

# MADDIES

AT

# Kingston | Hotel

**PLEASE NOTIFY US OF ANY DIETARY REQUIREMENTS**

**W** [kingstonhotel.com.au](http://kingstonhotel.com.au)

**PH** 6295 0123

**A** 73 Canberra Avenue, Griffith

## STARTERS / TO SHARE

Garlic Bread **V** \$6

Cheesy garlic bread **V** \$7

Sydney Rock Oysters ½ doz natural \$17.5, doz natural \$35  
½ doz Kilpatrick \$18.5, doz Kilpatrick \$36

Olives marinated in our own blend of garlic, rosemary, bay leaves & hint of chilli, house-made hummus & beetroot dips, toasted Three Mills Bakery Ciabatta **V** \$18

**Vegan** popcorn cauliflower \$12

Sichuan pepper calamari \$14 / as main with fries \$22

French onion soup, cheesy garlic crouton **V** \$12

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## PUB FAVOURITES

Chicken schnitzel, chips, salad \$23.9 / make it a **Vegan** schnitzel \$23

Choice of sauce – pepper, dianne, mushroom, gravy, more than 2 sauces add \$1 each

Chicken parma, schnitzel topped w/ Napoli sauce, leg ham, mozzarella, chips & salad \$26

Pork schnitzel, Panko crumbed pork, sweet potato mash, Parmesan & rocket salad \$26

Chicken avocado, grilled chicken breast, fresh avocado, Swiss cheese, hollandaise sauce, chips & salad \$26 / add bacon \$2.50

Chunky steak pie, mash & seasonal vegetables \$23

Steak & kidney pie, mushy peas, mash & gravy \$23

Gnocchi primavera, pumpkin, sundried tomato, baby spinach, creamy pesto sauce, Grana Padano **V** \$21 add chicken \$3.2

Beer battered flathead fillets, chips, coleslaw, house-made tartare sauce \$24.5

Bangers and mash, trio of beef sausages, creamy mash,  
seasonal vegetables, red wine jus  
**GF on req** \$25

Twice cooked bbq pork ribs, chargrilled rack in mild or spicy house made BBQ sauce,  
potato wedges, coleslaw, sweet chilli and sour cream ½ rack \$25 / full rack \$35.9

Salmon fillet, mash, seasonal vegetables, caper butter sauce **GF on req** \$26

Kingo burger, house made pattie, bacon, tasty cheese, sweet gherkins, caramelised  
onion, tomato, lettuce, house made BBQ aioli on a Three Mills Bakery  
brioche roll, chips \$21

**Vegan** Mushroom Risotto, fresh and dried wild mushrooms, truffle oil,  
**GF on req** \$21 / add chicken \$3.2

Grilled chicken salad, avocado, roasted bell peppers, Spanish onion, bacon, cream  
cheese, honey mustard dressing **GF on req** \$21

Asian beef salad, grilled porterhouse marinated in sweet soy, tomato, cucumber,  
Spanish onion, red and green capsicum, crushed peanut & kaffir lime dressing  
**GF on req** / make it **Vegan** \$21

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## STEAKS

Filet Mignon, 220g grain fed eye fillet, pancetta, creamy mash, seasonal vegetables,  
red wine jus, horseradish cream **GF on req** \$38.5

250g Angus porterhouse **GF on req** \$35

350g Angus scotch **GF on req** \$39

Choice of chips and salad or creamy mash and veg, more than 2 sides add \$3 per side

Choice of sauce – pepper, dianne, mushroom, gravy, garlic butter (GF), more than 2  
sauces add \$1 each  
seafood sauce \$5

Complimentary mustards- hot English, seeded, Dijon

## SIDES

Fries w/ tomato sauce & aioli **V** / Parmesan & rocket salad **V** / pan fried vegetables in butter **V** \$8 each

Sweet potato fries **V** \$9.50

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## FOR THE LITTLE ONES

All \$12

Spaghetti bolognese

Mini chicken schnitzel & chips

Fish & chips

Complimentary Sauce – tomato, bbq, aioli, tartare  
House-made sauces – Dianne, mushroom, gravy, pepper add \$1 each  
\*Kids meals include a free kids soft drink (juice not included)\*

Bowl of ice cream, butterscotch sauce, berry compote or chocolate sauce \$4.5

Paddle pops \$3

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## DESSERTS

All \$12

Sticky date pudding, butterscotch sauce, ice cream

Chocolate brownie, mixed berry compote, double cream

Mandarin & almond cake, ice cream or cream **GF on req**

Apple & rhubarb crumble, vanilla ice cream, warm custard

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## FOR YOUR LITTLE MATE



Steak, lightly fried – OR – Steak, lightly fried & veg \$6.50 each

10% SURCHARGE PUBLIC HOLIDAYS