

# INTERNATIONAL hotel



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## LUNCH MENU (served from 11.00am –2.30pm)

<b>MSA Rump 250gm</b> (gf) Centre cut of the hindquarter, the most flavoursome of the prime steaks, tender <u>w</u> firm texture 100% certified MSA grass fed yearling beef from SEQ & Northern Rivers	<b>15.0</b>
<b>Angel Bay Beef Burger</b> Prime grain fed beef pattie, bacon, egg, pineapple, lettuce, tomato, cheese & beetroot	<b>14.0</b>
<b>Steak Sandwich</b> Tender juicy steak, lettuce tomato, egg, bacon, cheese, BBQ & onion jam	<b>14.0</b>
<b>Chicken Club Panini</b> Cajun chicken, bacon, lettuce, avocado, & tomato on toasted panini <u>w</u> herb aioli	<b>14.0</b>
<b>Cotoletta Roll</b> Pork schnitzel parmi <u>w</u> salad on panini, baked in our wood fire pizza oven	<b>15.0</b>
<b>Chicken Schnitzel</b> Golden breast schnitzel served <u>w</u> your choice of sauce	<b>15.0</b>
<b>Vegetarian Nachos</b> Organic corn chips, red kidney beans, guacamole & fresh tomato salsa topped <u>w</u> melted mozzarella & sour cream	<b>14.0</b>
<b>MYO Grilled Chicken Fajita</b> (lh) Tex mex chicken strips <u>w</u> fresh lettuce, tomato, guacamole & salsa	<b>14.0</b>

**All our lunch meals are served w salad & fries**

**PLEASE VIEW OUR SPECIALS ON OUR DAILY SPECIALS BOARD**

gf = Gluten Friendly / v = Vego Friendly / lh = Light & Healthy / cf = Chef Favorites  
Please do not hesitate to discuss with our staff any of your dietary or special requirements.

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## ALL DAY MENU (served between 11.00am - 2.30pm & 5.30pm - 8.30pm)

### BREADS

<b>Garlic &amp; Herb Bread</b>	9.0
Traditional herb & garlic pizzetta topped <u>w</u> melted mozzarella	
<b>Cob Loaf</b>	9.0
Warm cob loaf served <u>w</u> salted butter & balsamic olive oil dipping sauce	
<b>Bruschetta Forno</b>	9.0
Ripe tomato, fresh basil on our own wood fired garlic pizza crust topped <u>w</u> crumbled parmesan & balsamic glaze	
<b>Trio of dips International Style</b>	12.0
Pizza crust slices topped <u>w</u> our daily selection of fresh dips	

All our breads servings recommended for 2 people

### STARTERS & ENTREES

<b>Oysters</b> (gf)	
Mix"n"match oysters for \$1.0 per dozen extra	
<b>Natural</b>	(6) 15.0
Plump pacific shucked oysters served <u>w</u> lemon wedges	(12) 26.0
<b>Kilpatrick</b>	(6) 16.0
Plump pacific shucked oysters topped <u>w</u> bacon & chef's special kilpatrick sauce	(12) 28.0
<b>Lemon Pepper Calamari</b>	entree 15.0
Flash fried tender calamari dusted in salt & lemon pepper, served <u>w</u> lime & wasabi aioli	main 24.0
<b>Garlic Tiger Prawns</b>	entree 17.0
Pan fried tiger prawns over steamed rice pilaf in garlic, white wine & herb cream	main 26.0
<b>Buffalo Wings</b>	12.0
Hot n Spicy chicken wings served <u>w</u> aioli & fresh tomato salsa	
<b>Entrée Sampler</b> (serves 2)	19.0
Selection of calamari, wings, pizza crust w dips & bruschetta	

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## SALADS

<b>Thai Beef Salad</b> (lh)	18.0
Tender strips of grain fed beef tossed <u>w</u> fresh greens, cashews, crispy noodles drizzled <u>w</u> sweet chili & lime coriander dressing	
<b>Caesar Salad</b> (lh)	16.0
Cos lettuce, sweet bacon, garlic croutons, shaved parmesan, soft boiled egg & light anchovy aioli dressing	
<u>w</u> Cajun chicken strips	18.0
<u>w</u> Lemon pepper calamari	19.0
<u>w</u> Garlic prawns	22.0
<b>Roast Pumpkin &amp; Rocket Salad</b> (lh)	17.0
Tossed <u>w</u> fresh pear, parmesan, pine nut, pancetta, & haloumi <u>w</u> white balsamic dressing	

## PASTA

<b>Chicken Fettuccini</b>	20.0
Chicken, bacon, snow peas tossed in light white wine, parmesan & herb cream sauce	
<b>Prawn Linguini</b>	24.0
Plump prawns <u>w</u> a hint of chili & garlic <u>w</u> roasted capsicum & fresh asparagus tossed in a light tomato sauce	
<b>Tortellini Fungi</b> (v)	19.0
Mixed mushrooms sautéed in garlic <u>w</u> baby spinach, sundried tomatoes, pecans in a light pesto cream sauce topped <u>w</u> shaved parmesan	
<b>Risotto Pollo</b>	20.0
Garlic chicken, mushrooms & green pea risotto	

## PIZZA

<b>Hawaii Five O</b>	19.0
Legendary leg ham, pineapple & golden mozzarella on a napoli base	
<b>Mostly Meat</b>	22.0
Leg ham, pepperoni, salami & chorizo <u>w</u> smokey bbq sauce topped <u>w</u> herbs, capsicum & mozzarella	
<b>El-Supremo El Forno</b>	22.0
Italian pizza <u>w</u> the lot including garlic & anchovies	
<b>The Subcontinent</b>	22.0
Tandoori chicken, capsicum, cashews <u>w</u> melted mozzarella & minted yoghurt	
<b>Pumpkin Patch</b> (v)	20.0
Roasted pumpkin, sundried tomatoes, garlic, spinach, black olives & crumbled feta	
<b>Wholly Moly</b>	22.0
Ground beef, sliced tomato, red beans, & jalapenos topped <u>w</u> sour cream swirl	
<b>Earth' n' Sea</b>	24.0
Prawns, chorizo, roasted peppers, baby spinach, capers & red onion	

All our pizzas are cooked in our authentic wood fired oven  
Pizza bases are available gluten friendly on request

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## CHEF'S SIGNATURE SELECTION

<b>Vegetable Tarte Tatin</b> (v) Freshly baked vegetable pie turned upside down to reveal caramelised roasted vegetables	20.0
<b>Lamb Shank Pie</b> (cf) Twice cooked lamb shank baked into a puff pastry pie <u>w</u> creamy mash & delicious pan juices	24.0

## MAINS

<b>Chicken Parmigiana</b> Chicken breast schnitzel topped <u>w</u> napoli, shaved leg ham & golden mozzarella	20.0
<b>Queenslander Parm</b> Traditional parmigiana <u>w</u> juicy golden pineapple	21.0
<b>Parmigianino Supreme</b> Topped <u>w</u> pesto, napoli, shaved salami, black olives & melted mozzarella	22.0
<b>Pork Cotoletta</b> Pork schnitzel topped <u>w</u> apple mint sauce served <u>w</u> fries & salad	25.0
<b>Crispy Skinned Salmon</b> Served on stir-fry ginger & sesame noodles <u>w</u> baby bok choy & soy glaze <u>w</u> side salad	26.0
<b>Pecan Chicken</b> Tender chicken strips crumbed <u>w</u> pecan nuts topped <u>w</u> avocado & hollandaise	24.0
<b>Seafood Basket</b> Basket of golden fried calamari, prawns, beer battered fish & scallops served <u>w</u> crunchy chips, tartare & side salad	26.0
<b>Fish &amp; Chips</b> Panko crumbed flounder served <u>w</u> crunchy chips, aioli & side salad	20.0

**Main meals are served w salad & fries**

## SIDES & EXTRAS

<b>Wedges <u>w</u> sour cream &amp; sweet chili</b>	7.0
<b>Chips <u>w</u> aioli</b>	6.0
<b>Side of vegetables</b>	4.0
<b>Crispy onion rings</b>	5.0
<b>Baked potato</b>	3.0

## DESSERTS

**Please ask our friendly wait staff for our fresh selections.**

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## FROM THE BUTCHER'S BLOCK

The International Hotel is proud to present our steak lover's menu. This selection has been carefully hand graded by highly experienced and qualified butchers. Our steak selection consists of grass and grain fed Premium cattle. Our grain fed cattle has grazed on lush pastures and finished on a minimum of 100 days of grain feeding. This produces a well marbled meat that ensures tenderness with a milder, nuttier flavour than our completely grass fed product which produces a rich, full flavoured meat which is perfect for lovers of great steak.

<b>MSA Rump 450gm</b>	<b>28.0</b>
Centre cut of hindquarter, the most flavoursome of the prime steaks, tender <u>w</u> firm texture 100% certified MSA grass fed yearling beef sourced from SEQ & Northern Rivers	
<b>MSA Rib Fillet 300gm</b>	<b>29.0</b>
Forequarter cut <u>w</u> characteristic fat line around the eye, tender moist <u>w</u> sweet mid range flavour 100% certified MSA grass fed yearling beef sourced from SEQ & Northern Rivers	
<b>Platinum T-Bone 400gm</b>	<b>28.0</b>
Forequarter cut <u>w</u> tenderloin on the bone to deliver great flavour Minimum 100 day grain fed Angus Hereford cross YG sourced from central & northern QLD	
<b>Gold Eye Fillet 200gm</b>	<b>29.0</b>
Our most tender cut of beef <u>w</u> a full bodied flavour profile 100% grass fed Hereford YG sourced from SEQ & Northern Rivers	
<b>Fillet Mignon 200gm</b>	<b>30.0</b>
Our most tender cut of beef, a full bodied flavor profile wrapped in smoked bacon 100% grass fed Hereford YG sourced from SEQ & Northern Rivers	

**All our steaks are cooked on our flame grill to your preference & served w your choice of sauce**

<b>Steak Sauces - extra serve</b>	<b>1.0</b>
Mushroom, Pepper, Dianne, Béarnaise, Chili, Gravy, Garlic Butter	

**Steaks are served with**  
Mini Caesar, garden salad or vegetables & chips or baked potato

**Gourmet mustards**  
Seeded, Dijon, Hot English & Horseradish

<b>Steak Toppers</b>	
Garlic Prawns	<b>6.0</b>
Lemon Pepper Calamari	<b>4.0</b>
Crispy Onion Rings	<b>3.0</b>

### COOKING GRADES

<b>Blue:</b>	Sealed on the outside while steak is at room temperature
<b>Rare:</b>	Sealed on the outside to grey brown, red centre still very bloody
<b>Medium Rare:</b>	Maintains a medium red strip in the centre with grey edges
<b>Medium:</b>	Maintains a medium pink centre with grey edges
<b>Medium Well:</b>	Grey from the edge with a slight pink centre
<b>Well Done:</b>	Very firm with a little juice, grey throughout

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## BEVERAGES

### COLD BEVERAGES

#### **Draught Beers**

Hahn Premium Light (2.6%), Hahn Super Dry (3.5%), James Boags (4.6%), Tooheys New (4.6%), Tooheys Extra Dry (5.0%), XXXX Bitter (4.6%), XXXX Gold (3.5%), Heineken (5.0%), James Squire 150 Lashes (4.2%), Tooheys 5 Seeds Cider (5.0%)

#### **Microbrewery Draught Beers**

Noble Pilsner (4.6%), Belgian Gold (3.5%), Indian Chief (4.6%), Irish Red (5.00%), Geronimo (7.5%)

#### **Domestic Beers Bottled**

Cascade Premium Light (2.6%), Pure Blonde (4.6%), Tooheys Old (4.4%), Great Northern Lager (4.2%)

#### **Premium Beers Bottled**

Crown Lager (4.9 %), James Boags Premium (5.0%), Coopers Pale Ale (4.5%), Little Creatures White Rabbit (4.5%)  
Fat Yak Pale Ale (4.7%)

#### **Imported Beers Bottled**

Corona (4.6%), Becks (5.0%), Stella Artois (5.0%), Heineken (5.0%), Peroni (5.0%)

#### **Ciders Bottled**

Magners (4.5%), Bulmers (4.7%), Bulmers Pear (4.7%), Tooheys 5 Seeds (5.0%), Pipsqueak Best Cider (5.2%), Strongbow Original (5.0%), Strongbow Dry (5.0%), Dirty Granny (5.5%)

### HOT BEVERAGES



Espresso Short or Long	3.5
Machiato	4.0
Cappuccino	4.0
Flat White	4.0
Latte	4.0
Chai Latte	4.0
Hot Mocha	4.5
Hot Chocolate	4.5
English Breakfast Tea	3.5
Chai Tea	3.5

#### **Extras**

Mug - upsize from a cup	0.5
Takeaway	3.5

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## WINE LIST

	Region	Vintage	Glass	Bottle
<b>SPARKLING</b>				
Omni Piccolo	Adelaide Hills, SA	N/V	N/A	8.0
Hardy's The Riddle Sparkling	South Eastern Australia	N/V	5.5	20.0
Grandin	Loire, France	N/V	N/A	29.0
<b>WHITE WINES</b>				
<b>House</b>				
Hardy's The Riddle Chardonnay	South Eastern Australia	N/V	5.5	20.0
Hardy's The Riddle Sauvignon Blanc	South Eastern Australia	N/V	5.5	20.0
Hardy's The Riddle Late Harvest (sweet)	South Eastern Australia	N/V	5.5	20.0
<b>Other</b>				
Thomas Mitchell Semillon Sauvignon Blanc	Barossa Valley, SA	2010	6.0	22.0
St Hallett Classic Dry White	Barossa Valley, SA	2008	6.5	25.0
Wither Hills Kapuka Sauvignon Blanc	Marlborough, NZ	2011	7.5	29.0
Henley & Byard Sauvignon Blanc	Adelaide Hills, SA	2011	7.5	31.0
Sticks Pinot Grigio	Yarra Valley, VIC	2011	8.5	35.0
Sticks Chardonnay	Yarra Valley, VIC	2009	8.5	35.0
<b>RED WINES</b>				
<b>House</b>				
Hardy's The Riddle Cabernet Merlot	South Eastern Australia	N/V	5.5	20.0
Hardy's The Riddle Shiraz Cabernet	South Eastern Australia	N/V	5.5	20.0
<b>Other</b>				
St Hallett Classic Barossa Shiraz	Barossa Valley, SA	2009	6.5	25.0
Cartel Cabernet Sauvignon	Coonawarra, SA	2009	7.0	28.0
Slurpy Puppy GSM	Barossa, SA	2009	7.5	29.0
Capel Vale Debut Cabernet Merlot	Margaret River, WA	2009	8.0	32.0
Mojo Shiraz	Barossa Valley, SA	2010	8.0	34.0
Knappstein Shiraz	Clare Valley, SA	2006	8.5	35.0
Sticks Pinot Noir	Yarra Valley, VIC	2010	8.5	37.0

All vintages are subject to change based on availability.

International Hotel promotes the responsible service of alcohol.

Enjoy our beverage selection in moderation.