

**DOCTOR  
SYNTAX  
— HOTEL —**

## STARTERS

\$10

**cob loaf** with garlic butter  
**focaccia (gf)** with garlic butter  
**ciabatta** with pesto or sundried tomato  
**fries (gf)** with aioli + relish  
**sweet potato wedges (gf)** with aioli + relish  
**battered onion rings** with aioli + relish  
**crispy chicken wings (gf)** with sweet chilli or sriracha

## SIDES

\$6

**salad (v, gf)** with house dressing  
**fries (v, gf)**  
**sweet potato wedges (v, gf)**  
**garlic roasted potatoes (cv, gf)**  
**creamy potato mash (gf)**  
**broccolini (cv, gf)** tossed in butter  
**green beans (cv, gf)** tossed in butter  
**mixed vegetables (cv, gf)** tossed in butter  
**roasted potatoes & pumpkin (v, gf)**

## TRADITIONAL

<b>beef rissoles in gravy (gf)</b>	\$28
with potato mash + steamed vegetables + red wine caramelised onion	
<b>beef, cracked pepper &amp; worcestershire sausages (gf)</b>	\$28
with potato mash + steamed vegetables + red wine caramelised onion + gravy	
<b>48hr lamb shoulder souvlaki</b>	\$29
with greek salad + fries + yogurt labna	
<b>roast lamb or pork (gf)</b>	\$30
with roast potatoes & pumpkin + steamed vegetables + rich gravy	
<b>chicken schnitzel</b>	\$27
with fries + salad + jug of gravy/sauce	
<b>syntax chicken parmigiana</b>	\$29
with fries + salad	
<b>cajun chicken (gf)</b>	\$29
½ cajun-spiced crispy chicken + fries + salad + sriracha aioli	
<b>fettucine boscaiola</b>	\$30
with chicken + bacon + mushrooms + red onion + rocket + wine + cream	

v = vegan      cv = can be vegan  
gf = gluten free      cgf = can be gluten free

## STEAKS

200gm chargrilled mount roland range rump	\$28
300gm chargrilled black angus porterhouse	\$40
300gm chargrilled black angus scotch	\$50
300gm chargrilled eye fillet	\$56
500gm chargrilled mount roland rib-eye ( <i>cooked sous vide to med-rare</i> )	\$65

**all served with your choice of sides & sauce or mustard below (included in price)**

### sides

fries & salad -- OR -- mash & broccolini -- OR -- garlic roast potatoes & broccolini

### sauces

rich gravy, peppercorn, mushroom, dienne, jus

### mustards & butters

dijon, seeded, hot english, garlic butter

### surf & turf \$8 extra

creamy garlic sauce + prawns & scallops

## SLOW COOKED MEATS

<b>24hr bbq fatty lamb ribs (gf)</b>	\$28
with fries + salad + aioli	
<b>18hr char siu pork ribs (gf)</b>	\$29
with fries + slaw + aioli	
<b>18hr pork belly (gf)</b>	\$30
with carrot puree + beans + garlic roast potatoes + poached pear + jus	
<b>18hr apple &amp; fennel braised pork loin (gf)</b>	\$29
with garlic roast potatoes + broccolini + poached pear + jus	
<b>48hr lamb &amp; coconut curry (cgf)</b>	\$29
with steamed rice + dukkha chickpeas + pappadams	
<b>48hr slow braised beef cheeks</b>	\$32
with potato mash + dutch carrots + green beans + rhubarb relish	
<b>18hr slow cooked lamb shank (gf)</b>	\$32
with garlic roast potatoes + broccolini + pistou + shank jus	

## VEGAN

<b>vegetable curry (v, cgf)</b>	\$25
with steamed rice + pappadams	
<b>imam bayilidi (v, gf)</b>	\$25
with spiced eggplant, pumpkin, tomato stew + focaccia	

## SEAFOOD

<b>salt &amp; pepper squid (gf)</b>	<b>\$22</b>
with rocket & parmesan balsamic salad + aioli + pistou + fermented chilli	
<b>garlic mussels &amp; prawns (cgf)</b>	<b>\$24</b>
with roast capsicum + kale + white wine broth + crusty bread	
<b>syntax seafood chowder</b>	<b>\$24</b>
cream & curry base, with prawns, scallops, calamari, mussels, blue grenadier + crusty bread	
<b>beer battered fish</b>	<b>\$26</b>
with fries + salad + tartare + lemon	
<b>seafood mornay</b>	<b>\$30</b>
with prawns, scallops, calamari, mussels, blue grenadier + mornay sauce + crusty bread + salad	
<b>crispy-skinned salmon (gf)</b>	<b>\$30</b>
with garlic roast potatoes + beans + lemon hollandaise - or - with fries + salad + tartare	
<b>long line caught blue-eye (gf)</b>	<b>\$32</b>
with garlic roast potatoes + beans + lemon hollandaise - or - with fries + salad + tartare	
<b>hot &amp; cold seafood platter</b>	<b>\$55</b>
with smoked salmon, sweet chilli pickled mussels, baked mornay scallops, battered fish, salt & pepper squid + salad + fries + tartare	

## SHARE PLATTERS (serves 3-4)

<b>sides platter</b>	<b>\$50</b>
fries + sweet potato wedges + garlic roast potatoes + onion rings + aioli + relish	
<b>cajun chicken (gf)</b>	<b>\$50</b>
whole cajun-spiced crispy chicken + fries + salad + sriracha aioli	
<b>ribs &amp; wings platter</b>	<b>\$75</b>
char siu pork ribs + hot & sweet chicken wings + bbq lamb ribs + salad + asian slaw + fries + onion rings + aioli	
<b>souvlaki &amp; salad platter</b>	<b>\$75</b>
48hr slow cooked lamb shoulder + 64hr texas bbq beef brisket + bbq slow cooked pork shoulder + aioli + yoghurt labna + fries + cherry tomatoes, mesclun, red onion, cucumbers, olives	
<b>seafood platter</b>	<b>\$75</b>
beer battered fish + crumbed scallops + battered prawns + salt & pepper squid + crispy baby octopus + fries + salad + tartare + lemon	

## DESSERTS

<b>rich chocolate brownie (gf)</b> with berry compote + cream + ice-cream	<b>\$13</b>
<b>sticky date pudding</b> with butterscotch sauce + cream + ice cream	<b>\$13</b>
<b>vanilla ice-cream sundae (cgf)</b> cream + ice-cream + strawberry + freckle slice + wafer + sprinkles + topping <i>(chocolate, raspberry, caramel, banana or lime)</i>	<b>\$12</b>

## TEA & COFFEE

<b>tea</b> classic black, earl grey, green, chamomile, peppermint, chai, lemon & ginger	<b>\$5</b>
<b>coffee &amp; chocolate</b> flat white, latte, cappuccino, mocha, long black, espresso, macchiato, piccolo, hot chocolate, chai latte	<b>\$5+</b>
<b>iced coffee, mocha, or chocolate</b> with ice + ice-cream + whipped cream	<b>\$8</b>
<b>affogato</b> ice-cream + espresso shot only	<b>\$10</b>
<b>affogato with liqueur</b> ice-cream + espresso shot + your choice of liqueur	<b>\$17</b>
<b>irish coffee</b> irish whisky + espresso coffee + whipped cream + nutmeg	<b>\$17</b>