

SENIORS MENU

Roast of the Day

roasted chat potatoes, seasonal veg & gravy - 15

Caesar

baby coz lettuce, bacon, house made dressing, poached egg crutons and anchovies - 12
(add chicken + 5)

Sumac Roasted Sweet Potato Salad

baby spinach, cucumber, red onion, roasted capsicum, cherry tomatoes & Harra dressing - 12

Crispy Skinned Salmon

fennel, pea, pickled red onion, parsley salad roasted carrot & yoghurt puree, pepita pistachio duhka - 18

Chermoula Grilled Chicken Breast

sweet potato puree, broccolini, roasted corn & spring onion salsa - 18

Twice Cooked Pork Belly

soy & five spice pork belly with yellow rice, Asian greens & sticky glaze, crushed shallots, peanuts, chilli (df) - 18

Thai Yellow Pumpkin & Chickpea Curry

butternut pumpkin, chickpeas, aromatic yellow coconut sauce, brown rice, fresh herbs, crispy shallots, peanuts (ve) - 15

Smoked Chicken Penne

Red onion, baby spinach, peas, fetta in a white wine and cauliflower "cream" sauce - 15

Chicken Breast or Porterhouse Beef Schnitzel

with garden salad & steak house chips - 14

Eggplant Parmigiana

crumbed eggplant with garden salad & steak house chips (v) - 14
(add vegan cheese +2)

Parmigiana Topping

Napolitana sauce & grilled Egmont cheese +4

Kilpatrick Topping

bacon, classic sauce & grilled Egmont cheese +4

Chilli Cheese Topping

cheese sauce, sriracha, bacon & spring onion +4

Sauces

gravy, pepper, mushroom, dianne, red wine jus (gf) + 2

New Zealand Butter Fish

grilled or battered with steak house chips, salad, house made tartare - 14

Salt & Pepper Squid

Australian caught squid, steak house chips, salad, aioli - 14

Enjoy a nut sundae or see one of our friendly staff for dessert special of the day — \$6

THE
HACKNEY
HOTEL & FUNCTIONS

VE - vegan V - vegetarian GF - gluten-free GFO - gluten-free optional DF - dairy free

Available 11.30am - 2.30pm Mon - Fri Excludes Public Holidays