

# DINNER MENU



## Bread \$10

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

## To Start

### ALMONDS \$10

Smokey Tennessee Maple (GF/VEGAN)

### FRENCH ONION DIP \$15

Baked Creamy French Onion Dip, Croutons (V)

### GRAZING BOARD \$35

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

### FRIED CHICKEN \$17

Korean Secret Sauce, Sesame Spring Onions

### BAO BUNS (2) \$16

Sticky Asian Eggplant, Pickled Ginger, Peanuts & Herbs (VEGAN)

### SQUID \$18

Fried Baby Squid, Aioli, Lemon Chimmichurri (GF/DF)

### HALOUMI \$17

With house made seasonal fruit compote (see specials) (GF/V)

## Mains

### BARRAMUNDI \$38

Ajo Blanco, Spiced Quince, Baby Beetroot, Shaved Fennel Caperberries, Tarragon Oil (GF)

### PUMPKIN \$29

Maple & Harissa Pumpkin Creamed Corn, Green Tahini Lentil, Pepita & Currant Salad (GF/VEGAN)

### TORTELLINI \$32

Spinach & Ricotta Tortellini Kale, Roasted Butternut Pumpkin Brown Butter & Pine nuts (V)

### DUCK \$36

Confit Duck Leg, Spiced Carrot Campari Rhubarb, Hazelnut Dressing, Fried Buffalo Brie Blackberries

### 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 \$42

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

### BURGER \$27

Buffalo Fried Chicken, Celery & Blue Cheese Dressing Slaw, Potato Bun, Steak Fries



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)

### BOK CHOY \$10

Lemon Miso Butter, Nori & Sesame (GF/V)

### POTATOES \$12

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

## Kids Meals 12 YEARS & UNDER

### 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)

### WAGON WHEEL \$17

Chocolate Panna Cotta, Raspberry Jam, Marshmallow, Biscuit Crumb (GF)

### CHEESECAKE \$16

Basque Cheesecake, Burnt Apricots Lemon Myrtle Honeycomb, Bee Pollen (GF/V)

### ICE CREAM TERRINE \$17

Vanilla & Toasted Coconut Ice Cream, Chocolate Fudge, Oreos & Cherries (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 as a Single Serve (V/CBGF)