

THE Normy Classic Pub Menu

Welcome

The Normanville Hotel is 169 years old. Owned and operated by the same family for over 48 years.
Please note your table number & order at the counter. Local wine and craft beer on tap, available from the bar.

Starters.

Warm Bread Roll | v | 1.5
with butter

Cheesy Garlic Bread | v | 8

Double-Crumbed Bavarian
Camembert | v | 16
with Cumberland sauce, walnuts
and lavosh crackers.

Kid's Menu. | 15

Recommended for children under 10.

Crumbed Chicken Strips & Chips

Ham and Cheese Pizza

Macaroni and Cheese

Battered Fish & Chips

Grilled Fish & Chips (GF)

Chicken Schnitzel & Chips

Add Gravy | 1.0 Parmy | 3.5

Chips | 8.5

Tomato sauce | 1.0 Garlic aioli | 1.5

Milkshake | 7.9

Chocolate, Strawberry, Caramel,
or Vanilla.

Icecream Sundae | 7.9

Chocolate, Strawberry, Caramel
or Vanilla

The Pub Classic.

Herb Crumbed Chicken Schnitzel | 23
with hot chips and fresh garden salad

Sauces Port Wine Gravy | 3.5
Diane, or Pepper | 4.5 Mushroom | 5.0

Classic Parmy | 5.5
with cheese & housemade nap sauce.

Mexicana | 6.0
with jalapenos, beans, cheese & nap sauce.

Sweet Chilli Bacon | 7.0
Bacon, sweet chilli sauce, nap sauce & cheese.

Mains.

Gourmet Pork Sausage | 25
with hot chips, port wine gravy, red onion jam, and
baked apple.

Moroccan Spiced Lentils | vg, gf | 25
Tasty mild curry with vibrant sweet-and-sour flavours.
Served with lemon quinoa rice.

Pasture-fed SA Black Angus 300g Rump Steak | 36
served with mashed potato, and fresh garden salad.

Signature Topping | 13.5
Garlic prawns, streaky bacon, hollandaise
sauce, and port wine gravy.

Chicken Breast | gf | 35
wrapped in bacon, stuffed with cream cheese, dijon
mustard, dill, and sundried tomatoes, then topped
with hollandaise and served with gravy, steamed
broccoli and carrot on a bed of mash.

Seafood.

Traditional Battered Fish | gfo | 25
Two pieces, served with fresh salad, chips & tartare.

Flathead (crumbed, battered or grilled) | gfo | 28
served with fresh salad, chips & tartare.

Garfish (herb-crumbed or battered) | gfo | 27
served with garden salad, chips & tartare.

Grilled Hake | gf | 25
served with fresh salad, chips & aioli.

Crumbed Calamari | 26
with garden salad, chips and garlic aioli.

Salad.

Caeser Salad | gfo | 20
cos lettuce, bacon, croutons, shaved parmesan and
Chef's special sauce.

Add Protein Soft boiled egg | 1.5

Garlic prawns | 13 Crumbed Garfish | 10

Panko crumbed chicken breast | 8

Vegan Garden Salad | vg, gfo | 28
sweet chilli tofu, roasted pumpkin, almonds,
crunchy noodles and fried shallots.

Desserts. | 15

Chef's Burnt Mallee Honey Almond Ice-Cream | gf

House-Made Chocolate Brownie
topped with shiraz ganache & crushed pistachios,
served with vanilla ice cream & berry coulis.

Lemon Curd Pavlova | gf
with mixed berries, whipped cream & coulis.

Tea and Coffee

Coffee | 4.9
Latte, Flat White, Cappuccino, Long Black.

Small Pot of Tea | 4.9 Large Pot of Tea | 6.5

Liqueur Coffee | 15
with Frangelico, Jamesons, Tia Maria, or Grand Marnier



Beverages are available from the bar. We are not a BYO venue.

Commercial kitchen: Meals may contain traces of peanuts, tree nuts, eggs, soy, seafood, garlic, onion, peppers, & gluten.

Garden Salad contains lettuce, capsicum, carrot, tomato, Chinese cabbage, Spanish onion & cucumber. Garden salad dressing contains olive oil, mustard, honey, vinegar. (no variations.)

Napolitana Sauce contains garlic, celery, carrots & onions. (no variations.)

Caeser dressing contains lemon juice, garlic, anchovies, vegetable oil, eggs and parsley. (no variations.)