

## PIZZA

**CAPRICCIOSA 22**

shaved ham, mushrooms, olives, anchovies, mozzarella, napoli

**HAWAIIAN 22**

shaved ham, pineapple, mozzarella, napoli

**MARGARITA VEG 20**

napoli, cheese, oregano

**VEGETARIAN VEG 22**

mushrooms, peppers, zucchini, olives, onion, mozzarella, napoli

**MEXICANA 23**

salami, olives, peppers, chilli, mozzarella, napoli

**PROCUITTO 24**

prosciutto, bocconcini, rocket, mozzarella

**FOUR CHEESE VEG 22**

gorgonzola, bocconcini, parmesan, mozzarella

## VEGAN

**STUFFED CAPSICUM GF 24**

stuffed w/ arborio rice, seasonal vegetables & napoli sauce  
served w/ a garden salad

**VEGAN CHIPS GF 9**

beetroot, pumpkin, parsnip

**STUFFED EGGPLANT GF 24**

stuffed w/ arborio rice, seasonal vegetables & napoli sauce  
served w/ a garden salad

**LENTIL BURGERS GF 22**

homemade lentil burgers, served w/ steamed vegetables & rocket

Please advise wait staff of any dietary requirements

Out of respect for all diners, please ensure children are supervised

Vouchers are not to be used in conjunction with any meal promotions or specials.  
ie. Members buy one get one free, Senior meal's & Sunday's kids eat free.  
Vouchers include Lucky Charms, Trivia, Points for Play & any venue vouchers.

Only voucher eligible is a Hotel520 Gift Voucher

Please note that menu items may contain traces of nuts, egg, soy, wheat seeds and other allergens.  
Due to the nature of restaurant meal preparation, there is always the possibility of cross-  
contamination. As such, Hotel 520 is unable to guarantee the absence of allergens in menu items.

GF - Gluten Free   VEG - Vegetarian   VGN - Vegan



## SENIORS

**2 COURSE 18**

**3 COURSE 22**

### ENTRÉE

**SOUP OF THE DAY**

bread & butter

**SHRIMP COCKTAIL GF**

shrimp served w/ rocket salad & cocktail sauce

**LEMON PEPPER CALAMARI GF**

served w/ rocket salad & balsamic glaze, lemon & tartare

### MAINS

**BATTERED FLATHEAD**

chips, salad or vegetables, lemon & tartare sauce

**200GM PORTERHOUSE STEAK GF**

chips, salad or vegetables, w/ a choice of your sauce:  
pepper corn, mushroom, gravy

**ROAST OF THE DAY GF**

served w/ gravy, vegetables, mashed potato or chips, salad

**SPAGHETTI BOLOGNAISE**

slow cooked mince in a rich tomato sauce

**PENNE CARBONARA**

bacon, cream, spring onion

**FISH OF THE DAY GF**

vegetables, mashed potato or chips, salad

**GRILLED CHICKEN TENDERLOINS GF**

w/ creamy avocado sauce, chips & salad or vegetables

### DESSERT

**PAVLOVA**

cream, berry coulis

**VANILLA PANNACOTTA**

cream & passionfruit coulis

**CHOCOLATE MOUSSE**

rich mousse, whipped cream, strawberry

**CAKE OF THE DAY**

cream

## MAD MONDAY

Discounted Senior's Day

## 2 COURSE SENIOR MEALS FOR \$14

Discounted drinks & complimentary coffee

Available lunch & dinner



# bistro menu

STARTERS

GARLIC BREAD 7  
W/ CHEESE 8

BRUSCHETTA VEG 11  
topped w/ diced tomato, red onion, basil,  
shaved parmesan & balsamic glaze

DIPS VEG 14  
w/ turkish bread, capsicum, hommus,  
beetroot dip

SOUP OF THE DAY 9  
served w/ toasted bread

OYSTERS KILPATRICK GF 4.5 EA  
grilled bacon & worcestershire sauce  
served w/ lemon

OYSTERS NATURAL GF 3.5 EA  
w/ lemon & cocktail sauce

WEDGES 11  
served w/ sweet chilli & sour cream

GRILLED SAGANAKI VEG / GF 12  
w/ lemon & salad

ARANCINI OF THE DAY 12.5  
served w/ rocket salad & sauce

MEAT GRAZING BOARD  
FOR TWO 28  
variety of cold cut meats, pickled & chargrilled  
vegetables, assorted cheeses w/ toasted bread

VEGETARIAN GRAZING BOARD  
FOR TWO 24  
VEG / Vegan w/ no cheese  
variety of pickled & chargrilled vegetables,  
assorted cheeses w/ toasted bread

ENTRÉE LEMON PEPPER  
CALAMARI GF 12  
served w/ garden salad

CHICKEN SATAY SKEWERS GF 12  
two chicken skewers served on steamed rice

GRILLED PRAWN SKEWERS GF 13  
two grilled prawn skewers served  
on steamed rice

SALADS

CAESER SALAD 20  
baby cos, shaved parmesan, bacon, anchovies, croutons & soft boiled egg  
W/ CHICKEN 22 or W/ CALAMARI 24

WARM CHICKEN SALAD GF 20  
chicken, mixed salad w/ tomato, cucumber, red onion, olives & balsamic dressing

PEAR & PARMESAN SALAD GF 18  
rocket, pear & parmesan w/ a balsamic glaze

LAMB SALAD GF 24  
lamb fillet, cucumber, red onion, olive, tomato, fetta, rocket w/ yoghurt sauce

BEETROOT SALAD V / GF 22  
baby beetroot, rocket, olives, red onion, pumpkin & balsamic glaze (vegan)

LENTIL, QUINOA & SPINACH GF / VEG / VGN 22  
green lentil, quinoa, w/ baby spinach leaves, cherry tomatoes, w/ olive & lemon dressing

GREEK SALAD V / GF 18  
mixed leaves, tomato, cucumber, olives, onion & fetta cheese

SIDES

CHIPS VEG / GF 9  
served w/ tomato sauce & aioli

GARDEN SALAD GF / VEG / VGN 5  
mixed leaves, tomato, cucumber, olives, onion & carrots

SEASONED VEGETABLES GF / VEG / VGN 5  
steamed seasoned vegetables

MASHED POTATO V / GF 5  
creamy mashed potato & parsley

STEAMED RICE GF / VEG / VGN 5

PASTA & RISOTTO

CHOICE OF PASTA:  
SPAGHETTI, PENNE, GNOCCHI, PAPPARDELLE, RISOTTO,  
GLUTEN FREE OPTION

CHICKEN & MUSHROOM 26  
pan-fried chicken, mushroom & garlic in cream w/ parmesan cheese

BOLOGNAISE 24  
slow cooked mince w/ a rich tomato sauce

MARINARA 29  
selection of fresh seafood, cooked in garlic, fresh basil & olive oil

LASAGNA 24  
layered pasta, w/ béchamel & bolognaise sauce,  
topped w/ mozzarella & parmesan cheese

VEGETARIAN VEG 24  
a selection of mixed vegetables cooked in a napoli sauce

GORGONZOLA & WALNUTS VEG 26  
blue vein cheese, cooked w/ cream & garlic w/ parmesan & walnuts

TOSCANA 26  
pan fried salami, onion, capsicum, eggplant, bocconcini,  
fresh basil in a pink sauce

CARBONARA 25  
cream, bacon, garlic

CHICKEN, PUMPKIN & SUNDRIED TOMATO GF 27  
chicken pieces pan-fried w/ garlic, pumpkin, sundried tomatoes, spinach, pine  
nut, w/ vegetable stock & a touch of cream,

BROADBEAN & SPINACH VEG / GF 27  
cooked broad bean w/ garlic, in a cream sauce w/ parmesan & spinach

VEGETARIAN GF / VEG / VGN 27  
a selection of mixed vegetables cooked in a tomato sauce

WILD MUSHROOM VEG / GF 27  
a selection of mixed mushrooms, cooked w/ butter & garlic in a cream sauce,  
served w/ parmesan

MAINS

LEMON PEPPER CALAMARI GF 28  
served w/ chips, salad & tartare sauce

LAMB GYROS 31  
marinated lamb w/ greek salad, chips, lemon & pita bread

GRILLED SALMON GF 32  
grilled atlantic salmon served w/ chips, salad w/ a lemon butter sauce

BUTTER CHICKEN GF 29  
served on steamed rice, pappadum & roti bread

BEER BATTERED BARRAMUNDI 28  
served w/ chips, salad & tartare sauce

CHICKEN PARMIGIANA/SCHNITZEL 25  
crumbed chicken breast topped w/ ham, napoli sauce & mozzarella cheese,  
served w/ chips & salad

GARLIC PRAWNS GF 28  
pan-fried prawns, w/ garlic cream sauce served on steamed rice & rocket

CHILLI PRAWNS GF 28  
pan-fried prawns w/ chilli & napoli sauce served on steamed rice & rocket

FISH OF THE DAY GF MARKET PRICE  
served w/ chips & salad or vegetables

VEAL SCALLOPINI GF 29  
pan-fried veal scaloppini, w/ a cream & gravy mushroom sauce,  
served w/ chips & salad or vegetables

CHICKEN & AVOCADO GF 26  
grilled chicken breast w/ avocado & creamy garlic sauce,  
served w/ chips & salad or vegetables

MIXED GRILL GF 39  
grilled porterhouse, bacon, chipolata sausage, chicken tenderloin  
& lamb chop topped w/ a fried egg, served w/ chips

BBQ PORK RIBS GF 30  
slow cooked pork ribs in a bbq sauce served w/ chips & salad

GRILLED PORK & FENNEL SAUSAGE GF 26  
served on mashed potato w/ green beans & red wine jus

STEAKS

PORTERHOUSE 300G GF 36  
grilled to your liking served w/ chips & salad or vegetables

RIBEYE 350G GF 43  
grilled to your liking served w/ chips & salad or vegetables

SCOTCH FILLET 300G GF 42  
grilled to your liking served w/ chips & salad or vegetables

SAUCES: mushroom, pepper, garlic butter, gravy 3.5 FOR EXTRA

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KIDS MENU FOR CHILDREN UP TO 12 YEARS

Includes a glass of soft drink only, choice of meal & ice-cream cup

FISH & CHIPS 12      MINI SAUSAGES 12  
CHICKEN TENDERS 12      PENNE BOLOGNAISE 12  
CHICKEN NUGGETS 12

Children’s special prices apply to children only  
Adults are welcome to order from the children’s menu at a cost of \$18