

Welcome.

The Normanville Hotel is 168 years old. Owned and operated by the same family for over 47 years. *Please note your table number & order at the counter. Local wine and craft beer on tap, available from the bar.*

THE Normy Classic Pub Menu

Starters.

Bread Roll with butter | 1.5

Double-Crumbed Bavarian Camembert | 16
with cranberry paste, walnuts and crispy lavosh crackers.

The Pub Classic.

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

Port wine gravy | 3.5

Pepper, Diane | 4.5

Mushroom | 5.0

Parmigiana | 5.5

Seafood.

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

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

Flathead (herb-crumbed, battered or grilled) | 28
Two pieces, with garden salad, chips & tartare.

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

Grilled Hake (GF) | 25
Two pieces, with chips and salad.

Mains.

Pasture-fed SA Black Angus 300g Rump | 36
served with hot chips, fresh garden salad.

Port wine gravy | 3.5

Pepper, Diane | 4.5

Mushroom | 5.0

Moroccan-Spiced Lentil Curry (V, GF) | 25
Tasty mild curry with vibrant sweet and sour flavours. Served with a mixture of lemon-flavoured quinoa and white rice.

Gourmet Pork Sausages | 25
with port wine gravy, & red onion jam. Served with hot chips & fresh garden salad.



Children's Menu

Recommended for children under 10.

Crumbed Chicken Strips & Chips 15.0

Ham and Cheese Pizza 15.0

Battered Fish & Chips 15.0

Grilled Fish & Chips (GF) 15.0

Chicken Schnitzel & Chips 15.0

Add Gravy 2.0

Parmy 3.5

Bowl of chips 7.5

Add Aioli 1.5

Hot and Cold Drinks.

Coffee 4.5 (Take Away 5)

Cappuccino, Long Black, Flat White, Cafe Latte.

Hot Chocolate | 4.5

Iced Coffee | 7.9

Tea (See **the art of tea**® menu for varieties)

Large pot 6.5

Single Pot 4.5

Desserts

Chef's Burnt Mallee Honey Almond Ice-Cream (GF) | 12.0

House-Made Chocolate Brownie | 12.0

served with shiraz ganache & vanilla ice cream, sprinkled with crushed pistachios and berry coulis.

Lemon curd pavlova (GF) | 12.0

with mixed berries, whipped cream and coulis

Kids Icecream Sundae | 7.9

Chocolate, Strawberry, Caramel or Vanilla

Milkshake | 7.9

Chocolate, Strawberry, Caramel, or Vanilla

Liqueur Coffee

Irish Coffee, with Irish whiskey | 15.0

Jamaican, with Tia Maria | 15.0

French Coffee, with Grand Marnier | 15.0

Friar's Coffee, with Frangelico | 15.0

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

Commercial kitchen: Meals may contain traces of nuts, eggs, 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.)