

ARGENTON HOTEL

515 LAKE RD, ARGENTON NSW 2284
4958 1060 | ARGENTONHOTEL.COM.AU

BREADS

GARLIC BREAD VEG GFOA	9
<i>Add cheese</i>	2
<i>Add cheese & bacon</i>	3
<i>Add sweet chilli sauce</i>	2
ST MALO TOASTED SOURDOUGH (4 SLICES) VEG GFOA	14.5
Served with beetroot hummus, avocado, balsamic caramel & EVOO	
<i>Add marinated olives</i>	5.5
<i>Add gluten free bun option</i>	2
ROASTED COBB LOAF	20
With bacon and mushroom filling	

SMALL PLATES

POPCORN CHICKEN GF	16
With house chipotle sauce	
FRIED CAULIFLOWER BITES VEG	15
With chipotle veganise	
TWICE COOKED PORK BELLY BITES GF DF	16
With mandarin sauce	
½KG POT STICKER	16
BUFFALO CHICKEN WINGS GF	
With aioli	
PREMIUM GRADE SYDNEY ROCK OYSTERS	
<i>Natural - lemon GF</i>	1/2 Doz 22 / Doz 35
<i>Kilpatrick - marinated bacon</i>	1/2 Doz 25 / Doz 39

SALADS

CAESAR GFA	18
Cos lettuce, bacon, parmesan, croutons & boiled egg in our classic dressing	
<i>Add grilled chicken</i>	4.5
<i>Add pan-fried prawns</i>	8
COBB GF	24
Cos lettuce, bacon, egg, avocado, blue cheese, cherry tomato, chives and grilled chicken topped with dijonaise	
SPICY PRAWN GF	24
Wombok, shredded pea, cherry tomato, mint and citrus vinegarette	
MEXICAN BEAN V	20
Cos lettuce, avocado, cherry tomato, corn, jalapenos and shredded tortilla topped with sour cream	

PIZZAS

HOUSE STRETCHED (12 INCH)

MARGARITA V	18
Confit garlic base with mozzarella, roma tomatoes & mixed herbs	
BARCELONA GFA DFA	24
Prawns, red onion, peppers & baby spinach with a Spanish style sofrito sauce. Finished with sriracha	
TEL AVIV VEG GFA	21
Charred pumpkin, red onion, baby spinach & peppers with a tomato Napoli sauce & vegan cheese	
MEAT LOVERS GFA DFA	22
Bacon, brisket, pepperoni & ham with housemade BBQ bourbon sauce	
HAWAIIAN GFA DFA	20
Leg ham & pineapple with a tomato Napoli sauce	
PEPPERONI GFA DFA	20
Pepperoni with a tomato Napoli sauce	
ADD GLUTEN FREE BASE	5
ADD VEGAN CHEESE	3.5

PUB CLASSICS

WITH ANY 2 CHIPS, MASH, VEG, SALAD AND CHOICE OF SAUCE

300G HAND CRUMBED CHICKEN SCHNITZEL	25
CHICKEN PARMIGIANA	29
Leg ham, cheese & tomato Napoli sauce topper	
CONFIT PORK BELLY	24
With crispy crackle	

TOPPERS

CREAMY GARLIC PRAWNS	9
ARGENTON TOPPER	6
Cheese cream sauce with bacon and mushrooms	

SIDES

MASH POTATO GF	8
BEER BATTERED CHIPS	10
BUTTERED SEASONAL VEG V GF DFA	10.5
GARDEN SALAD V GF DF	9

BURGERS

SERVED WITH BEER BATTERED CHIPS

ARGY GFA DFA	20
Angus beef patty, lettuce, tomato, caramelised onion, house pickle, American style burger sauce & cheese on a St Malo milk bun	
SOUTHERN FRIED CHICKEN GFA DFA	20
Buttermilk fried chicken, slaw, buffalo sauce, ranch & cheese on a St Malo milk bun	
VEGAN VEG GFA	20
Buds patty with lettuce, tomato, caramelised onion and chipotle veganise	
BRISKET	20
Beef brisket with lettuce, tomato, cheese, house pickles & bbq bourbon sauce	

ADD TO ANY BURGER

ADD BACON	3.5
ADD GLUTEN FREE BUN OPTION	2

FOR PREMIUM DRY AGED STEAK CHECK OUT

MEAT

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ARGENTON HOTEL

GRILL

WITH ANY 2 CHIPS, MASH, VEG, SALAD
AND CHOICE OF SAUCE

250G CHAR-GRILLED GRAIN FED SCOTCH FILLET STEAK GFA DFA	35
300G CHAR-GRILLED BLACK LABEL RUMP STEAK GFA DFA	33

SAUCES

GRAVY	2.5
PEPPER	2.5
MUSHROOM	2.5
DIANNE	2.5
GARLIC CREAM	2.5
AIOLI	2.5
CHIPOTLE AIOLI	2.5

DESSERTS

CHURROS	12.5
Cinnamon sugar, raspberry & nutella dipping sauces	
FRENCH VANILLA CHEESECAKE	12.5
Raspberry sorbet, crème anglaise & chocolate soil	
CHOCOLATE BROWNIE SUNDAE	12.5
Warm crumbled brownies topped with vanilla ice cream, whipped cream & warm chocolate sauce	

\$10 KIDS MENU

10 YEARS & UNDER ONLY
INCLUDES MEAL & DESSERT

CHICKEN NUGGETS & CHIPS
CHEESEBURGER & CHIPS
6-INCH HAM & PINEAPPLE PIZZA
BATTERED FISH COCKTAILS & CHIPS
LINGUINE AND MEATBALLS

SEAFOOD

SALT 'N' PEPPER SQUID GF DF	16
Rocket, aioli	
POTTED GARLIC PRAWNS (8) GFOA	24.5
In a Spanish style sofrito sauce. Served with St Malo toasted sourdough	
BEER BATTERED BARRAMUNDI	23
Served with chips, salad & tartare sauce	
DUKKAH CRUSTED SALMON	30
With a herbed potato rosti, broccolini and lemon chilli oil	
PAN SEARED KINKAWOOKA MUSSELS	25
Garlic, chilli, vine tomatoes and white wine butter sauce served with toasted sour dough	
GRILLED BARRAMUNDI FILLET GF DFA	27
Smashed chats, fennel, olives, chilli, garlic & tomatoes	

PASTAS

ALL SERVED ON LINGUINE OR
SWAP TO GF PASTA \$3

MARINARA GFA DFA	24
Prawns, squid, mussels & vine tomato in an EVOO, butter & wine sauce	
BOSCAIOLA GFA	20
Bacon & mushroom in a garlic cream sauce	
VEGGO V GFA DFA	17
Roasted pumpkin, mushrooms & baby spinach in a creamy vine tomato sauce	

NIGHTLY SPECIALS

**MONDAY NIGHT
PIZZA NIGHT 15**

**TUESDAY NIGHT
PASTA NIGHT 15**

CHEF SPECIAL PASTA WEEKLY

**WEDNESDAY NIGHT
SCHNITZEL NIGHT 15**

WITH CHIPS AND SALAD

**THURSDAY NIGHT
RUMP NIGHT 18**

WITH CHIPS AND SALAD

\$15 LUNCH SPECIALS

MONDAY TO FRIDAY

200G CRUMBED CHICKEN SCHNITZEL

CHIPS & GARDEN SALAD

BEER BATTERED WHITING FILLET

CHIPS, GARDEN SALAD & HOUSE
TARTARE SAUCE

SMOKED BRISKET PIZZA

WITH BBQ, ONION, SMOKED BRISKET,
PICKLES AND CHEESE

THAI SALAD VEG GF

LETTUCE, CHERRY TOMATOES,
CUCUMBERS, SLAW & FRIED SHALLOTS
IN OUR HOUSE ASIAN DRESSING

ADD STIR FRIED CHICKEN 4.5

ADD STIR FRIED BEEF 8

VEGAN OPTION - STIR FRIED MUSHROOMS

**Excludes public holidays and special events*