

## ENTRÉE

GARLIC BREAD ADD CHEESE + \$2.5	\$10
SWEET POTATO CHIPS Served with garlic aioli	\$13
ARANCINI BALLS (V) Mushroom & white wine arancini, served with garlic aioli	\$16
PANKO PRAWNS Served with garlic aioli	\$16
NACHOS (V) Salsa, avocado, sour cream, jalapeños, corn chips & cheese	\$19
<b>CHICKEN WINGS</b> Half kilo or 1kg marinated in a Smokey Texan BBQ Sauce	\$17 / \$23

## SALADS

CAESAR SALAD (GFO) Cos lettuce, crispy bacon, anchovies & croutons tossed in a creamy Caesar & anchovy dressing, topped with shaved parmesan & a poached egg ADD CHICKEN + \$6	\$22
<b>CALAMARI SALAD</b> Lemon pepper calamari flash fried, resting on a salad of baby spinach, lettuce, red onion, roasted capsicum, tomato, cucumber & olives, dressed with balsamic vinegarette	\$28
WARM CHICKEN SALAD (GF) (V) Grilled chicken resting on a salad of baby spinach, roasted capsicum, red onion, olives, cucumber & parmesan cheese, dressed with a balsamic	\$28

## PARMAS

vinegarette

<b>CHICKEN PARMA</b> Crumbed chicken schnitzel with ham, Napoli & melted cheese blend, served with a garden salad & chips or vegetables and your choice of sauce	\$29
<b>BOLOGNESE PARMA</b> Crumbed chicken schnitzel with bolognese sauce & melted cheese blend, served with a garden salad & chips or vegetables	\$31
HAWAIIAN PARMA Crumbed chicken schnitzel with ham, pineapple, Napoli & melted cheese blend, served with a garden salad & chips or vegetables	\$31
AUSSIE PARMA Crumbed chicken schnitzel with ham, bacon, fried egg, Napoli & melted cheese blend, served with a garden salad & chips or vegetables	\$32
<b>MEXICAN PARMA</b> Crumbed chicken schnitzel with salsa, guacamole, sour cream, jalapenõs & melted cheese blend, served with a garden salad & chips or vegetables	\$32
<b>SOUTHERN PARMA</b> Crumbed chicken schnitzel with bacon, BBQ sauce & melted cheese blend, served with a garden salad & chips or vegetables	\$32

## MAINS

<b>CHICKEN SCHNITZEL</b> Crumbed chicken breast, cooked golden brown & served with a garden salad & chips or vegetables and your choice of sauce	\$26
<b>GRILLED CHICKEN BURGER</b> Grilled chicken topped with avocado cream, lettuce, tomato, bacon, onion & topped with our special sauce on a warmed Turkish roll	\$26
<b>JUNCTION BEEF BURGER</b> 2 Homemade beef patties topped with bacon & cheddar cheese, served with our special sauce, tomato relish, beetroot, lettuce, tomato & egg on a warmed Turkish roll	\$26
<b>LEMON PEPPER CALAMARI</b> Coated in semolina & lemon pepper seasoning, flash fried & served with a garden salad, chips, lemon & confit garlic aioli	\$26
<b>ROAST OF THE DAY (GF)</b> Please see our specials board or speak to our friendly staff	\$26
<b>MEDITERRANEAN MEATBALLS (GFO)</b> Mediterranean lamb meatballs, served with steamed arborio rice, salad, Turkish bread and raita	\$28
BATTERED OR GRILLED FISH & CHIPS (GFO) Served with chips & salad or vegetables, lemon & tartare sauce	\$29
<b>CHICKEN SCALLOPINI (GF)</b> Pan seared chicken with onions, garlic, seeded mustard & mushrooms in a creamy white wine sauce, served on buttery mash with steamed broccolini	\$30
<b>STEAK SANDWICH</b> 150g scotch fillet steak with cheddar cheese, caramelised onion, bacon, beetroot, lettuce, tomato, egg, tomato relish & BBQ sauce on a warmed Turkish roll	\$30
BUTTER CHICKEN (GFO) Indian style slow cooked thigh fillet, cooked in a cream, tomato & cashew sauce, served with bread, white rice, papadum & raita	\$32
<b>SALMON (GF)</b> Seared salmon fillet on a bed of buttery mash, served with a side of greens topped with hollandaise sauce	\$32

#### POLLO WITH MUSHRC Pan fried mushroom & chicke **PUMPKIN & FETA RISC** Pan fried onion & garlic, tosse arborio rice, in a Napoli based pumpkin seeds PASTA ZUCCA (V) Roasted butternut pumpkin & & onion tossed with pinenuts & crumbed feta cheese

12 YEARS & UNDER | COMES WITH A FREE SOFT DRINK & DESSERT

#### MAIN

CHICKEN PARMA/SCHNITZEL & CHIPS	\$13
CHICKEN NUGGETS & CHIPS	\$13
CHEESEBURGER	\$13
BATTERED OR GRILLED FISH & CHIPS (AGF)	\$13
SPAGHETTI BOLOGNESE	\$13
ROAST OF THE DAY WITH VEGETABLES	\$13

#### DESSERT

SCOOP OF ICE CREAM WITH TOPPING FROG IN A POND

STICKY DATE PUDDING Served with your choice of ice cr

CAKE OF THE DAY Served with your choice of ice cr

AFFOGATO Served with vanilla ice cream & your choice of Baileys, Kahlua or Frangelico

GRAVY | MUSHROOM GRAVY | RED WINE JUS | HOLLANDAISE

#### GRILL COOKED TO YOUR LIKING, SERVED WITH CHIPS & SALAD OR VEGETABLES & YOUR CHOICE OF SAUCE 120 DAY GRAIN FED BEEF \$34 RUMP STEAK (300G) (GFO) PORTERHOUSE STEAK (300G) (GFO) \$40 SCOTCH FILLET (300G) (GFO) \$45

## PASTA

CHOICE OF SPAGHETTI, FETTUCINE OR PENNE	
<b>BOLOGNESE</b> Homemade beef bolognese with a rich tomato sugo & shaved parmesan cheese	\$24
<b>CARBONARA</b> Pan fried onion, garlic & bacon, combined with a creamy white wine, egg & parmesan sauce	\$24
POLLO WITH MUSHROOM Pan fried mushroom & chicken, combined with cream, basil, pesto & cheese	\$24
<b>PUMPKIN &amp; FETA RISOTTO (GF) (V)</b> Pan fried onion & garlic, tossed with baby spinach & fresh thyme through arborio rice, in a Napoli based sauce, finished with shaved parmesan & pumpkin seeds	\$25
<b>PASTA ZUCCA (V)</b> Roasted butternut pumpkin & zucchini with baby spinach, sundried tomatoes, & onion tossed with pinenuts & crumbed feta cheese	\$28

## KIDS

## DESSERTS

cream or whipped cream	\$10
	\$10
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your choice of Poileye, Kablus or Francelias	<i></i>

## **SAUCES**

PEPPER GRAVY   GARLIC BUTTER	\$2.50
GARLIC AIOLI	

## **SENIORS**

AVAILABLE EVERY DAY 1 COURSE \$17 | 2 COURSE \$19 | 3 COURSE \$22

ENTREE

SOUP OF THE DAY GARLIC BREAD

#### MAIN

BATTERED OR GRILLED FISH & CHIPS (GFO) Served with chips & salad or vegetables, lemon & tartare sauce

BOLOGNESE Homemade beef bolognese with a rich tomato sugo, spring onions & shaved parmesan cheese & your choice of pasta

#### CARBONARA

Pan fried onion, garlic & bacon, combined with a creamy white wine, egg & parmesan sauce & your choice of pasta

CHICKEN SCHNITZEL Crumbed chicken breast, cooked golden brown & served with a garden salad & chips or vegetables

CHICKEN PARMA Crumbed chicken schnitzel with ham, Napoli & melted cheese blend, served with a garden salad & chips or vegetables

LEMON PEPPER CALAMARI Coated in semolina & lemon pepper seasoning, flash fried & served with a garden salad, chips, lemon & confit garlic aioli

PUMPKIN & FETA RISOTTO (GF) (V) Pan fried onion & garlic, tossed with baby spinach & fresh thyme through arborio rice, in a Napoli based sauce, finished with shaved parmesan & pumpkin seeds

ROAST OF THE DAY (GF) Please see our specials board or speak to our friendly staff

BEEF BURGER Homemade beef patties topped with bacon & cheddar cheese, served with our special sauce, tomato relish, beetroot, lettuce, tomato & egg on a warmed Turkish roll

#### MAIN \$20 | 2 COURSE \$22 | 3 COURSE \$25

MEDITERRANEAN MEATBALLS Mediterranean lamb meatballs, served with steamed arborio rice, salad, Turkish bread and raita MAIN \$20 | 2 COURSE \$22 | 3 COURSE \$25

BUTTER CHICKEN (GFO) Indian style slow cooked thigh fillet, cooked in a cream, tomato & cashew sauce, served with roti bread, saffron rice, papadum & raita MAIN \$22 | 2 COURSE \$24 | 3 COURSE \$27

#### CHICKEN SCALLOPINI (GF)

Pan seared chicken with onions, garlic, seeded mustard & mushrooms in a creamy white wine sauce, served on buttery mash with steamed broccolini MAIN \$22 | 2 COURSE \$24 | 3 COURSE \$27

DESSERT SENIOR CAKE OF THE DAY

# THE JUNCTION HOTEL

## **BISTRO HOURS**

#### LUNCH

EVERY DAY | 11:00AM - 2:30PM

### DINNER

SUNDAY - THURSDAY | 5:00PM - 8:30PM FRIDAY - SATURDAY | 5:00PM - 9:00PM

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\*\*\* A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS \*\*\*

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 seeds, wheat flour, eggs, fungi and dairy products so there may be traces of these ingredients. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option

