

AURORA HOTEL

MENU



To Share

HOUSE MARINATED OLIVES 8 GF VG

GARLIC FLATBREAD 12 V
confit garlic, mozzarella, rosemary

OLIVE FLATBREAD 12 V
Kalamata olive, parmesan, parsley

TARAMASALATA 16
flatbread, wasabi fish roe, pickled peppers

HOT CHIPS 12 GF V
vinegar salt (add gravy 3)

SWEET POTATO FRIES 14 GF V
aioli

SALT & PEPPER SQUID 17
nori vinegar salt, aioli

AURORA WINGS 18
1/2kg fried chicken wings, secret salt;
or tossed in buffalo sauce, side of
smoked ranch

LAMB SKEWERS 14 GF
2pc, tzatziki, pickled turnip

TANDOORI CHICKEN SKEWERS 13 GF
2pc, chilli chutney, mint yoghurt

VEGETARIAN ANTIPASTO PLATE 25 V
pickled vegetables, roasted peppers,
artichokes, pesto, olives, flatbread

ROOFTOP MEZZE PLATE 28
pepperoni, prosciutto, mortadella,
capsicum, pickled veg, pesto, flatbread

Burgers & Turkish

Served with chips.

CLASSIC CHEESE 23
pressed angus beef, cheese, Westmont
pickles, ketchup, mustard

AURORA ANGUS 23
pressed angus beef, cheese, lettuce,
tomato, Westmont pickles, smack sauce

FRIED CHICKEN BURGER 23
chilli chutney, guacamole, pickled Spanish
onion, slaw

HALLOUMI ON TURKISH 23 V
sticky fig, spinach, pickled red onion,
chilli jam, guacamole

SCHNITZEL ON TURKISH 23
lettuce, cheese, sriracha, aioli

SALUMI ON TURKISH 23
prosciutto, pepperoni, smoked ham,
mortadella, roasted capsicum, pecorino,
pesto, spinach

Make it your own!

+ cheese +2

+ bacon +2

+ substitute chips
for sweet potato
chips +4

Mains

FISH & CHIPS 24

beer battered barramundi, chips, salad, tartare sauce, vinegar salt

PAN-ROASTED BARRAMUNDI 32 GF

smoked yoghurt, warm kipfler potato, celery pickle, shaved fennel, dill oil

FREE-RANGE CHICKEN SCHNITZEL 23

panko-herb schnitzel, choice of 2 sides and a sauce

FREE-RANGE CHICKEN PARMI 26

chicken schnitzel, double smoked ham, Napoli sauce, mozzarella, choice of 2 sides and a sauce

PLANT POWERED SCHNITZEL 23 VG

soy-based vegan schnitzel, chips, salad, lemon, vegan mayo

RUMP 200g 25 GF

grain fed, choice of 2 sides and a sauce

SIRLOIN 250g 35 GF

grain fed, choice of 2 sides and a sauce

SCOTCH FILLET 300g 39 GF

grain fed 'Grainge', choice of 2 sides and a sauce

Sides:

chips | salad | mash | green beans

Sauces:

mushroom | pepper | gravy |
Café de Paris butter

All sauces & sides GF

Pasta

CHICKEN STROGANOFF 26

chicken breast, button mushroom, onion, garlic, Dijon mustard, sour cream, paprika

PRAWN LINGUINE 26

garlic, chilli flakes, cherry tomato, green beans, baby capers, spinach, verjuice, lemon

PUMPKIN RAVIOLI 25 V

butternut pumpkin, brown butter sauce, sage, toasted pine nuts, pecorino

LINGUINE CACIO E PEPE 24 V

pecorino, aged parmesan, black pepper

Salads

CRISP APPLE & BARLEY SALAD 20 V

smoked yoghurt, fennel, pickled celery, Turkish apricot, baby spinach, elderflower dressing, pistachio

PRAWN POKE BOWL 23 GF

brown rice, avocado, radish, cucumber, pineapple, edamame, fish roe, miso ginger dressing, coriander

Make it your own!

+ chicken +6 + avocado +5

+ halloumi +6



Kids Menu

12yrs and under, when purchased with a main meal

CHICKEN NUGGETS & CHIPS* 12

BATTERED FISH BITES & CHIPS* 12

PASTA & NAPOLI SAUCE^ 12 V

*Inc tomato sauce. ^parmesan on side

Dessert

CHURROS 12 V
cinnamon sugar, choc sauce

\$18 Lunch Specials

Monday to Thursday | 11:30am to 3pm

CLASSIC CHEESEBURGER

pressed Angus beef, cheese, Westmont pickles, ketchup, mustard with chips

FREE-RANGE CHICKEN SCHNITZEL

panko-herb schnitzel, choice of 2 sides and a sauce

FISH & CHIPS

beer battered barramundi, chips, salad, tartare sauce, vinegar salt

GRAIN-FED RUMP 200G GF

grain fed, choice of 2 sides and a sauce

LUNCH BARRAMUNDI GF

chips & salad or mash & green beans, tartare, lemon

PLANT POWERED SCHNITZEL VG

soy-based vegan schnitzel, chips, salad, lemon, vegan mayo

Dinner Specials

Available 5pm to 9pm

MONDAY \$22 SCHNITZEL & DRINK

free range chicken schnitzel or plant powered; served with chips & salad, choice of sauce & a drink*

TUESDAY \$22 BURGER & DRINK

your choice of burger, served with chips & a drink*

WEDNESDAY \$22 PARMI & DRINK

served with chips & salad, choice of sauce & a drink*

THURSDAY \$22 RUMP & DRINK (GF)

grain fed rump 200g, served with chips & salad, choice of sauce & a drink*

*Drink special includes a house beer schooner, house wines or soft drink only.

Graze n' Sip Specials All Day Friday & Saturday

\$50 VEGETARIAN ANTIPASTO PLATE + bottle of wine*

\$50 ROOFTOP MEZZE PLATE + bottle of wine*

*Choose from the Mr Thomas range: Sauv Blanc, Chardonnay, Shiraz, Cab Merlot, Sparkling



*Drink special includes a house beer schooner, house wines or soft drink only. Specials cannot be used in conjunction with any other offer or discount. Available dine in only. Excludes public holidays & Melbourne Cup.

WINE MENU



SPARKLING

	Small	Large	Bottle
Mr Thomas Sparkling, Murray Darling, VIC	7	-	32
La Zona Prosecco King Valley, VIC	9	-	42
Georg Jensen Cuvee Tasmania	-	-	64
Veuve Cliquot Brut Champagne, FR	-	-	120

WHITE

	Small	Large	Bottle
Mr Thomas Chardonnay, Murray Darling, VIC	7	11	32
Mr Thomas Sauvignon Blanc, Murray Darling, VIC	7	11	32
821 South Sauvignon Blanc, Marlborough, NZ	8.5	13	42
Flametree 'Embers' Chardonnay, Margaret River, WA	9	14	43
La Villa Pinot Grigio, Veneto, IT	8	12.5	38
Blue Pinot Gris, King Valley, VIC	8.5	13	42
Jim Barry Watervale Riesling, Clare Valley, SA	9.5	15	45
Brown Brothers Moscato, Central VIC	8.5	13	40
Dexter Chardonnay, Mornington Peninsula, VIC	-	-	72
Pooles Rock Single Vineyard Semillon, Hunter Valley, NSW	-	-	68

RED

	Small	Large	Bottle
Mr Thomas Shiraz, Murray Darling, VIC	7	11	32
Mr Thomas Cabernet Merlot, Murray Darling, VIC	7	11	32
Holm Oak 'Protégé' Pinot Noir, Tamar Valley, TAS	9.5	15	44
Budburst Shiraz, Barossa Valley, SA	9	14.5	40
Wynns The Gables Cabernet Sauvignon, Coonawarra, SA	9.5	15	44
Alamos Malbec, Mendoza, ARG	9.5	15	42
Teusner 'Avatar' GSM, Barossa Valley, SA	-	-	60
Audrey Wilkinson Tempranillo, Hunter Valley, NSW	8.5	13.5	39
Wooring Tree Pinot Noir, Central Otago, NZ	-	-	90
Jim Barry 'The McRae Wood' Shiraz, Clare Valley, SA	-	-	82

ROSÉ

	Small	Large	Bottle
Tempus Two Silver Series Rosé, South East Australia	8	11	38
La Vielle Ferme Cotes du Ventoux, Rhone, FR	9.5	15	44

PARTY WITH US!



Book your next function at Aurora Hotel. With a newly-refurbished rooftop bar, friendly staff and a convenient, central location – we've got everything you need to make your special day extra special! Scan the QR code to enquire and read more...



AURORA HOTEL

BISTRO HOURS: OPEN 7 DAYS | LUNCH 11:30AM - 3PM | DINNER 5PM - 9PM

GF = GLUTEN FRIENDLY

V = VEGETARIAN

VG = VEGAN

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

A 10% surcharge is payable on public holidays.
All card transactions (credit & debit) incur a 1.10% surcharge.