

Kids Menu \$9.90

STEP 1: CHOOSE A MEAL

Chicken Dippers (6 pcs): 100% chicken breast nuggets in a golden crumb. **10 pcs for extra \$2**

Mini Schnitzel: Crumbed chicken breast cooked until golden brown

Chicken Burger (E): Marinated & grilled chicken with cucumber, cheese & mayo

Fish & Chips: Tempura battered flathead tails with lemon wedge & tomato sauce

Calamari Rings: Lightly crumbed & flash fried with lettuce & mayonnaise

Fish of the Day (G,E): Simply grilled & served with lemon

Spaghetti Bolognese (E): Classic italian beef ragu with spaghetti & shaved parmesan

Grilled Mini Cheeseburger (E): Lean mini beef burger, lettuce, tomato & cheese

Graziers Steak (G,E): Flash grilled minute steak with gravy

Pepe's Pizza (E): Ham & pineapple pizza with mozzarella & tomato sugo

Pasta Napolitana (E): Pasta tossed with tomato napoli & shaved parmesan

STEP 2: SELECT A SIDE

Chips & Crunchy Salad OR Potato & Seasonal Veg (G,E)

STEP 3: PICK A DRINK

Soft Drink

Goulburn Valley Juice

Spider (add \$2) - Soft drink with creamy vanilla ice cream

Shake (add \$2) - Chocolate, caramel, vanilla or strawberry

STEP 4: ADD SOMETHING SWEET (ADD \$3)

I-Scream - Vanilla ice cream with a selection of toppings

Frog in a Pond (G) - Chocolate frog in jelly

Banana Split - with vanilla ice cream, chocolate & wafers

Chocolate Mousse (G) - Light & fluffy with cream & wafers

G - Gluten Free. We make every effort to ensure these meals are gluten free but our busy kitchen cannot guarantee they are allergen free.

E - Eat Well. Reduced fats, no deep frying, just clean lean food, simply prepared.

Seniors Menu

Beer Battered Fish & Chips 11.0

Served with lemon & tartare sauce

Chicken Schnitzel 9.9

Chicken breast schnitzel served with chips & salad

House Made Cottage Pot Pie (GF) 15.0

Served with creamy mash potato & red wine gravy

Corned Beef Silverside 11.0

With roast potato, vegetables & mustard cream sauce

Pan Fried Lambs Fry (GF) 11.0

With maple roasted bacon, sauteed mushrooms, caramelised onion, baked potato & pan jus

Caesar Salad (Add chicken \$3) 17.0

With crispy bacon, poached egg, croutons, caesar dressing & parmesan

Roast of the Day (GF) 9.9

Add all 3 roast meats for \$5 Extra

(GF) - Gluten Free

(DF) - Dairy Free

(V) - Vegetarian

Express Lunch Menu

Ready in 15 minutes or its Free!

Available Monday - Thursday Lunch

T&C's apply

Seniors Chicken Schnitzel 9.9

Chicken breast schnitzel served with chips & salad

Seniors Beer-Battered Fish & Chips 11.0

Served with lemon & tartare sauce

Seniors Roast of the Day (GF) 9.9

Add all 3 roast meats for \$5 Extra

Ranch Style Bruschetta 12.5

Ciabatta bread, avocado tartare, tomato salsa & danish feta cheese drizzled with extra virgin olive oil

Lemon & Pepper Calamari (GF) 13.5

Calamari in our special lemon & pepper coating with fresh rocket salad, and wasabi aioli

Garlic or Herb Bread 5.0

The Famous Ranch Roasts (GF) 12.0

Our famous selection of pork, beef & lamb roasts. All served with roast potato & seasonal vegetables.

Chicken Schnitzel 19.9

House crumbed 250g chicken breast schnitzel served chips & salad or potato & vegetables

Fish & Chips 19.0

Beer battered salt water barramundi fillets, with tartare sauce and chips

American Double Cheeseburger 17.5

Double beef patty, 2 slices of american cheddar cheese, pickles, onion, mild american mustard and ketchup served on a brioche bun with beer battered fries

Seasoned Potato Wedges 9.5

Beer Battered Chips 8.0

Caesar Salad (GF) (Add chicken \$6) 14.0

Cos lettuce, crispy bacon, and shaved parmesan cheese, tossed traditional caesar dressing and topped with crunchy croutons & a soft poached egg

Desserts, Tea & Coffee

See Cafe for menus and orders

Public Holiday Surcharge

10% Surcharge applies on Public Holidays

Food Allergies

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, fungi and dairy products. 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.



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BISTR 
AT THE RANCH

MENU

The Ranch Hotel's Menu has been designed to focus on the ability to cater to our diverse clientele whilst ensuring we meet the time constraints diners are under.

We have produced this menu with the intention of being able to offer our usual high standards within the shortest timeframe possible.

We hope you enjoy!

Starters & Shares

Garlic Cob		8.0
Garlic or Herb Bread		5.0
Herb Pizza (GF base+\$3)		12.5
Garlic Pizza (GF base +\$3)		12.5
Ranch Style Bruschetta		12.5
Ciabatta bread, avocado tartare, tomato salsa & danish feta drizzled with extra virgin olive oil		
Oyster Natural	1/2 Doz	1 Doz
	19.0	30.0
Oysters Kilpatrick	1/2 Doz	1 Doz
	23.0	33.0
Spicy Buffalo Wings		13.0
6 pieces of crispy fried chicken wings, with our own buffalo sauce		
Lemon & Pepper Calamari (GF)		13.5
Calamari in our special lemon & pepper coating with fresh rocket salad, and wasabi aioli		
Beef Nachos		18.5
Corn chips topped with chili con carne, melted cheese, guacamole, sour cream and salsa		
Vegetarian Nachos		14.5
Corn chips topped with chili napoli sauce, melted cheese, guacamole, sour cream and salsa		
Beer Battered Chips		8.0
Seasoned Potato Wedges		9.5

Salads

Caesar (GF) (Add chicken \$6)		14.0
Cos lettuce, crispy bacon, and shaved parmesan cheese, tossed traditional caesar dressing and topped with crunchy croutons & a soft poached egg		
Thai Beef (GF)		19.5
Tender beef strips infused with asian inspired flavours, served on a bed of noodles, dressed with lemon and ginger		
Quinoa & Honey Roasted Pumpkin (GF)		19.5
Beetroot, baby spinach, spanish onion, cherry tomatoes, and creamy danish feta dressed with a olive oil and balsamic glaze.		

12" Thin Crust Pizza

Margarita with a Twist		17.0
napoli sauce, italian herbs, feta, parmesan, & mozzarella finished off with a hint of chili		
Pulled Pork		21.0
with house braised pulled pork, spanish onion, bacon, mozzarella and smokey bbq sauce		
Pumpkin and Feta		19.0
napoli sauce, honey roasted pumpkin, spanish onion, mozzarella, finished with feta cheese		
Moroccan Lamb		19.0
napoli sauce, moroccan spiced lamb, spanish onion, cherry tomatoes, mozzarella, mint yoghurt drizzle		
Mexican Beef		21.0
with spicy beef, mozzarella, guacamole, coriander & chipotle mayo		

From Our Grill

Cooked to your liking by our expert chefs, with beer battered chips & fresh garden salad, or roasted baby potatoes & vegetables

Graziers Fillet Mignon 250g		34.0
Eye fillet wrapped in bacon for a smoky hickory aroma: "tantalise your tastebuds"		
Graziers Scotch Fillet 300g		33.0
Known as one of the better eating primal cuts of beef, the scotch fillet will exceed your eating expectations: "simply superb"		
Graziers Rump 350g		29.0
This classic primal cut is grain finished for 100 days and is full in flavour; aged to our specification with the supplier guarantee: "full of flavour"		
Graziers Medallion 200g		23.0
This premium cut of beef is 100 days grain finished, lean with no fat, tender & full of flavour: "premium lean flavoursome beef"		
Graziers T - Bone 500g		39.0
Specialty cut of beef has two components: the meat on the larger side of the bone is known as the sirloin and the smaller is the eye fillet. With the flavour of the bone this is known as "the cattleman's favourite".		

Surf & Turf		39.0
300g Scotch fillet topped with grilled tiger prawns & bearnaise sauce		

Sauces

Gravy, mushroom, pepper, dianne, bearnaise, hickory bbq, and red wine jus		2.5
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Add-Ons

4 garlic prawns skewered		8.0
grilled chicken breast		6.0
buffalo wings		5.0
bacon and egg		5.0
lemon pepper calamari		6.0
beer battered onion rings		5.0

Burgers & Sandwiches

Big Ranch		19.0
Succulent angus beef patty, with caramelized onion, bacon, tomato, lettuce, beetroot, tasty cheese, and tomato relish served on a brioche bun with chips		
Wicked Chicken		19.0
Spicy marinated chicken breast on a bed of spinach, with tomato, bacon, and spanish onion, topped with our wicked mayo, served on a brioche bun with chips		
Pigs Do Fly		21.0
Home made smokey bbq & beer braised pulled pork, topped with melted cheese & coleslaw on a brioche bun with onion rings, devil wings and chips		
Chicken Avo BLT		19.0
Chicken breast, avocado, bacon, lettuce, tomato & mayo served on turkish bread with chips		
Traditional Steak Sandwich		21.0
Scotch fillet steak, with caramelized onion, bacon, tomato, beetroot, cheese, and mustard mayonnaise served on turkish bread with chips		

Schnitzel Selection

Chicken Schnitzel		19.9
House crumbed 250g chicken breast schnitzel served chips & garden salad or roasted baby potato & vegetables		
Aussie Parmigiana		24.0
with ham, napoli sauce and melted mozzarella		
King Avocado		26.0
with bacon, avocado, mozzarella & hollandaise sauce		
Flying Pig		26.0
with pulled pork, bacon, smokey bbq sauce & mozzarella		
Spicy Chicken		23.0
with bacon, sliced tomato, chili sauce & mozzarella		
Mexicana		26.0
with chili con carne, mozzarella & guacamole		
The Godfather		26.0
with pepperoni, salami, bacon, baby spinach, napoli sauce & melted mozzarella		

Everyones Favorites

The Famous Ranch Roasts (GF)		12.0
Our famous selection of pork, beef & lamb roasts. All served with roast potato & seasonal vegetables.		
Add all 3 meats for \$5 extra		5.0

Smokey Texas Beef Short Ribs		29.0
Served with beer battered chips		

Crumbed Lamb Cutlets		29.0
Three lamb cutlets served with mash, caramelized onion, green peas & gravy		
Beef & Guinness Pie		24.0
Served with mashed potatoes and green peas		
BBQ Pork Belly		28.0
With steamed rice, baby bok choy & soy chili dressing		
Slow Braised Beef Cheeks		26.0
Served with mash potatoes & green peas		
Pork Fillet Fettuccine		21.0
Grilled sliced pork fillet tossed with mushrooms in a creamy garlic and herb sauce		
Potato Gnocchi (add chicken or prawns \$6)		21.0
In a creamy tomato sauce with asparagus and parmesan		
Nasi Gorang		21.0
Malaysian fried rice, with bok choy, carrots and asian vegetables, chicken & egg		
Vegetarian Stir Fried Hokkien Noodles		21.0
Seasonal asian vegetables wok tossed in hoisin and sweet soy sauce		

Seafood

Fish & Chips		19.0
Beer battered salt water barramundi fillets, with tartare sauce and chips		

Chefs Signature Salmon & Scallops		31.0
Pan seared atlantic salmon fillet, seared scallops served on warm potato, green beans, spanish onion & cherry tomato drizzled with our sweet mustard dressing		

Grilled Barramundi		28.0
Served on a nicoise salad of potato, poached egg, green beans, heirloom tomatoes and saffron citrus vinaigrette		