



# ALMA HOTEL

## WILLUNGA

### STARTERS

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**Ciabatta Garlic Bread (2) (V) \$6**

**Arancini Balls (3) (V) \$13**

house made arancini, pumpkin, spinach, mozzarella cheese with garlic aioli

**Wedges (V) \$10**

large bowl with sweet chili and sour cream

**Hot Chips (V+) (GF)**

small bowl \$4

large bowl \$7

**Mozzarella Sticks (5) (V) \$7**

with sweet chilli relish

**Salt and Szechuan Pepper Prawns (5) (GF) \$15**

with garlic aioli

**Stuffed Portobello Mushroom (V) (GF) \$15**

stuffed with spinach, onion, walnuts, halloumi and lemon on a sundried tomato pesto

### SEAFOOD

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**Salt and Szechuan Pepper Squid (GF) \$23**

with chips and choice of salad or vegetables

**Butterfish \$15 (1P) or \$17 (2P)**

*Coopers Beer Battered, Crumbed or Grilled (GF)*

with chips and choice of salad or vegetables

**Grilled Salmon (GF) \$23**

with basmati rice, broccolini and yellow curry sauce

**Pork and Prawn Salad (GF) \$23**

pork belly and prawns in a rice noodle salad with nim jam sauce

**Salt and Szechuan Pepper Prawns (10) (GF) \$28**

with chips and your choice of salad or vegetables



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### MAINS

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**300g Chicken Schnitzel \$20**

with chips and choice of salad or vegetables

**250g MSA Beef Schnitzel \$20**

with chips and choice of salad or vegetables

**300g Grass Fed Rump (GF) \$29**

with chips and choice of salad or vegetables

**Twice Cooked Pork Belly (GF) \$26**

with brown rice and quinoa, steamed broccolini and a plum and szechuan pepper sauce

**Chicken Cacciatore (GFO) \$24**

chicken breast layered with mozzarella cheese on pearl couscous with a rich tomato and black olive sauce, and vegetables

**Pan Fried Lamb (GF) \$28**

with a stuffed portobello mushroom (contains nuts) on mash potato and red wine jus

**Kangaroo and Dark Ale Pie \$25**

a kangaroo and pumpkin pie with peas and mash potato with gravy

**Six-Hour Slow Cooked Beef Brisket \$20**

with mash potato and vegetables

### TOPPINGS AND EXTRAS

Aussie- BBQ sauce, bacon, egg, cheese \$4

Parmigiana- Neapolitan sauce, cheese \$4

Hawaiian- pineapple, bacon, cheese \$4

Mexican- salsa, cheese, sour cream, jalapeño \$4

Seafood (GF) - calamari and prawns in a garlic sauce \$7

Plain Gravy \$1

Garlic, Dianne, Mushroom, Pepper \$2

**ADD CHICKEN OR HALLOUMI \$4**

**ADD BACON OR EGG \$3**

ALTERNATIVE SIDES: chips, mash potato, brown rice & quinoa, or pearl couscous

### BOWLS

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**VEGETABLE CURRY (V+) \$19**

seasonal vegetable korma with basmati rice and toasted naan bread

**WARM NOURISH BOWL (V+) (GF) \$16**

nourish bowl with brown rice and quinoa mix, broccolini, pumpkin, curried chickpeas and mushrooms with a beetroot relish

**GF = GLUTEN FREE**

**GFO = GLUTEN FREE**

**OPTIONAL**

**V = VEGETARIAN**

**V+ = VEGAN**