

Functions for All Occasions

www.oldenglandhotel.com.au

Dining Room



Celebrate in style! Perfect for smaller celebrations. A bistro alternative with full wait service, an elegant dining experience available for private functions.

The Gallery and Roof Top Garden Terrace

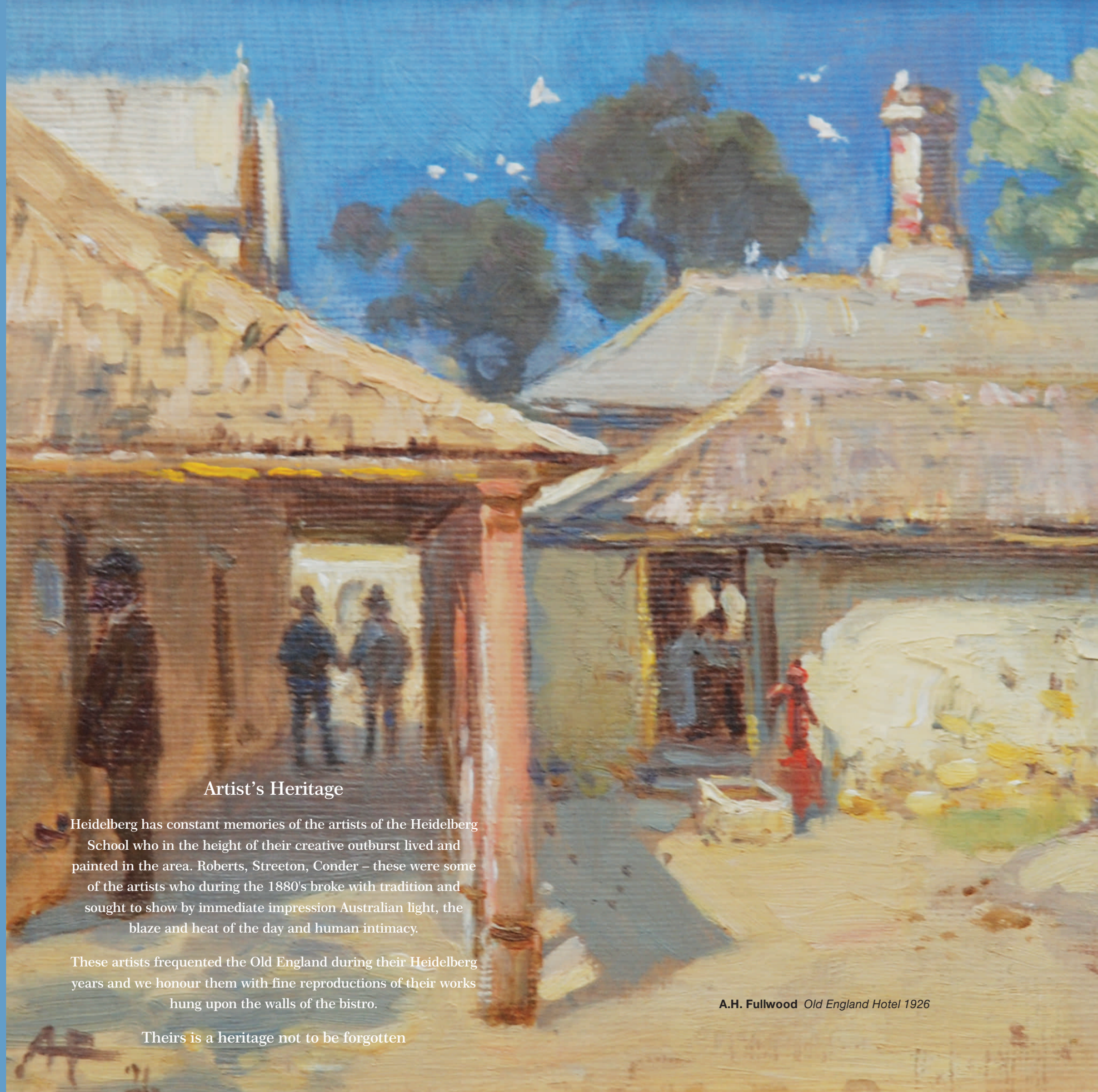


Function Area
“The Gallery” is perfect for any occasion. From private birthday parties or dinners, corporate events, weddings & engagements, christenings.

e·bar



Available for Private Functions. Perfect for 21st Birthdays, Engagements or any informal group get together. Nightlife music and outdoor smoking terrace.



Artist's Heritage

Heidelberg has constant memories of the artists of the Heidelberg School who in the height of their creative outburst lived and painted in the area. Roberts, Streeton, Conder – these were some of the artists who during the 1880's broke with tradition and sought to show by immediate impression Australian light, the blaze and heat of the day and human intimacy.

These artists frequented the Old England during their Heidelberg years and we honour them with fine reproductions of their works hung upon the walls of the bistro.

Theirs is a heritage not to be forgotten

A.H. Fullwood *Old England Hotel 1926*

Breads

Garlic & herb sour dough cob loaf (for 2)	6.90
Bruschetta - sour dough topped with pesto, tomato, & bocconcini	9.90
Trio of home made dips with warm Turkish bread & marinated olives	13.90

Entrees & Sharing dishes

Pork, Chicken & Shitake Mushroom Spring Rolls served with crisp lettuce and a Vietnamese hot mint & chilli dipping sauce	13.90
Fresh Calamari lightly floured and fried, served on rocket & parmesan salad with garlic aioli	13.90
Chicken Satay Sticks served on a Thai noodle salad with spicy peanut satay sauce	13.90
Prawn & Water Chestnut San Choy Bow - prawn meat, water chestnuts, bean shoots & Asian herbs, wok fried with hoisin sauce, served in a crisp lettuce cup	14.90
Chilli Mussels - fresh Tasmanian mussels steamed open in fresh tomato, basil & chilli sauce	Entree 12.90 Main 19.90
Double Smoked Salmon flaked with dill baby capers and horseradish mayo, wrapped in cold smoked salmon with green herb oil	16.90
Garlic Prawns sautéed with shallots in a creamy sauce served with jasmine rice	Entree 16.90 Main 25.90
Fresh Natural Oysters with Chef's cocktail sauce & bread	½ doz 15.90 1 doz 22.90
Oysters Kilpatrick with bacon & Worcestershire sauce	½ doz 17.90 1 doz 24.90

Salad Meals

Caesar - baby cos lettuce, crisp honey bacon, croutons, anchovies, poached egg & creamy balsamic dressing	17.90
with chicken	19.90
Smoked Chicken Stack layered with mango, roasted red pepper, avocado & salad leaves with a pear & hazelnut dressing	19.90
Thai Beef Salad - pink roasted Angus beef, shredded & tossed with cucumber, tomato bean shoots, fresh herbs & peanuts, in a tangy Thai tomato & chilli citrus dressing	21.90
Greek Lamb - marinated char grilled lamb rump on a Greek salad, tossed in lemon oil & finished with salsa verde	23.90

Stir Fry

Singapore Style Vegetable & Noodle Stir Fry with assorted Asian vegetables, mushroom, egg ribbons & herbs, finished with curry & chilli	18.90
Wok Fried Marinated Chicken tossed with Asian greens, water chestnuts & hokkien noodles, finished with sweet soy & chilli sauce	21.90
Tender Sliced Charsui Pork Belly - stir fried with prawns, Asian vegetables and cashews with soy and a hint of chilli & ginger	22.90

Pasta & Risotto

Fettucine Carbonara - chunky bacon with garlic in a creamy sauce finished with egg	17.90
Roasted Pumpkin, Red Pepper, Pine Nut and 3 Cheese Cannelloni topped with creamy pesto sauce and spinach salad	18.90
Home Made Potato and Sage Gnocchi served in a creamy gorgonzola sauce	21.90
Mushroom Risotto - Swiss brown, shitake, abalone, button & porcini mushrooms, cooked in vegetable stock with thyme & baby spinach, finished with grana and truffle oil	19.90
Braised Duck Risotto laced with garden peas, sweet potato and prosciutto, topped with Yarra Valley fetta	22.90
<i>(Imported Carnaroli Ferron rice used for all risotto dishes)</i>	
Traditional Paella - Spanish saffron rice, cooked with assorted fish & crustaceans, chicken, chorizo sausage, tomato, herbs & a touch of chilli	26.90

Fish & Seafood

Old Fashioned Fish & Chips with tartare sauce & garden salad	19.90
Grilled fresh fish fillets with basil mayonnaise, dressed leaves & chips	23.90
Seafood Crepe - a selection of market fresh seafood, poached in a creamy wine sauce, wrapped in a light crepe and served with sautéed julienne of vegetables	25.90
Prawns & Fresh Calamari, Vietnamese Style sautéed with fresh chilli, tomato, fish sauce, lemongrass & pepper, finished with herbs & lime, served with steamed rice	26.90
Thyme and Lemon Marinated Fillet of Atlantic Salmon baked and served on salted cod mashed potatoes, Basque peppers and saffron aioli	27.90
Whole Grilled Flounder (when available) served with baby potatoes, lemon butter sauce & steamed vegetables	28.90
Seafood Platter - crumbed scallops, prawns & flathead, salt & pepper calamari, beer battered fish fillet, chilled prawns & oyster, served with chips, garden salad, tartare & cocktail sauce	28.90

Chargrills

<i>Pasture Fed Tasmanian Wilderness Beef</i>	
Prime Aged Porterhouse (350g) with a creamy pepper sauce	31.90
Rib-eye (400g) with herb butter	32.90
Gippsland Fresh Eye Fillet (250g) with a forest mushroom sauce served on a crouton	32.90
Black Angus Rump (400g) with a creamy pepper sauce, forest mushroom sauce or herb butter	28.90
<i>All steaks served with chunky home-made chips, grilled field mushroom & sautéed greens</i>	
Mixed Grill - Char grilled eye fillet, lamb chop, pork ribs, calf's liver & bratwurst served with parmesan polenta, chutney & herb sauce	34.90

Other Mains

Chicken Parmigiana - crumbed chicken breast with smoked ham, chunky tomato, basil sauce & melted cheese served with chips	21.90
Premium Parma - crumbed chicken breast with prosciutto, tomato, Kalamata olives, Yarra Valley Persian feta, finished with pesto and served with chips	23.90
Grilled Lambs Fry (liver) served with a crisp mashed potato cake laced with cabbage and smoky bacon, red wine jus and garlic spinach and baby onions	19.90
Baby Veal coated in lemon, parmesan & herb crumbs served with rocket, poached pear & parmesan salad and pommes Anna	26.90
Oven Baked Chicken Breast filled with brie & sweet baked ham seated on potato rösti, finished with fresh herbs & cream sauce	26.90
White Chicken Coconut Curry - steamed chicken simmered in a spicy white coconut Milk sauce served with steamed rice and roti bread	26.90

Daily Specials

Please check our Specials Board

Desserts

Vanilla Bean Cream Brulee served with berry compote & double cream	12.90
Roasted Banana Pudding with caramel sauce & peanut brittle ice cream	12.90
Layered White & Dark Chocolate Mousse with whipped cream & chocolate wafers	12.90
Orange Scented Pear & Rhubarb Crumble served with stewed rhubarb ice cream	12.90
Trio of Homemade Ice Creams with berry coulis & wafers	12.90
Cheese Plate (for one)	12.90

PLEASE PLACE YOUR ORDER AT THE SERVERY

A full & comprehensive wine and beer list is available at the bar. Below we have suggested some wines from our range for your consideration

		Glass	Bottle
Fifth Leg Chardonnay	Western Aust	8.00	36.00
Squealing Pig Sauvignon Blanc	Marlborough NZ	8.50	38.00
T'Gallant "Imogen" Pinot Gris	Mornington Peninsula	8.50	38.00
Wynns "The Gables" Cab Sav Shiraz	Coonawarra SA	8.50	38.00
St Huberts Stag Pinot Noir	Yarra Valley VIC	9.25	42.00
Pepperjack Shiraz	Barossa SA	9.75	44.00