

GOLDEN AGE HOTEL

THE SHORT HAUL

Designed for a light bite, a starter, or a smaller appetite

- Buffalo Chicken Wings** \$16
Spicy glazed wings served with celery sticks and house-made ranch
- Pitmaster Mac & Cheese** \$18
Signature creamy mac and cheese topped with smokey pulled brisket
- Bacon Jam Loaded Fries** \$16
Steakhouse chips topped with bourbon-bacon caramelised onion jam and beer cheese sauce
- Cheesy Garlic Sourdough** \$12
Toasted thick cut slices with garlic butter and melted mozzarella (V)

THE SIDES

- Loaded Potato Skin** \$13
Crispy skins topped with melted aged cheddar, chives, sour cream (GF, V)
- Smashed Brussel Sprout** \$10
Pan-seared with crispy bacon and a dash of cider vinegar (GF, DF)
- Honey-Bourbon Glazed Carrot** \$10
Roasted with a sweet bourbon-honey reduction (V, GF, DF)
- Bowl of Chips** \$12
Served with steakhouse chips and tomato sauce (V, DF)

THE HANDHELDS

Served with steakhouse chips

- The Reuben** \$26
House smoked pastrami, sauerkraut, melted Swiss, and Russian dressing on toasted rye
- Roast Beef Po' Boy** \$26
Slow cooked beef chuck in gravy, shredded lettuce, tomato, pickles and our special sauce, on a crusty bread roll
- The Meatball Sub** \$26
Hearty beef and pork meatballs simmered in rich marinara, loaded with melted mozzarella on a toasted crusty bread roll
- King of the Hill Burger** \$30
Toasted seeded milk bun, iceberg lettuce, tomato, and house-made pickles, 200g beef patty, American mustard, bacon & caramelised onion jam, and beer cheese sauce
- The Veggie Summit Burger** \$30
Toasted seeded milk bun, iceberg lettuce, tomato, pickles, house-made veggie patty, American mustard, caramelised onion jam, and signature cheese sauce (V)

THE MAINS

House Smoked Beef Ribs

\$36

With a coffee & ancho chilli rub and Monterey Cheese and herb butter, served with Garlic greens and a side of creamy mac and cheese

Nashville Hot Pork Schnitzel

\$28

Panko crumbed pork loin tossed in spicy cayenne oil, served with creamy mashed potato, garlic butter and a Nashville spiced braised red cabbage

300g Scotch Fillet

\$45

Premium scotch fillet grilled to your liking, served with steakhouse chips and salad. (DF, GFO)

*Add Prawn toppers + \$8

New England Seafood Chowder

\$30

Prawns, scallops, squid, fish and bacon cooked in a creamy sauce served inside a toasted garlic buttered cob loaf

Classic Chicken Schnitzel

\$28

Panko crumbed chicken breast, fried golden and served with steakhouse chips and salad

The Golden Age Parmigiana

\$32

Panko crumbed chicken schnitzel topped with house napoli, smoked ham, and melted mozzarella, served with steakhouse chips and salad

Lakes Entrance Gummy Shark 1pc - \$25

Locally sourced gummy shark in a crisp 2pc - \$31 batter, served with steakhouse chips, salad, and tartare sauce (DF, GFO)

Eggplant Parmigiana

\$28

House crumbed eggplant topped with napoli sauce and golden-brown cheese, served with steakhouse chips and salad (V)

House-made Potato Gnocchi

\$30

Pumpkin, zucchini, confit shallots and peas tossed in garlic butter and topped with fresh goat's cheese (V)

LITTLE LEGENDS & GOLDEN OLDIES

Cheeseburger

\$15

Beef patty and cheese on a toasted bun with chips and tomato sauce

Mac & Cheese

\$12

Creamy cheesy pasta (V)

Chicken Nuggets

\$15

Served with steakhouse chips and tomato sauce

Battered Flathead Fillets

\$15

Served with steakhouse chips and tomato sauce

V=Vegetarian, GF=Gluten Friendly, GFO=GF Option, DF=Dairy Free, DFO=Dairy Free Option Available.

Please let our staff know if you have any allergies.

* All buns contain traces of milk

DESSERTS

Peach Cobbler

\$15

Served warm with ice cream (V)

Warm Sticky Date Pudding

\$15

Butterscotch sauce & ice cream (V)

Bowl of Ice Cream

\$7

Toppings: choc, strawberry, caramel (V, GF)

Little Legends Ice Cream

\$4

Toppings: choc, strawberry, caramel (V, GF)

SAUCES \$3

Aioli • Gravy • Mushroom Gravy • Pepper gravy • Garlic butter • Sour cream • Sweet chilli sauce • Tartare sauce • Tomato sauce • BBQ sauce