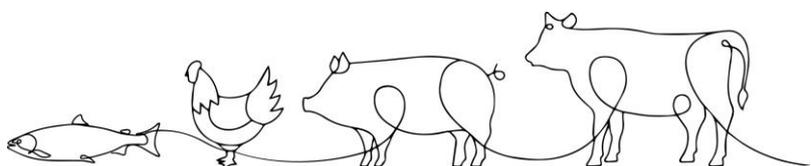


Food



SNACKS & SHARING

BRICKFIELDS SEEDED CIABATTA BLACKENED EGGPLANT SPREAD	7
POLENTA CHIPS BLUE CHEESE FONDUE, PARMESAN	15
PRAWN TOAST 'ADA' HOT & SOUR GREEN CHILLI SAUCE	14
NONNA'S ITALIAN MEATBALL SAUSAGE ROLLS MARINARA SAUCE.....	18
SMOKED HAM HOCK TERRINE ACCOMPANIMENTS <i>GFA</i>	16
BAKED SWEET POTATO SOUR CREAM, SWEET GREEN CHILLI SAUCE	16
SPICED CAULIFLOWER FRITTERS RAITA	15
JERK CHICKEN SKEWERS (2 OR 3 PCS) COCONUT RANCH, ROTI & GRILLED LIME	22 / 33

MAINS

HOUSE SMOKED OCEAN TROUT BEETROOT, BITTER LEAF, HORESERADISH DRESSING	28
NASHVILLE STYLE CHICKEN BREAST SCHNITZEL MASH, CHICKEN GRAVY	30
'GNOCCHI ALA NORMA' EGGPLANT, TOMATO, BASIL, RICOTTA SALATA	28
CUMBERLAND PORK SAUSAGE STOUT & ONION GRAVY, MASH, CRISPY LEEKS	32
'THE WELCOME CHEESEBURGER' COS, ONION, PICKLES, TOMATO JAM, MUSTARD MAYO & FRIES	25
CRUMBED MARKET FISH BURGER TARTARE, CHEESE, PICKLES & FRIES	25

SUNDAY ROASTS *Available until sold out*

ROAST BLACK ANGUS SIRLOIN YORKIE, HORSERADISH CREAM.....	35
SLOW ROAST PORK SHOULDER APPLE SAUCE.....	33
12HR ROAST SHOULDER OF LAMB MINT SAUCE.....	33
MISO & MAPLE GLAZED ROAST SUGARLOAF CABBAGE, SESAME & CHOICE OF SAUCE.....	30

All served with roast spuds, glazed carrots, zucchini, cauliflower cheese, steamed greens, pumpkin & roast chook gravy.

SIDES & SAUCES

STEAMED SEASONAL GREENS ROMESCO SAUCE	9
LEAF SALAD RADISH PICKLED RED ONION, HONEY MUSTARD DRESSING	9
BABY CEASAR WEDGE.....	9
FRENCH FRIES 'CHOOK SALT'	12
ROAST CHICKEN GRAVY / MUSHROOM / COGNAC & PEPPERCORN.....	3

DESSERT

HOMEMADE ICE CREAM SANDWICH BROWNIE ICE CREAM	8
FLOURLESS CHOCOLATE CAKE RASPBERRY SORBET & WHITE CHOCOLATE CRÈME.....	15
DAILY CHEESE SEASONAL PRESERVE, FRUIT, LAVOSH	15 / 26 / 34

SPECIALS *please check our blackboard for daily specials*

15% surcharge on public holidays



WELCOME HOTEL
EST. 1877

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