

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

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### 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

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## 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

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## 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	8	-	35
La Zona Prosecco King Valley, VIC	10	-	45
Georg Jensen Cuvee Tasmania	-	-	64
Veuve Cliquot Brut Champagne, FR	-	-	140

## WHITE

	Small	Large	Bottle
Mr Thomas Chardonnay, Murray Darling, VIC	8	12	35
Mr Thomas Sauvignon Blanc, Murray Darling, VIC	8	12	35
821 South Sauvignon Blanc, Marlborough, NZ	9.5	15	45
Flametree 'Embers' Chardonnay, Margaret River, WA	9.5	15	45
La Villa Pinot Grigio, Veneto, IT	9	14	43
Blue Pinot Gris, King Valley, VIC	9.5	15	45
Jim Barry Watervale Riesling, Clare Valley, SA	10	16	47
Brown Brothers Moscato, Central VIC	9	14	43
Dexter Chardonnay, Mornington Peninsula, VIC	-	-	75
Pooles Rock Single Vineyard Semillion, Hunter Valley, NSW	-	-	70

## RED

	Small	Large	Bottle
Mr Thomas Shiraz, Murray Darling, VIC	8	12	35
Mr Thomas Cabernet Merlot, Murray Darling, VIC	8	12	35
Holm Oak 'Protégé' Pinot Noir, Tamar Valley, TAS	10	16	47
Budburst Shiraz, Barossa Valley, SA	9.5	15	45
Wynns The Gables Cabernet Sauvignon, Coonawarra, SA	10	16	47
Alamos Malbec, Mendoza, ARG	10	16	47
Teusner 'Avatar' GSM, Barossa Valley, SA	-	-	62
Audrey Wilkinson Tempranillo, Hunter Valley, NSW	9	14	43
Wooring Tree Pinot Noir, Central Otago, NZ	-	-	92
Jim Barry 'The McRae Wood' Shiraz, Clare Valley, SA	-	-	85

## ROSÉ

	Small	Large	Bottle
Tempus Two Silver Series Rosé, South East Australia	8.5	13	38
La Vielle Ferme Cotes du Ventoux, Rhone, FR	10	16	47

# 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

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

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**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.