KADINA HOTEL KADINA HOTEL

ENTREES

GARLIC BREAD Add 3 cheese melt	\$7.50 +\$2	
MEDITERRANEAN LGO MUSSELS White wine, tomato and herb sauce with a side of garlic bread	\$16.50	1
CRISPY CHICKEN STRIPS Lightly fried in a moroccan spice with aioli	E M	\$15 \$25
SALT AND PEPPER SQUID	E M	\$14.5 \$26
GARLIC PRAWNS LG Served with rice	E M	\$18.5 \$32
OYSTERS KILPATRICK	½ DOZ 1 DOZ	\$19 \$32
SEASONED POTATO WEDGES Served with sweet chili sauce and sour cream	\$11	
SWEET POTATO FRIES Served with rosemary salt and aioli	\$8	
LOADED FRIES Grilled bacon, onion, shredded beef with melted cheese & napoli sauce	\$14.40	
BOWL OF CHIPS Garlic aioli	\$7	

PASTA

PENNE BOLOGNESE Traditional rich meat sauce with parmesan cheese.	\$19
PENNE CARBONARA Sauteed onion and bacon, finished with white wine and cream topped with parmesan cheese.	\$22
PRIMAVERA v Penne pasta tossed with sauteed seasonal vegetables, onion, garlic and basil in a creamy & tomato sauce, with parmesan cheese.	\$22

MAINS

SPENCER GULF GARFISH LG Served to your preference of crumbed, battered or grilled	\$24
PANKO CRUMBED PRAWNS Freshly prepared tiger prawns lightly crumbed and fried	\$29.50
CRUMBED CHICKEN TENDERLOINS Served with your choice of sauce	\$22.50
ASPARAGUS CHICKEN LG Grilled chicken breast served with a creamy bacon, garlic and asparagus sauce	\$26.50
HONEY CHICKEN Tenderloins tempura battered drizzled with honey, sesame seeds and parsley served with jasmine rice	\$23
GRILLED CHICKEN BREAST LG Served plain or with your choice of sauce	\$22
ROAST OF THE DAY LG Chefs selected roast meat served with gravy and your choice of vegetables from our vegetable buffet	\$21
KADINA BEEF BURGER Beef patty, bacon , onion, cheese, lettuce, tomato, secret burger sauce, with a side of chips	\$19
CAESAR SALAD LGO, VO Salad greens, bacon, parmesan cheese, croutons, fried egg & caesar dressing	\$20
*Add chicken *Add salt and pepper squid	+ \$5 + \$7

15% surcharge applies on public holidays

KADINA CLASSICS

HICKORY CHICKEN LG Worcestershire marinated grilled chicken breast topped with pineapple, bacon and cheese	\$26.50
SQUID SCHNITZEL Lightly tenderized squid tube crumbed and fried served with a creamy garlic prawn sauce	\$25
CHICKEN JULIE Crumbed chicken tenderloins served with a creamy peppered sauce	\$22.50
CHICKEN SCHNITZEL A traditional favourite served plain or with complimentary choice of gravy, pepper, dianne, julie, mushroom or creamy garlic sauce	\$22
BUTTERFISH LGO Served to your preference of crumbed, battered or grilled, served with chips	\$20
BEEF SCHNITZEL A traditional favourite served plain or with complimentary choice of gravy, pepper, dianne, julie, mushroom or creamy garlic sauce	\$24.50
FISHERMAN'S CATCH LGO Combination of battered fish, prawns, scallops and squid with tartare sauce and lemon	\$31

DESSERTS

NUT SUNDAE Served with your choice of strawberry, chocolate or caramel topping	\$8.50
STICKY DATE PUDDING Served with caramel sauce and vanilla ice cream	\$8.50
PINEAPPLE FRITTER Served with vanilla ice cream	\$8.50

GRILL

Pasture fed beef cooked to your liking with complimentary choice of gravy, pepper, dianne, julie, mushroom or creamy garlic.

PORTERHOUSE STEAK 300g	\$37
RUMP STEAK 400g	\$32

SAUCES

GRAVY, PEPPER, DIANNE, JULIE, MUSHROOM, CREAMY GARLIC 16	\$2
BACON AND ONION LG	\$3.50
SEAFOOD (PRAWNS, SCALLOPS, CALAMARI) LG	\$8

TOPPINGS

PARMIGIANA Napolitana sauce and cheese	\$4
KILPATRICK Grilled bacon, Worcestershire sauce and melted cheese	\$4.50
AUSSIE Grilled bacon and onion, barbeque sauce and melted cheese	\$4.50
HAWAIIAN Napolitana sauce, grilled bacon, pineapple and melted cheese	\$4.50
INFERNO Spicy sriracha sauce with salami, chili and melted cheese	\$4.50

FOR THE KIDS

Comes with complementary Ice Cream for KIDS UNDER 12.

CALAMARI STRIPS & CHIPS	\$11
BATTERED OR CRUMBED BUTTERFISH & CHIPS	\$11
PENNE BOLOGNESE	\$11
CHICKEN NUGGETS AND CHIPS	\$11

SENIORS MENU

Entree SOUP OF THE DAY MINI SPRING ROLL, SWEET CHILI SAUCE SALT AND PEPPER SQUID

> Main ROAST OF THE DAY FISH AND CHIPS CHICKEN SCHNITZEL PENNE BOLOGNESE CAESAR SALAD

Dessert of the day CHEF'S CHOICE

2 COURSES \$18 | 3 COURSES \$22

FOOD ALLERGIES

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, wheat flour, eggs, fungi & dairy products. Patron requests will be catered for to the best of our ability, please speak to our friendly staff about any food allergies before ordering.

LG	Low Gluten	V	Vegetarian
LGO	Low Gluten Option Available	VG	Vegan
VO	Vegetarian Option Available	VGO	Vegan Option





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kadinahotel

https://kadinahotel.com/