding
& gravy

Steak Frites / 26

300g scotch fillet, chips or oven
roasted vegetables with choice
of sauce

The Wings Dine-In

1kg wings, - two flavors, onion rings
& slaw

Spicy Buffalo, Sticky BBQ,
Tennessee BBQ

Mushroom Ragout / 20

Creamy mash & broccolini

Roasted Chicken Maryland / 28

Sautéed brussel sprouts & bacon,
roast potatoes, chicken jus.



SAUCES / GRAVY, PEPPER,
DIANE, MUSHROOM

DESSERT

White Chocolate & Orange Fondant / 12

Dollop cream & candied orange

Sticky Date Pudding / 12

Butterscotch sauce & dollop cream





KINCRAIG
—HOTEL—

DINING HOURS

TUESDAY - SATURDAY

12 NOON—2.30PM

5.00PM—8.00PM

BOOKINGS ESSENTIAL

PH: 08 8762 2965

DINNER

TWO COURSES

\$38

THREE COURSES

\$42

STARTER

Garlic & Herb Bread / 6

Warm Marinated Olives / 6

Dip Duo & Toasted Ciabatta / 10

SIDES

Sautéed Seasonal Greens / 8

Chips with Aioli
& Tomato Sauce / 8

Onion Rings with Aioli / 8

KIDS MENU

Served with a drink & icecream / 12

NUGGETS & CHIPS / 8

SPAGHETTI BOLOGNESE / 8

FISH & CHIPS / 8



ENTREE

300g Mussels / 16

Chilli & white wine broth,
chargrilled ciabatta

Roasted Baby Beets / 16

Goats curd, toasted hazelnuts
mixed herb salad, pomegranate
infused yoghurt

Confit Pork Belly / 16

Parsnip puree, pear and fennel salad

Ciabatta, Pate & Olives / 16

Toasted ciabatta, mushroom pate
& warm marinated olives



MAIN

Roasted Chicken Maryland / 28

Sautéed brussel sprouts & bacon,
roast potatoes, chicken jus.

Pan Seared Barramundi Fillet / 32

Snowpea & apple salad with
roasted on-vine tomatoes & seafood
bisque

Beef Wellington / 34

Fillet steak, mushroom & truffle
pate in puff pastry with roast
potatoes, broccolini and beef jus

Lamb Shank / 34

Creamy mash potato, heirloom
carrots & tomato red wine sauce

Steak Frites / 26

300g scotch fillet, chips or oven
roasted vegetables with choice
of sauce

Roasted Cauliflower Steak / 24

Skordalia, mushroom ragout &
crunchy caveolo nero

Salt & Pepper Squid / 20

Vinaigrette salad, chips & house
made aioli

Free Range Chicken Schnitzel / 22

Vinaigrette salad & chips or oven
roasted veg

+ \$2 Sauce + \$4 Parm

Beef Schnitzel / 22

Vinaigrette salad & chips or oven
roasted veg

+ \$2 Sauce + \$4 Parm

SAUCES / GRAVY, PEPPER,
DIANE, MUSHROOM

DESSERT

White Chocolate & Orange Fondant / 12

Dollop cream & candied orange

Sticky Date Pudding / 12

Butterscotch sauce & dollop cream

