LUNCH SPECIALS MENU (DINE IN ONLY)

Available Monday - Friday from: 11:30am-2:00pm

MEALS FROM \$15

INCLUDES A GLASS OF HOUSE WINE OR A POT OF YOUR CHOICE OF HOUSE BEER

make it a schooner for an extra \$2

MARGHERITA PIZZA (V)

15

napoli sauce, house cheese, fresh basil pairs w archer pilsner / sangiovese / pinot grigio

PEPPERONI PIZZA

15

napoli sauce, pepperoni, house cheese, chilli flakes pairs w archer pale ale / sangiovese / pinot grigio

HAM and PINEAPPLE PIZZA

15

napoli sauce, ham, pineapple, house cheese, bbq sauce pairs w archer pale ale / sangiovese / pinot gris

BACON and CHILLI PASTA

15

16

rigatoni, bacon, chilli, napoli sauce, parsley, shaved parmesan pairs w archer pale ale / sangiovese

TOASTED TANDOORI CHICKEN WRAP and CHIPS

tandoori chicken, lettuce, tomato, cucumber, pickled carrot, red onion, yoghurt sauce

pairs w archer red ale / pinot noir

CITRUS and PEPPER CALAMARI (GF)

16

garden salad, chips, lemon, aioli pairs w archer pilsner / sémillon sauvignon blanc

CHEESE BURGER and CHIPS

16

toasted roll, 150g beef patty, cheddar, lettuce, aioli, tomato sauce

pairs w archer pale ale / archer ipa / cabernet sauvignon / chardonnay

200g RUMP STEAK

17

17

garden salad, chips, choice of gravy
pairs w archer red ale / archer pale ale / shiraz

BBQ CHICKEN and AVOCADO SALAD (GF)

chicken breast, mixed leaves, cucumber, shredded cabbage, avocado, carrot, red onion toasted seeds, creamy honey-mustard dressing

pairs w archer pilsner / archer pale ale / tempranillo

Looking for a venue for your next function?

Look no further than the International Hotel - our experienced staff are eager to help.

We can cater for social functions and cocktail style events.

Our scrumptious menu provides an extensive choice of food and is prepared by our team of highly skilled chefs.

BOOK NOW!

Room Hire is Free*
*conditions apply

ur new brewer Gavin Croft began homebrewing 10 years ago. For him it was a hobby that quickly turned into an obsession. After completing the Graduate Certificate of Brewing at the University of Ballarat, he landed his first brewing job at Bacchus Brewing Co in 2012. For the past three years he has been at Newstead Brewing Co while also running gypsy brand Croft Brewing Company. During that time he has been awarded 2 Gold. 2 Silver and 2 Bronze medals for Croft at the Australian International Beer Awards and Craft Beer Awards as well as dozens of medals as part of the Newstead team. He has also been nominated in the 2017 Beeries (the Logies of beer). Together with Stuart and Lucy Martin, 2017 sees the anticipated launch of Archer Brewing Company based at the International Hotel. Archer is focused on clean, straight forward, sessionable beers, and you won't find it any fresher than right here.

KIDS EAT FREE WEEKENDS





— MICROBREWERY —

MENU

LUNCH 11:30am-3:00pm | **DINNER** 5:00pm-8:30pm



LUNCH: 11:30am-3:00pm DINNER: 5:00pm-8:30pm

BREADS AND SHARES: ALL DAY	
GARLIC BREAD (V) CHEESY GARLIC BREAD (V)	7 8
RUSTIC WOODFIRED BREAD (V) rosemary and parmesan w red and green pesto	12
CHILLI BEEF NACHOS (GF/V/S) BLACK BEAN NACHOS (GF/V/S) house cheese, avocado, pico de gallo, lime sour cream pairs w archer lager / tempranillo	14 14
CHICKEN WINGS (GF) TOSSED IN YOUR CHOICE OF maple bourbon bbq, honey soy sriracha (\$\sqrt{s}\$), buffalo (\$\sqrt{s}\$) or dry pairs w archer pale ale / archer pilsner	8 for 10 / 16 for 18
BOWL OF CHIPS (V) w aioli, tomato sauce LOAD 'EM UP w bacon, cheese, scallions, chipotle mayo	8 12
BEER BATTERED ONION RINGS (V) w peppercorn mayo	7
SWEET POTATO CHIPS (V) w chipotle mayo	7

ENTREES: ALL DAY	
CITRUS PEPPER DUSTED CALAMARI (GF) wombok, chilli, ginger, herb salad, sriracha cashews, lime soy dressing pairs w archer pilsner / riesling	15
CHORIZO RAGU and BAKED EGG fresh herbs, yoghurt sauce, grilled bread pairs w archer red ale / pinot noir	12
ONION and SPINACH BHAJI (GF/V) fresh herbs, pickled carrot and cucumber salad, yoghurt sauce pairs w archer pale ale / sauvignon blanc	10
MINI CRAB CAKES avocado, pico de gallo, smoked red pepper sauce pairs w archer lager / riesling	15
CLASSIC MEATBALLS napoli sauce, mozzarella, parmesan, basil, grilled bread pairs w archer ipa / tempranillo	10

SIDES:

SEASONAL VEGETABLES (GF/V) w citrus olive oil	Small 4 / Large 8
GARDEN SALAD (GF/V) shredded vegetables, tomato, seeded mustard vinaigrette	6
SIDE OF CHIPS (V) w tomato sauce	4
POTATO SMASH (GF/V) chats, butter, chives, sour cream	5
HOUSE CREAMY COLESLAW (GF/V)	4

KIDS MENU (3 - 11 years): ALL DAY	10

served with complimentary vanilla ice cream and choice of sauce: chocolate I caramel I strawberry

GRILLED CHEESEBURGER w CHIPS

BATTERED FISH w CHIPS and SALAD

FRESHLY BAKED HAM and CHEESE PIZZA w SALAD

GRILLED CHICKEN BREAST w CHIPS and VEGETABLES (GF)

PASTA, HOUSE TOMATO SAUCE and CHEESE (V)

MINI CHICKEN PARMY w CHIPS

GREAT CARE HAS BEEN PLACED ON SELECTING THE BEST QUALITY CUTS OF MEAT FROM TRUSTED BRANDS, SOURCED FROM AROUND AUSTRALIA. ALL BEEF PRODUCTS ARE AGED FOR A MINIMUM 35 DAYS, MSA GRADED AND SELECTED FOR THEIR FLAVOUR, TENDERNESS AND TEXTURE.



MAINS:

TWICE COOKED CRISPY SKIN PORK BELLY (GF) creamy white beans and leek, braised cabbage, apple salad, caramelised apple balsamic pairs w archer pilsner / pinot noir / pinot gris	30
GRILLED MARINATED LAMB RUMP (GF) sweet potato mash, buttered peas and cabbage, rosemary and honey-mustard sauce pairs w archer red ale / cabernet sauvignon	30
MARKET FISH see specials board	POA
BEER BATTERED FISH and CHIPS garden salad, chips, lemon, house tartare sauce pairs w archer pilsner / chardonnay / riesling	20

PASTA AND SALAD:

RIGATONI w CHORIZO RAGU	21
slow cooked chorizo and beef ragu, diced broccolini, persian feta, parsley pairs w archer red ale / tempranillo	

CREAMY PUMPKIN TORTELLINI (V)
ricotta and spinach tortellini, creamy pumpkin sauce, smoked semi dried tomato, pine nut
and sage breadcrumb, shaved parmesan
pairs w archer pale ale / chardonnay

WOOD FIRED PUMPKIN SALAD (GF/V) spinach and rocket leaves, toasted pine nuts, dried cranberries, persian feta, caramelised balsamic vinaigrette pairs w archer pilsner / sauvignon blanc

cos, lardons of smoked bacon, croutons, boiled egg, creamy caesar dressing, shaved parmesan pairs w archer lager / pinot grigio

WARM FRIED HALOUMI, POTATO and CHORIZO SALAD (GF/V OPT)

wood fired potato and chorizo, chargrilled red capsicum, red onion, olives, rocket, parsley, lemon, smoked red pepper dressing pairs w archer pale ale / gsm / tempranillo / chardonnay

ADD ONS:
GRILLED OF CRUMBED CHICKEN BREAST
FRIED CALAMARI

ADDITIONAL NOTES:

(GF) GLUTEN FREE (V) VEGETARIAN (V OPT) VEGETATION OPTION AVAILABLE ($^{\circ}$) SPICY Pico de Gallo - Salsa Fresca

NB: WE ARE NOT A STRICTLY GF VENUE - GLUTEN MAY BE USED IN ALL CATERING AREAS

AS A LOCALLY OWNED, INDEPENDENT HOTEL. WE PRIDE OURSELVES ON BUYING THE FRESHEST PRODUCE AVAILABLE FROM LOCAL SUPPLIERS.

WE PREPARE AS MUCH AS POSSIBLE FROM SCRATCH AND WITH LOVE

RURGERS AND ROLLS.

GRILLED STEAK SANDWICH

All burgers and rolls served w chips and tomato sauce Substitute chips for onion rings or sweet potato fries **\$2**

ADD ONS: EGG BACON	2 2	
GRILLED or CRUMBED CHICKEN SANDWICH toasted turkish, crushed avocado, lettuce, tomato, swiss cheese, peppercorn mayo pairs w archer pilsner / pinot grigio	17	
THE INTER BURGER 2.0 toasted sesame roll, grilled 175g wagyu patty, bacon, cheddar and swiss, caramelised onions, shredded lettuce, dill pickle, smoky bbq sauce, mustard mayo pairs w archer ipa / gsm	18	
ROASTED MUSHROOM and GRILLED HALOUMI (V) toasted turkish, tomato, red onion, mixed leaves, chive pesto-mayo pairs w archer pale ale / pinot gris	17	
horseradish-tomato-mayo pairs w archer red ale / shiraz		

toasted turkish, 150g rump, grilled bacon, swiss cheese, rocket, beetroot relish,

18

18

CHICKEN SCHNITZELS:

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All of our schnitzels are crumbed fresh in house and served with our creamy house coleslaw and chips

SCHNITZEL OF THE MOMENT	POA
THE INTER SCHNITZEL 2.0 charred ground beef, bacon, mustard, chedda pairs w archer pale ale / cabernet sauvignon	ar, pickle relish, chipotle mayo
PARMY napoli sauce, leg ham, house cheese blend pairs w archer red ale / sangiovese	20
lemon, gravy pairs w archer pilsner / chardonnay	

PIZZAS: ALL DAY

see specials board

19

No GF or Half and Half Pizzas available

Fast, fresh and delicious - all of our pizza bases are prepared and shaped by hand to order and cooked in Spring Hills oldest Wood Fired Pizza oven. Ask our friendly staff about our pizza and jug or pizza and wine carafe deal today.

MARGHERITA (V)	14
napoli, mozzarella, parmesan, basil	
pairs w archer pilsner / sangiovese / pinot grigio	

YOU SAY POTATO, I SAY POTATO chive pesto, crushed potato, bacon, mozzarella, house cheese mix, sour cream, scallions, parsley

pairs w archer pilsner / pinot grigio

MEAT AND NO VEG
napoli , chorizo, ham, hot salami, pepperoni, bacon, charred ground beef, mozzarella, bbq

pairs w archer red ale / archer ipa / sangiovese / pinot grigio

FOREST FLOOR (V) 19 semi dried tomato pesto, mixed mushrooms, caramelised onion, mozzarella, rocket, persian feta, truffle oil

pairs w archer pale ale / sangiovese / pinot grigio

HEAT, NOT JUST A MOVIE WITH PACINO and DeNIRO (())

18

pairs w archer pilsner / archer lager / sangiovese / pinot grigio

TANDOORI TANDOORI

19

marinated grilled chicken, roasted capsicum, red onion, mozzarella, yoghurt sauce, cashews pairs w archer red ale / pinot grigio / pinot noir

napoli, hot salami, pepperoni, fresh chilli, jalapeños, olives, red onion, mozzarella, chilli flakes

BUILD YOUR OWN
napoli + up to 4 toppings + mozzarella

SOMETHING SWEET — SEE SPECIALS BOARD