

# DINNER MENU



## Bread \$10

House made Damper, Native Butter, Smokey Tomato Jam (V)

## To Start

### CASHEWS \$10

Roasted Maple, Lime & Chilli (GF/VEGAN)

### OLIVES \$12

Warm Marinated Olives, Currants (GF/VEGAN)

### KORMA PUMPKIN DIP \$12

Coconut Cream, Toasted Seeds Flat Bread (V/CBVEGAN)

### GRAZING BOARD \$35

Meats, Cheeses, Dips, House Pickled Vegetables, Olives Lavosh & Croutons (CBGF)

## Mains

### SALMON \$38

Local Asparagus, Clams, Fennel Bisque, Native Crumb (GF)

### GRILLED EGGPLANT \$29

Korma Pumpkin, Kashmiri Pulao Coconut Cream, Toasted Seeds Fried Leeks (GF/VEGAN)

### RAVIOLI \$32

Cauliflower & Cheddar Ravioli Warrigal Greens, Pink Pepper & Red Currant Butter, Burnt Onion Crumb, Pickled Radish (V)

### BURGER \$26

Portuguese Grilled Chicken Pickled Onion, Lettuce, Tomato Peri Peri, Sweet Potato Chips

### FRIED CHICKEN \$17

Korean Secret Sauce, Sesame Spring Onions

### EGGPLANT CHIPS \$16

Crispy Eggplant, Hot & Numbing Sauce, Asian Herbs (GF/VEGAN)

### PRAWNS \$18

Spanish Garlic & Pimento Butter Baked Prawns, Capsicum, House made Bread

### FISH 'N' CHIPS \$28

Beer Battered Whiting, Steak Fries House Salad, Tartare, Lemon (grilled available)

### PARMA \$28

Crumbed Chicken, Ham, Napoli Maffra Cheddar, Steak Fries, House Salad (gluten free available)

### PORTERHOUSE \$40

Gippsland 350gm Porterhouse Steak Fries, House Salad Red Wine Jus (CBGF)

### WAGYU RUMP \$54

250gm Rump, Grilled Morton Bay Bug, Broccolini, Creamy Garlic Sauce (GF)

**\$29 Steak Night**  
**Wednesdays**  
Including A BBB Lager  
Pot or Soft Drink



THE CRITERION HOTEL  
90 MACALISTER STREET  
SALE, VICTORIA 3850



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## Sides

**CHIPS** \$9

Beer Battered Steak Fries, Aioli (V)

**LEAFY GREENS** \$5

Local Leafy Green, Apple Mustard Dressing (GF/VEGAN)

**ASPARAGUS** \$12

Orange & Poppy seed Labneh Almonds (V/GF)

**POTATOES** \$12

Crispy Spuds, Gippsland Salt Co. Bloody Mary Salt (GF/ VEGAN)

## Kids Meals

**PASTA** \$12

Linguine, House made Napoli Cheese (V)

**CHICKEN** \$15

Buttermilk Fried Chicken, Chips Salad, Tomato Sauce

**FISH** \$15

Beer Battered Fish, Chips, Salad Tomato Sauce

**STRAWBERRIES** \$12

Fresh Strawberries, Strawberry Ice Cream & Sprinkles

**ICE CREAM** \$10

Chocolate Ganache, Vanilla Ice Cream

## Desserts

**STICKY DATE** \$15

Butterscotch, Maple Walnuts Vanilla Ice Cream (V)

**ICE CREAM SANDWICH** \$15

Choc Chip Cookie, Rainbow Ice Cream, 100's & 1000's, Caramel Popcorn (V)

**CHEESECAKE** \$15

Key Lime & Ginger Cheesecake Brandy Snap, Kirsch Cream (V)

**BANANA SPLIT** \$17

Banana, Vanilla 'Coconut' Ice Cream Choc Fudge, Peanuts, Cherries (GF/VEGAN)

**CHEESE BOARD** \$34

Local Cheese (Maffra Cheddar, Tarago Blue, Gippsland Brie) Quince Paste, Dried Fruit, Nuts & Lavosh (V/CBGF)

**CHEESE FOR ONE** \$18

One Of The Above Cheeses (V/CBGF)