


STARTERS & SIDES	MAINS	SCHNITZELS & PARMAS	GRILL
GARLIC BREAD (V) 8 <i>ADD CHEESE</i> 2	CHICKEN SATAY SKEWERS (GF) 24 <i>w rice & your choice of sides</i>	CHICKEN SCHNITZEL 25 <i>served w your choice of sides & sauce</i>	<i>ALL STEAKS COOKED TO YOUR LIKING W YOUR CHOICE OF SAUCE & SIDES</i>
SOUP OF THE DAY (GF) 7.9 <i>see specials board for soup of the day</i>	ROAST OF THE DAY (GF) 24.5 <i>see chef's suggestions for today's roast. w roast & steamed vegetables & gravy</i>	CHICKEN PARMIGIANA 26.9 <i>classic parma served w your choice of sides</i>	300G PORTERHOUSE (GFO) 39
LEMON PEPPER CALAMARI 15.5 <i>w garden salad, lemon & tartare sauce</i>	SAUSAGES & MASH 23.5 <i>gourmet beef sausages w mashed potato, grilled onion, steamed vegetables & gravy</i>	BOLOGNESE PARMIGIANA 27.9 <i>topped with bolognese sauce & cheese, served w your choice of sides</i>	400G RUMP (GFO) 36
CHICKEN SATAY SKEWERS (GF) 14.5 <i>w satay sauce, rice & garden salad</i>	PORK BELLY (GFO) 29.5 <i>slow roasted w bbq plum sauce & your choice of sides</i>	OUTBACK PARMIGIANA 27.9 <i>the vic hotel's classic. bacon, egg, bbq sauce & cheese, served w your choice of sides</i>	PORK RIB EYE 280G 33
NACHOS (GF) (V) 12 <i>w cheese, salsa, sour cream & guacamole</i>	CHICKEN AVOCADO (GFO) 28.5 <i>grilled chicken breast topped w bacon, avocado & hollandaise sauce, served w your choice of sides</i>	SKINNY PARMA (GF) 24 <i>grilled chicken breast topped w freshly sliced tomato, feta cheese & spinach, served w your choice of sides</i>	SAUCES (GF) 2 <i>mushroom sauce, pepper sauce, garlic butter, pan gravy</i>
WEDGES (V) 11 <i>w sour cream & sweet chilli sauce</i> <i>ADD CHEESE & BACON</i> 4	ROASTED PUMPKIN RISOTTO (GF, V) 24 <i>cherry tomatoes, roast capsicum & spinach. topped with pine nuts & shaved parmesan</i>	BURGERS	
CHIPS 4	ADD CHICKEN 5	<i>ALL SERVED WITH SOFT MILK BUN, CHIPS & FRIED ONION RINGS</i>	
GARDEN SALAD (GF)(V) 4	ASIAN VEGGIE STIR FRY (V) 21 <i>seasonal vegetables tossed through plum & ginger sauce, w hokkien noodles</i>	BEEF BURGER 25 <i>w bacon, egg, lettuce, tomato, cheese & caramelized onion relish</i>	
SEASONAL VEGETABLES (GF)(V) 4	ADD CHICKEN 5	GRILLED CHICKEN BURGER 24 <i>w bacon, cheese, tomato, lettuce, onion & chipotle aioli</i>	
MASHED POTATO 4	ADD PRAWN 10	STEAK SANDWICH 26 <i>tender steak w egg, bacon, lettuce, tomato, cheese, beetroot, caramelized onion relish on toasted ciabatta</i>	
STEAMED RICE 3	ADD BEEF 9	KIDS MENU	
SALADS	BOLOGNESE (GFO) 22 <i>chefs recipe served w parmesan</i> <i>FETTUCCINE, PENNE, GF PENNE AVAILABLE</i>	KIDS CHEESEBURGER & CHIPS 9.5	
CAESAR SALAD 18 <i>cos lettuce, bacon, parmesan, croutons, poached egg & caesar dressing</i>	CARBONARA (GFO) 22 <i>bacon, onion, garlic & egg yolk in a cream sauce served w parmesan</i> <i>FETTUCCINE, PENNE, GF PENNE AVAILABLE</i>	KIDS PENNE BOLOGNESE (GFO) 9.5	
THAI BEEF SALAD 25 <i>marinated beef strips, rice noodle, lettuce, tomato onion, snow pea sprout with thai dressing</i>	AMATRICIANA 23 <i>salami, onion, roasted capsicum & bacon in a herb tomato sauce w a hint of chili & topped with parmesan cheese</i> <i>FETTUCCINE, PENNE, GF PENNE AVAILABLE</i>	KIDS GRILLED CHICKEN & CHIPS (GFO) 9.5	
GREEK SALAD 19 <i>lettuce, tomato, cucumber, onion, feta, olives, balsamic vinegar, olive oil</i> <i>ADD CHICKEN</i> 5 <i>ADD CALAMARI</i> 8 <i>ADD PRAWNS</i> 10		KIDS NUGGETS & CHIPS 9.5	
		KIDS FISH & CHIPS 9.5	
		SEAFOOD	
		FISH & CHIPS 24 <i>w your choice of sides & tartare sauce</i>	
		LEMON PEPPER CALAMARI 26 <i>w your choice of sides & tartare sauce</i>	
		THE VIC CATCH 29 <i>lemon pepper calamari, panko prawn, tempura scallops, beer battered fish fillet, w chips, salad & tartare sauce</i>	
		GARLIC PRAWNS (GF) 31 <i>in a creamy sauce w rice & garden salad</i>	
		MARKET FISH <i>please see the chef's special board</i>	
		FOOD ALLERGIES <i>Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame, wheat flour, eggs, fungi & dairy products. Patron requests will be catered to the best of our ability, but the decision to consume a meal is the responsibility of the diner.</i> 10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS (GF) GLUTEN FRIENDLY (V) VEGETARIAN (GFO) GLUTEN FRIENDLY OPTION	
			



THE VICH HOTEL