

the BISTRO

Thank you for choosing to dine at the Loxton Hotel.

SUMMER

Our menus change with the seasons.

We are a proud member and supporter of Food SA, an organisation dedicated to driving the growth of our dynamic South Australian food industry.

Our chefs prefer to serve our guests superb fresh Riverland produce including:

almonds | apples | aquaponic herbs | asparagus | avocado | basil | beef | bratwurst | bread & rolls | cakes | caper berries | capers | chilli | chives | coriander | dried fruit | duck | eggs | figs | garlic | goat | grapes | honey | lamb | leeks | lemongrass | lemons | murray cod | olive oil | olives | orange | pork | preserved limes | pumpkin | quandongs | quince | saltbush | sausage | sourdough | spring onion | squash | stonefruit | venison | wild lime



PLEASE NOTE YOUR TABLE NUMBER
AND PLACE YOUR MEAL ORDER AT THE FOOD COUNTER.

Your order will be delivered to your table.

Loxton Hotel's policy is to use only fresh local produce, whenever it is possible to do so. Our salads are all prepared in-house, each day. Our self-serve salad bar is complimentary with each main meal purchased.

MENU PACKAGES

We have asked our chefs to match a favourite seasonal or traditional main course with one of our fabulous desserts, and to tempt you at a special price. Enjoy!

Mel's Choice - Seasonal Main and Dessert | 35

Beetroot Risotto (GF)

Baby spinach and roasted pumpkin topped with goats curd and toasted pine nuts

Vanilla Pannacotta

With dark chocolate crumb and fresh berries

Ryan's Choice - Seasonal Main and Dessert | 37

Sticky Pork Spare Ribs

Sweet potato fries and a honey chilli sauce

Caramel Cheesecake

Served with raspberry coulis and whipped cream

Cy's Choice - Seasonal Main and Dessert | 37

Crispy Chicken Thai Red Curry

Battered chicken in Cy's Thai red curry sauce with jasmine rice and Asian salad

Pavlova

Topped with cream, fresh fruit and lemon curd

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ENTREE

Cheesy Garlic Bread | 8

Cherry Tomato and Haloumi Bruschetta

With chorizo | 16

Oysters (Kilpatrick or Natural)

Half Dozen | 17

Full Dozen | 32

Trio of Dips (GF available)

With vegetable sticks and toasted breads | 12

While You Wait Plate (GF available)

Marinated prawns and squid, salami, sundried tomatoes, olives, wedge of cheese,
House-made dip, roasted red capsicum and toasted breads | 22

Soup of the Day

See daily specials board | 6.50

Seasoned Potato Wedges

With sour cream and sweet chilli sauce | 10

Sweet Potato Fries

With house-made aioli | 10

CHILDREN'S MENU

All children's meals come with an activity pack, soft drink and ice cream scoop

Cheeseburger | 10

Chicken Nuggets | 10

Fish & Chips Crumbed, Battered or Grilled | 10

Roast of the Day (GF available) | 10

Beef Schnitzel & Gravy | 10

Pizza ham and cheese or ham, cheese and pineapple | 10

Healthy Platter ham, cheese, crackers, veggie sticks and fruit | 10

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TRADITIONAL MAINS

From our Grill

Scotch Fillet Steak 300g (GF) | 33

Porterhouse Steak 300g (GF) | 33

Grilled Chicken Breast (GF) | 20

Favourites

Beef Schnitzel | 20

Chicken Breast Schnitzel | 20

Fish Crumbed, Battered or Grilled | 16 *small* 19 *large*

Garlic Prawns | 28 *small* 32 *large*

Salt & Pepper Squid | 17 *small* 23 *large*

Roast of the Day (GF available) | 16 *small* 19 *large*

On the Side

Salad Bar | 10

Bowl of Chips | 5 *small* 7 *large*

Side Vegetables (GF) | 5

Sauces & Toppings

Gravy (GF available) | 3 +2 *jug*

Dianne, Pepper, Mushroom, Hollandaise or Creamy Garlic (GF) | 4 +2 *jug*

Parmigiana | 4

Reef & Beef Topping (GF) | 8

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SEASONAL MAINS

Crispy Fried Riverland Murray Cod (GF)

Loffler dried fruits, roasted almonds and citrus segments | 35

Shannon's Aged Rib Eye (GF)

Local 500g rib eye steak chargrilled and served with blue cheese, caramelised onion and roasted pear | 50

Grilled Salmon

Atlantic salmon steak on a couscous, avocado and cranberry salad, topped with lemon hollandaise sauce | 34

Sticky Pork Spare Ribs

Sweet potato fries and a honey chilli sauce | 28

Crispy Chicken Thai Red Curry

Battered chicken in Cy's Thai red curry sauce with jasmine rice and Asian salad | 28

Baked Sweet Potato (GF, V)

With tofu, black beans and avocado and mango salsa | 25

Beetroot Risotto (GF)

Baby spinach and roasted pumpkin topped with goats curd and toasted pine nuts | 26

Thai Beef Salad (GF)

Tomato, cucumber, lime, green mango, sliced chilli and pickled carrot with coriander | 30

Please discuss any special dietary requirements with staff before ordering your meal.

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PLEASE NOTE YOUR TABLE NUMBER
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DESSERTS

Rocky Road Ice Cream

Vanilla, chocolate and strawberry ice cream topped with nuts, toffee, marshmallows, berries and whipped cream | 12

Vanilla Pannacotta

With dark chocolate crumb and fresh berries | 12

Caramel Cheesecake

Served with raspberry coulis and whipped cream | 12

Pavlova

Topped with cream, fresh fruit and lemon curd | 12

Nut Sundae (GF available)

Vanilla ice cream with a choice of chocolate, caramel or strawberry topping, roasted nuts, whipped cream, marshmallows and wafer | 10

Cheese Platter

One cheese | 12

Two cheeses | 17

Three cheeses | 22

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bistro

