

Marlo Hotel Menu

Small Plates & Share Food

Chunky chips \$10 (V, GF)
with herb salt and black garlic aioli

Wild Rye Bakery garlic Turkish bread \$12 (V)

Fried chicken breast \$18 (GF)
In a crispy flour coating tossed in lime & buffalo sauce
with coleslaw salad and chipotle mayo

Lime and chilli fried calamari \$18 (GF)
with miso mayonnaise dressing, cucumber, herb, and sesame salad

Spiced potato wedges \$12 (V, GF)
with sweet chilli & sour cream

Add bacon, cheese, tomato & avocado \$18

Lakes Entrance flathead tacos \$24
with, tomato, corn and cabbage salsa, avocado & chipotle aioli

Pambula oysters
½ Dozen natural \$19 (GF)
Dozen natural \$30 (GF)
½ Dozen Kilpatrick \$23 (GF)
Dozen Kilpatrick \$35 (GF)



Wine Pairing Suggestion

G.H Mumm, or
Stoneleigh Marlborough
Sauvignon Blanc

Between Bread

Beef burger

with maple bacon, lettuce, tomato, vintage cheddar cheese, jalapeno relish on a Wild Rye Turkish bun. Served with chips

\$24

Fried chicken burger

with cheese, tangy slaw, and chipotle aioli on a soft milk bun. Served with chips

\$24

Beetroot & quinoa burger

with avocado, lettuce, tangy vegan slaw & hummus. Served with chips

\$24 (V)

Local Beer Pairing Suggestion:

Sailors Grave Draught



In a Bowl

Warm autumn salad

with maple bacon, parsnip puree, zucchini, pumpkin, potato, roast onion, beetroot, spinach, herbs, goats cheese, tomato, roasted nuts and sherry garlic butter.

\$24 (GF)

Add chicken

\$30

South American buddha bowl

With quinoa, corn, chickpeas, tomatoes, chilli lime dressing, leaves, nuts, kale, sweet potato and avocado. Served with sour cream, fried tortillas and lime

\$24 (V)

Add Chicken

\$30

Add Salmon

\$36

Char grilled calamari

with a Thai tomato, cucumber, and herb salad with miso mayo and nuts

\$30

Seafood chowder

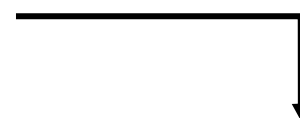
with prawns, calamari, scallops, mussels, bacon, and potato. Served with garlic bread

\$30

Seafood linguine

with prawns, calamari, scallops, mussels, tomato, herbs and a creamy garlic sauce

\$30



Local Wine Pairing Suggestion:

Tambo Gippsland Lakes
Chardonnay, or

Myrtle Point Chardonnay



The Main Affair

Beer battered gummy

with rosemary & garlic chips, salad, and tartare sauce

½ size serving

Chicken schnitzel

with rosemary & garlic chips, salad, and a choice of sauce

½ size serving

Chicken parmigiana

with rosemary & garlic chips and salad

½ size serving

Roast of the day

with roast vegetables, greens, gravy, and condiments.

See specials board for today's choice

Lamb cutlets

crumbed in house with herbs & parmesan. Served with creamy mash potato, parsnip puree, broccolini, zucchini, tomato, spinach and herbs.

350g Black Angus scotch fillet steak

cooked to your liking with your choice of chips and salad, or vegetables and mash with a selection of sauces

Snowy River T bone steak

cooked to your liking with your choice of chips and salad, or vegetables and mash with a selection of sauces

Grilled salmon fillet

with creamy mash potato, hollandaise, beetroot, tomato, goats cheese and herb salad

\$28.5

\$18.5

\$25

\$17.5

\$28.5

\$18.5

\$28

\$38

\$46(GF)

\$40(GF)

\$36 (GF)



Beer Pairing Suggestion:

Sailors Grave Draught, or

Carlton Draught



Local Wine Pairing Suggestion:

Tambo Gippsland Lakes Cabernet Sauvignon, or

Myrtle Point Pinot Noir

Marlo Hotel makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. While we label gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. Patrons are encouraged to their own satisfaction, to consider this information in light of their individual requirements and needs

Kids Meals

I don't want that Nuggets & chips	\$10	I don't care Calamari rings & chips	\$12
I want to go home Kids fish & chips	\$12	I'm not hungry Bolognese pasta with cheese	\$10
I want McDonalds Kids beef burger with tomato sauce and cheese on a milk bun and chips	\$15		
I thought you said you were full Kids ice cream on a stick	\$3		

Sides

Garden salad of tomato, cucumber, capsicum, onion, assorted leaves and honey mustard dressing	\$6 (V)
Mixed vegetables of potato, pumpkin, onion, broccoli, zucchini, green beans, and spinach	\$8 (V,GF)
Creamy mashed potato	\$5 (V,GF)

Sauces

Gravy (v) Dianne (V, GF)	Black Garlic Butter (V,GF) Pepper (V)	Mushroom (V) Seafood \$10 (GF)
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Sweets

Ice cream sundae	\$12
Chocolate mousse	\$7.5
Sticky date pudding	\$15
Served with butterscotch sauce & ice-cream	
Drumstick	\$5
Billabong/Paddle pop	\$3

Please see our cake fridge for a selection of daily specials

Coffee

Cappuccino	\$4.20
Latte	\$4.20
Long Black	\$3.50
Short Black	\$3.50
Spiced or Vanilla Chai Latte	\$4.20
Hot Chocolate	\$4.20
Selection of Herbal Teas	\$4.20
Milkshake	\$6.50

Chocolate, Strawberry,
Vanilla, Blue Heaven or Banana



Alcoholic Beverages

SPARKLING WINES

	GLASS	BOTTLE
Angas Brut NV [South Australia]	7	28
Piccolo Dunes & Greene [South Australia]	8.5	
Jansz Premium Cuvee [Tasmania]		40
Redbank Prosecco (King Valley Vic.)		35
T/Gallant Sparkling Prosecco [Victoria]		34

CHAMPAGNE

G.H Mumm [Fr]		89.9
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WHITE WINES

	GLASS	BOTTLE
House White –Hartogs Plate Moscato [S.A]	7	28
Pewsey Vale Riesling [Eden Valley South Australia]	8	32
Secret Stone Pinot Gris [NZ]	8	32
Innocent By Stander Pinot Gris		34
Yalumba Y Pinot Grigio [South Australia]	7.5	30
House White –Rothbury Sav Blanc [Eastern Austrlia]	7	28
Stoneleigh Marlborough Sauvignon Blanc [NZ]	8	32
House White –Rothbury Chardonnay [Eastern Australia]	7	28
Yalumba Organic Chardonnay (S.A)		36

Local White Wines- Myrtle Point Selection Gippsland Lakes

Myrtle Point Chardonnay [Gippsland Vic]		35
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Local White Wines- Tambo Wines

Tambo Gippsland Lakes Chardonnay [Gippsland Vic]	9	36
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RED WINES

	GLASS	BOTTLE
Yealands Estate Pinot Noir [Marlborough NZ]	7.5	30
Oyster Bay Pinot Noir [NZ]		34
House Red – Yellow Tail Merlot [Yenda NSW]	7	26
House Red – Yellow Tail Cab Sauv [Yenda NSW]	7	26
Wirra Wirra Church Block Cab Sav Shiraz Merlot [S.A]		39
St Hugo Cabernet Sauvignon [Coonawarra S.A]		64
Wyndham Bin 555 Shiraz [NSW]	7.5	30
Pepperjack Shiraz [Barossa S.A]		39

ROSE

Jacobs Ck Le Petit Rose [South Australia]	7.5	30
Squealing Pig Rose [New Zealand]		

LOCAL ROSE WINES- Myrtle Point Selection Gippsland Lakes

Myrtle Point Rose 2019 (Gippsland Vic)

9

35

LOCAL RED WINES – Tambo Wines

Tambo Gippsland Lakes Cabernet Sauvignon [Gipps Vic]

35

LOCAL RED WINES - Myrtle point Vineyards Gippsland Lakes

Myrtle Point Shiraz [Gippsland Vic]

9

35

Myrtle Point Pinot Noir [Gippsland Vic]

36

Premium Spirits

30ml

Grey Goose Vodka

10

Roku Gin

10

Tanqueray No.10 Gin

12

Patron XO Coffee Tequila

10

Talisker Scotch Whisky

15

Laphroaig Scotch Whisky

15