

Geelong Hotel

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Upcoming Function?

With multiple event spaces set over two levels, we cater to all types of functions. Whether it's a milestone birthday, cocktail party or corporate event - you bring the guests, and we'll take care of the rest!

www.geelonghotel.com | functions@geelonghotel.com

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ENTRÉE

House Fries <i>w/ tomato sauce & aioli</i>	8
Mount Zero Olives <i>w/ Spanish olive oil & fresh ciabatta</i>	10
Garlic Bread (VGO) <i>La madre panini bread w/ garlic oil & our three cheese blend</i>	10
Wild Oysters – each – ½ Dozen	3.5 18
<i>Freshly shucked w/ mignonette</i> – Natural – Tempura – Kilpatrick	
Three Cheese Croquettes (V) <i>w/ smoky aioli & shaved parmesan</i>	14
Portarlington Mussels (12 pcs) <i>w/ Mediterranean red harissa & marjoram</i>	15
Fresh Calamari <i>w/ romesco sauce, za'atar, coriander & lemon</i>	17
Grilled Lamb Kofta <i>w/ cos lettuce, cumin yogurt, pomegranates & sumac</i>	16
Chicken Ribs <i>w/ lemon, garlic, oregano & Spanish olive oil</i>	14
Pork & Fennel Salami <i>w/ caperberry, lemon ricotta & grilled sourdough</i>	16
IBERICO Jamon <i>Famous Iberian ham w/ pickled cucumber, parmesan & grilled sourdough</i>	21
Beef Bresaola <i>w/ tomato, garlic & grilled sourdough</i>	16
Spanish Meatballs <i>Beef & pork meatballs w/ housemade tomato sauce & fresh ciabatta roll</i>	17

MAINS

King Salmon (GF, DF) <i>w/ asparagus, salsa verde & olive oil</i>	32
Roast Lamb Rump (GF) <i>w/ hummus, pomegranate & mint</i>	34
Gnocchi <i>w/ Tuscan sun-dried tomato, parmesan & pesto</i>	28

PUB CLASSICS

Wagyu Burger (GFO, DFO) <i>w/ tasty cheese, pickles, lettuce, tomato relish, mustard aioli, bacon & fries</i>	24.9
Vegetarian Burger (VGO) <i>Hearty vegetable patty w/ tomato, pickles, lettuce, mustard aioli & fries</i>	24.9
Fresh Tempura King George Whiting (GFO, DFO) <i>w/ garden salad, fries & house made tartare sauce</i>	29.5
Chicken Parmigiana <i>w/ smoked ham, napoli sauce, cheese, apple slaw & fries</i>	28.9
Vegetarian Parmigiana (VGO) <i>Plant based schnitzel w/ napoli sauce, cheese, apple slaw & fries</i>	28.9
Chicken Schnitzel (VGO) <i>w/ apple slaw, fries & gravy</i>	26.9
350GM Scotch Fillet (GF, DF) <i>Red Gum grain fed Scotch Fillet w/ fries, salad & your choice of sauce</i>	45

SALADS

Ancient Grain Salad <i>Served with your choice of haloumi or pork belly</i>	24
Warm Chicken Caesar Salad <i>w/ cos lettuce, parmesan, jamon, anchovy & crumbed egg</i>	18

SIDES

Roasted Potatoes (GFO, DF, VG) <i>w/ thyme & parsley</i>	8
Baby Dutch Carrot <i>w/ burnt butter, honey, sesame seeds & thyme</i>	8
Charred Asparagus <i>w/ butter, sweet herbs, smoked almond & crumbed egg</i>	8

SAUCES

gravy, garlic butter, mushroom sauce, peppercorn sauce, bearnaise & red wine jus (GFO & DFO available)

DESSERTS

See specials board for dessert options.