

COCKTAILS

NORWOOD LONG ISLAND	22
TOMMY MARGS	22
LIMONCELLO SPRITZ	22
APEROL SPRITZ	22

SNACKS & SHARES

GARLIC BREAD (V)	10.5
ADD: Cheese - 2 Cheese & bacon - 3	
NORWOOD SHARE PLATTER	70
2 x 300g chicken schnitzels, pork fennel sausage, 1/2kg chicken wings served with chips, Norwood salad, 2 gravies of your choice	
SALT & PEPPER CALAMARI (I) - Rocket, lemon & aioli	17
NORWOOD FRIED CHICKEN WINGS	18
With choice of smoky BBQ or buffalo	
WEDGES - Sour cream, sweet chilli sauce	14
CHIPS - Aioli	10.5
ADD: Curry gravy - 2	
SIZZLING GARLIC PRAWNS (I)	18
Prawn cutlet, garlic, paprika, herbs, grilled sourdough	
WAGYU BEEF MEATBALL	20
Braised meatball in red wine, nap sauce, served with cheese, crispy pitta	
BAKED CAMEMBERT (V)	18
Hot honey, chutney, lavash	
CRISPY CAULIFLOWER BITES (VO)	16
Smoked bacon, brown butter, melted cheese, capers, herbs	
IRISH SPICE BAG (VO)	24
Fried chicken, fried vegetable, curry sauce tossed in spiced salt & potato chip	

Sauces:

Peppercorn / Gravy / Mushroom / Dianne
Red wine jus - 2 | Creamy Garlic Prawns (I) (5) - 12

THE NORWOOD HOTEL

SALADS

CAESAR SALAD (GFIO)	24
Cos lettuce, bacon, croutons, soft boiled egg, caesar dressing, parmesan & anchovies	
PUMPKIN & FETA SALAD (V/CN)	24
Roasted pumpkin, feta, lettuce, dates, quinoa, dukkah, pomegranate, balsamic glaze	
Add:	
Salt & Pepper Calamari - 6	
Chicken Tenderloin - 6 Grilled Prawns (I) - 12	

From The Grill

SERVED WITH CHIPS, NORWOOD SALAD & CHOICE OF SAUCE

BURGERS AND SANDOS

ALL SERVED WITH FRIES

THE NORWOOD CHEESEBURGER	27	WAGYU BEEF STEAK SANDWICH	28
Angus beef patty, lettuce, tomato, cheese, pickle, burger sauce & chips		Wagyu topside, caramelised onion, cheese, lettuce, smoky bbq sauce, sourdough & chips	
SOUTHERN FRIED CHICKEN BURGER	26	CLASSIC FISH BURGER (M)	28
Buttermilk fried chicken breast, bacon, lettuce, avocado, chipotle aioli & chips		Beer battered fish, iceberg lettuce, tartare sauce, pickled red onion, toasted bun & malt vinegar	

PUB FAV'S

SALT & PEPPER CALAMARI (I)	27
Salad, lemon & aioli	
BOURGUIGNON BEEF PIE	28
Creamy mash potato, mushy pea, guinness gravy	
COOPERS BEER BATTERED FLATHEAD & CHIPS (GFIO/I)	29
Battered, crumbed or grilled fish, garden salad, lemon, tartare sauce	
BANGERS & MASH	30
Pork & fennel sausages, creamy mash, green peas, plate sized yorkshire, gravy	
FISH OF THE DAY (M)	POD
BRAISED BEEF CHEEK	32
Creamy parmesan polenta, grilled broccolini, red wine jus	
300G CHICKEN SCHNITZEL	27
Chips, garden salad & lemon, choice of sauce	
300G BEEF SCHNITZEL	28
Chips, garden salad & lemon, choice of sauce	
PLANT BASED SCHNITZEL (V)	24
Chips, garden salad & lemon, vegan aioli	
SCHNITZEL TOPPERS:	
Parmigiana - Nap sauce, ham, cheese - 5	
Kilpatrick - BBQ sauce, bacon, cheese - 5	
Norwood - Irish spice bag - 6	

250g THOMAS FARMS RUMP (GRI)	33
300g SOUTHERN RANGERS SCOTCH FILLET (GRI)	48
GRILLED RACK OF LAMB (CN/GFIO)	40
Moroccan seasoned lamb, crushed sweet potato, peas, chimichurri, herbs	
ROLLED ROAST PORK (GFIO)	30
Charred cabbage, spiced lentil & chickpea ragu, red wine jus	
Toppers:	
Salt & Pepper Calamari - 6 Grilled Prawns (5) - 12	

DESSERTS

STICKY DATE PUDDING (CN) 14
Butterscotch sauce, vanilla ice cream, whipped cream

CHOCOLATE BROWNIE (CN) 15
Choco fudge sauce, salted caramel ice cream, whipped cream

KIDS MENU

SERVED WITH LETTUCE, TOMATO, CUCUMBER,
JAMMY EGG, CHEESE, JELLY & FROG

CHICKEN NUGGETS 15
Nuggets with chips & tomato sauce

CHEESEBURGER 15
Grilled patty, cheese, tomato sauce on bun with chips

FISH & CHIPS (GFIO/I) 15
Choice of crumbed, battered or grilled with chips & tomato sauce

BANGERS & MASH 15

Lunch & Dinner - Specials -

MONDAY - SCHNITZEL DAY 20

TUESDAY - RUMP STEAK 20

WEDNESDAY - FISH & CHIPS 20

THURSDAY - SPICE BAG 20

SUNDAY - ROAST 24



WINE - WINES - WINES - WINES - WINES

WHITE

STONYFELL
Sauvignon Blanc - SA

SHAW & SMITH
Sauvignon Blanc - SA

ISABEL ESTATE
Sauvignon Blanc - NZ

NEPENTHE ALTITUDE
Pinot Gris - SA

SQUEALING PIG
Pinot Gris - NZ

GOLDING ESTATE
Pinot Gris - SA

CLOUDBREAK NOUVEAU
Pinot Gris - SA

RIESLINGFREAK NO. 34
Riesling - SA

PEWSEY VALE EDEN VALLEY
Riesling - SA

SIDEWOOD
Chardonnay - SA

CHAPEL HILL "THE PARSON"
Chardonnay - SA

BROWN BROTHERS
Moscato - VIC

SERAFINO BELLISSIMO
Fiano - SA

ROSÉ

MIRAVAL PROVENCE
Rosé - France

GOLDING THE EAST END
Rosé - SA

SMALL LARGE BTL
7.5 11.5 30.0

50.0

10.0 15.0 40.0

44.0

10.5 16.0 42.0

46.0

12.0 18.0 48.0

50.0

11.5 17.5 46.0

44.0

9.5 14.5 38.0

9.5 14.5 38.0

46.0

SMALL LARGE BTL

15.0 22.5 60.0

11.0 16.5 44.0

RED

NEPENTHE ALTITUDE
Pinot Noir - SA

GOLDING ESTATE
Pinot Noir - SA

RUNNING WITH BULLS
Tempranillo - SA

STONYFELL
Shiraz - SA

PEPPERJACK
Barossa Valley Shiraz - SA

**HENTLEY FARM
'VILLAIN & VIXEN'**
Barossa Valley Shiraz - SA

VASSE FELIX FILIUS
Cabernet Sauvignon - WA

SMALL LARGE BTL

10.5 16.0 42.0

46.0

44.0

7.5 11.5 30.0

11.0 16.5 44.0

48.0

11.5 17.5 46.0

SPARKLING

CIAO BELLA
Prosecco DOCG - Italy
GLASS BTL
9.0 36.0

STONYFELL
Sparkling - SA
8.0 32.0

PALMETTO
Blanc De Blanc, NV - SA
36.0

BIRD IN HAND
Sparkling Pinot Noir - SA
11.5 46.0

GFI - Gluten Free Ingredients | **GFIO*** - Gluten Free Ingredients Option

DFI - Dairy Free Ingredients | **CN** - Contains Nuts | **V** - Vegetarian

VO* - Vegetarian Option | **VG** - Vegan | **VGO*** - Vegan Option

DFIO* - Dairy Free Ingredients Option | **A** - Australian Seafood

I - Imported Seafood | **M** - Mixed Origin Seafood

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 seeds, wheat flour, eggs, soy, fungus and dairy products. Customer requests will be created for to the best of our ability but the decision to consume a meal is the responsibility of the diner.

PUBLIC HOLIDAY SURCHARGE:

10% Surcharge applies on Public Holidays.

SENIORS: 10% off main menu (excl public holiday and hallmark days)



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