

## ENTRÉE

<b>GARLIC BREAD</b> ADD CHEESE + \$2.5	\$8.50
<b>WEDGES</b> Served with Sour Cream and Sweet Chilli sauce	\$10
<b>SOUP OF THE DAY</b> Please see our specials board or speak to our friendly staff	\$12
<b>ARANCINI BALLS (V)</b> Mushroom & white wine arancini, served with garlic aioli	\$16
<b>ENTRÉE CALAMARI</b> Served with garlic aioli	\$16
<b>CHICKEN WINGS</b> Half kilo or 1kg marinated in a Smokey Texan BBQ Sauce	\$16 / \$22

## MAINS

<b>BANGERS AND MASH (GF)</b> Thick beef sausages served on a pillow of buttery mash and topped with peas and brown onion gravy	\$22
<b>CHICKEN OR VEAL SCHNITZEL</b> Home crumbed, chicken or veal cooked golden brown and served with chips and a garden salad or vegetables and your choice of sauce	\$26
<b>CHICKEN SCHNITZEL BLT BURGER</b> Home crumbed chicken schnitzel topped with bacon, lettuce and tomato on a brioche bun	\$26
<b>LEMON PEPPER CALAMARI (GF)</b> Coated in semolina and lemon pepper seasoning, flash fried and served with chips and a garden salad or vegetables, lemon and garlic aioli	\$26
<b>ROAST OF THE DAY (GF)</b> Please see our specials board or speak to our friendly staff	\$26
<b>CHICKEN KIEV</b> Home crumbed chicken breast, cooked golden brown and served with chips and a garden salad or vegetables and your choice of sauce	\$28
<b>STEAK SANDWICH</b> 150g scotch fillet steak topped with bacon, American style cheddar cheese, caramelised onion, beetroot, lettuce, tomato, egg finished with BBQ sauce on a warmed panini roll	\$28
<b>WAGYU BEEF BURGER</b> 2 Wagyu beef patties topped with bacon, American style cheddar cheese, caramelised onion, served with our special burger sauce, beetroot, lettuce, tomato and egg on a brioche bun	\$28
<b>FISH AND CHIPS (GFO)</b> Your choice of battered or grilled barramundi, served with chips and a garden salad or vegetables, lemon and tartare sauce	\$29
<b>CHICKEN OR VEAL SCALLOPINI (GF)</b> Pan seared chicken or veal with onions, garlic, seeded mustard and mushrooms in a creamy white wine sauce, served on buttery mash with steamed greens	\$30
<b>GARLIC PRAWNS (GFO)</b> Prawn Cutlets cooked in a creamy garlic and white wine sauce, served on your choice of spaghetti or steamed rice with a side of seasonal vegetables	\$30

## GRILL

COOKED TO YOUR LIKING, PERFECTLY CHARRED, SERVED WITH CHIPS AND SALAD OR VEGETABLES AND YOUR CHOICE OF SAUCE	
120 DAY GRAIN FED BEEF	
<b>EYE FILLET STEAK (250G) (GFO)</b>	\$29
<b>PORTERHOUSE STEAK (300G) (GFO)</b>	\$29
<b>SCOTCH FILLET (300G) (GFO)</b>	\$29

## TOPPERS

BEER BATTERED ONION RINGS	\$6
SALT AND PEPPER CALAMARI	\$6
BACON AND 2 FRIED EGGS	\$8
GARLIC PRAWNS	\$9

## KIDS

12 YEARS AND UNDER | COMES WITH A FREE SOFT DRINK AND DESSERT

<b>MAIN</b>	
BATTERED OR GRILLED FISH AND CHIPS (GFO)	\$13
CHICKEN PARMA/SCHNITZEL AND CHIPS	\$13
CHICKEN NUGGETS AND CHIPS	\$13
SPAGHETTI BOLOGNESE	\$13
<b>DESSERT</b>	
SCOOP OF ICE CREAM WITH TOPPING	
FROG IN A POND	

## SIDES

ROAST POTATOES	\$6
BOWL OF MASH	\$6
GARDEN SALAD	\$6
SEASONAL VEGETABLES	\$7
BOWL OF CHIPS	\$8

## DESSERTS

<b>PANNA COTTA</b> Served with a Passionfruit Coulis	\$9
<b>AFFOGATO</b> Served with vanilla ice cream and your choice of Baileys, Kahlua or Frangelico	\$10
<b>STICKY DATE PUDDING</b> Served with vanilla ice cream	\$10

## SALADS

<b>CAESAR SALAD (GFO)</b> Lettuce, crispy bacon, anchovies and croutons tossed in a creamy Caesar dressing, topped with shaved parmesan and a poached egg ADD CHICKEN + \$6 ADD CALAMARI + \$6	\$22
<b>THAI BEEF SALAD (GFO)</b> Marinated pan seared beef, served with lettuce, onion, roast capsicum, tomato, cucumber, mint, coriander, rice noodles, peanuts and spicy Thai sauce	\$28

## PARMAS

<b>BOLOGNESE PARMA</b> Home crumbed chicken schnitzel topped with bolognese sauce, bacon and melted cheese blend, served with chips and a garden salad or vegetables	\$29
<b>CHICKEN OR VEAL PARMA</b> Home crumbed chicken or veal schnitzel topped with ham, Napoli and melted cheese blend, served with chips and a garden salad or vegetables	\$29
<b>AUSSIE PARMA</b> Home crumbed chicken schnitzel with topped ham, Napoli, bacon, fried egg and melted cheese blend, served with chips and a garden salad or vegetables	\$32
<b>MEXICAN PARMA</b> Home crumbed chicken schnitzel topped with salsa, guacamole, sour cream, jalapenõs and melted cheese blend, served with chips and a garden salad or vegetables	\$32
<b>MEAT LOVERS PARMA</b> Home crumbed chicken schnitzel topped with ham, Napoli and melted cheese blend, smoked pulled pork, bacon, chorizo, BBQ sauce, served with chips and a garden salad or vegetables	\$34

## PASTA

CHOICE OF SPAGHETTI, FETTUCINE OR PENNE

<b>BOLOGNESE</b> Homemade beef bolognese with a rich tomato sugo and shaved parmesan cheese and your choice of pasta	\$24
<b>CARBONARA</b> Pan fried onion, garlic and bacon, combined with a creamy white wine, egg and parmesan sauce and your choice of pasta	\$24
<b>PUMPKIN &amp; SUNDRIED TOMATO RISOTTO (GF) (V)</b> Pan fried onion, garlic and pumpkin tossed with sundried tomato, baby spinach and fresh thyme through arborio rice, in a Napoli based sauce, finished with parmesan cheese ADD CHICKEN + \$6	\$25

## SAUCES

GRAVY   MUSHROOM GRAVY   PEPPER GRAVY   GARLIC BUTTER   RED WINE JUS   GARLIC AIOLI	\$2.50
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## SENIORS

AVAILABLE EVERY DAY

1 COURSE \$18 | 2 COURSE \$21 | 3 COURSE \$23

### ENTREE

GARLIC BREAD \$5  
SOUP OF THE DAY \$6

### MAIN

#### BOLOGNESE

Homemade beef bolognese with a rich tomato sugo and shaved parmesan cheese and your choice of pasta

#### CARBONARA

Pan fried onion, garlic and bacon, combined with a creamy white wine, egg and parmesan sauce and your choice of pasta

#### CHICKEN PARMA

Home crumbed chicken schnitzel with ham, Napoli and melted cheese blend, served with chips and a garden salad or vegetables

#### CHICKEN SCHNITZEL

Home crumbed chicken breast, cooked golden brown and served with chips and a garden salad or vegetables and your choice of sauce

#### FISH AND CHIPS (GFO)

Your choice of battered or grilled barramundi, served with chips and a garden salad or vegetables, lemon and tartare sauce

#### LEMON PEPPER CALAMARI (GF)

Coated in semolina and lemon pepper seasoning, flash fried and served with chips and a garden salad or vegetables, lemon and garlic aioli

#### PUMPKIN AND SUNDRIED TOMATO RISOTTO (GF) (V)

Pan fried onion, garlic and pumpkin tossed with sundried tomato, baby spinach and fresh thyme through arborio rice, in a Napoli based sauce, finished with parmesan cheese

ADD CHICKEN + \$6

#### ROAST OF THE DAY (GF)

Please see our specials board or speak to our friendly staff

#### CHICKEN OR VEAL SCALLOPINI (GF)

Pan seared chicken or veal with onions, garlic, seeded mustard and mushrooms in a creamy white wine sauce, served on buttery mash with steamed greens

MAIN \$22 | 2 COURSE \$25 | 3 COURSE \$27

#### EYE FILLET (GFO)

180gm Eye Fillet cooked to your liking and perfectly charred, served with chips and salad or vegetable and your choice of sauce

MAIN \$25 | 2 COURSE \$28 | 3 COURSE \$30

### DESSERT

SENIOR CAKE OF THE DAY \$4



## BISTRO HOURS


### LUNCH


EVERY DAY | 11:00AM - 2:30PM

### DINNER


SUNDAY - THURSDAY | 5:00PM - 8:30PM

FRIDAY - SATURDAY | 5:00PM - 9:00PM

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\*\*\* A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS \*\*\*

Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products so there may be traces of these ingredients. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

(V) Vegetarian | (GF) Gluten Free | (GFO) Gluten Free Option