

TO BEGIN

Warm Garlic Cob (VO) \$9.5

Home made garlic butter in a warmed cob loaf

Wedges (VO) \$9.5

Chunky battered wedges served w sour cream & sweet chilli

Grilled Chicken Strips (2) \$14.5

Grilled chicken w Thai peanut sauce served on a bed of rice & salad

Seasoned Calamari (GFO) \$14.5

Lightly fried Calamari served w garden salad, & aioli

Arancini Balls (3) \$12.5

Home made Arancini balls s w garden salad & dipping sauce

LITTLE PEOPLE \$10.5

(12 years & under)

All meals come w a dessert & drink

(Ice cream & Topping/ Frog in a Pond/ Soft Drink/Prima)

Nuggets & Chips

Battered Fish & Chips

Lasagne & Chips

Pizza & Chips

Colouring in sheets are available –

just ask one of our friendly staff

SIDES

Beer Battered Chips \$7.5

w/ two dipping sauces

Onion Rings \$9.5 (VO)

Seasonal Vegetables (GFO) \$6

Bowls of Garden Salad (GFO) \$5.5

Seafood Sauce (GFO) \$6

Gravy/Garlic/Mushroom/Pepper sauce (GFO) \$2

MAINS

Beer Battered Fish (LO, GFO) \$26.5

Battered fish w tartare sauce, wedge of lemon, chips & salad/veg

Seafood Platter \$35

A selection of fresh & fried seafood served w chips, salad & tartare sauce

Seasoned Calamari (GFO LO) \$25.5

Lightly fried Calamari served w garden salad, chips & homemade aioli

Garlic Prawns (GFO) \$25.5

Pan fried prawns w a creamy garlic sauce, garden salad & rice

Crispy Skin Salmon/Barramundi (GFO) \$32

Crispy skin salmon/barramundi pan fried & served on baby spinach, cherry tomatoes, pine nuts, bacon pieces & herbs w homemade potato cakes

Thai Beef Salad (LO) \$24.5

Beef strips w lettuce, onion, cashews, cucumber, carrot, tomato & dry noodles w dressing

Chicken Caesar Salad (LO) \$24.5

Grilled chicken & bacon pieces served on lettuce w croutons & dressed w poached egg & parmesan

Beef Lasagne \$26

Bolognese & pasta topped w cheese sauce served w chips & salad/veg

Carbonara \$24

Bacon, onion, garlic w pasta in a rich creamy sauce

Chicken Breast Schnitzel \$24.5

Crumbed chicken breast w gravy & served with chips & veg/salad

Chicken Mignon \$28.5

Garlic chicken wrapped in bacon, topped on mash & served w veg & mushroom sauce

Chicken Breast Parma \$24.5

Chicken breast topped w house made Napoli, mixed cheese & served w chips salad/veg

Slow Roasted Pork Belly \$31 (LO)

Slow roasted Pork Belly w apple cider reduction, seasonal vegetables & mash

Mixed Grill \$34

Lamb chop, steak, bacon, sausage, burger, egg & chips served w salad

Scotch Fillet (GFO LO) \$38

350g Scotch cooked to your liking, served w a choice of sauce (gravy, pepper, mushroom, garlic butter) & served w chips & salad/veg

Thai Beef Stir Fry (VO) \$24.5

Marinated beef strips, crispy seasonal vegetables w Hokkien noodles in a Thai sauce

Chicken Kiev \$28

Chicken breast stuffed with garlic butter served w beer battered chips & salad/veg

Scallops (GFO) \$30

Seared scallops covered in a creamy mustard sauce w salad

Risotto (LO GFO VO) \$26

Chicken risotto w peas, mushroom & spinach

Available for DINNER
Only Fri/Sat/Sun LUNCH

PIZZA

Large (EAT IN) \$19.5

Large (TAKE AWAY) \$17

Small (EAT IN) \$16.5

Small (TAKE AWAY) \$14

Meat Lovers

Ham, Bacon, Chicken & Onion w cheese on a tomato & BBQ base

BBQ Chicken

Chicken, Ham, Capsicum, Onion w cheese on a tomato & BBQ base

Aussie

Ham, Bacon & Egg w a cheese on a tomato base

Capricciosa

Ham, Olives & Mushroom w cheese on a tomato base

Drovers Volcano

Ham, Hot Salami, Onion, Capsicum, Jalapenos, Chilli Flakes & Chilli Powder w cheese on a tomato, Greek Yoghurt & garlic base

Hawaiian

Ham & Pineapple w cheese on a tomato base

Vegetarian

Pineapple, Mushroom, Onion, Capsicum & Olives w cheese on a tomato base

Marinara (Extra \$2)

Seafood Mix, Olives, Herbs & Garlic w cheese on a tomato base

Drovers Delight

Ham, Salami, Pineapple, Onion, Capsicum, Mushroom topped w cheese on a tomato base

Extra toppings \$2

Mushrooms, Chicken, Salami, Ham, Bacon, Egg, Capsicum, Jalapenos, Onion, Pineapple, Olives, Anchovies

SOMETHING SWEET

Crème Brulee (GFO) \$11

Vanilla baked custard w a caramelised top w ice cream

Chocolate Honeycomb Brownie Sundae \$11

Brownie cubes drizzled w salted caramel sauce & topped with ice cream

Drovers Mess (GFO) \$11

A blend of fresh berry compote & meringue pieces in yoghurt & cream

Mini Drovers Pavlova (GFO) \$11

Pavlova served with double cream, ice cream & topped with fruit or shavings of mint chocolate

Sticky Date Pudding \$11

Sticky date pudding w butterscotch sauce & ice cream & double cream

Cheesecake \$11

Varies weekly – see cake stand

COFFEE, TEA, SLICES, CAKES, BISCUITS ALSO AVAILABLE
FUNCTION MENU AVAILABLE – ASK OUR FRIENDLY STAFF

Drovers Arms Hotel

34 Midland Highway - GOORNONG Vic 3557

info@droversarmshotel.com.au

03 54 322210

SPECIALS

PLEASE REFER TO OUR SPECIALS BOARD FOR OTHER DAILY SPECIALS

GFO: Gluten Free Option

VO: Vegetarian Option

LO: Lactose Option

Vegetables extra \$3.50
Gravy & special sauces extra \$2

BAR MENU

Only for Bar and outside eating area

Warm Garlic Cob (VO) \$9.5

Home made garlic butter in a warmed cob loaf

Wedges (VO) \$9.5

Chunky battered wedges served w sour cream & sweet chilli

Beer Battered Chips \$7.5

Large bowl of beer battered chips w two dipping sauces

Grilled Chicken Strips \$17 (3)

Grilled chicken w Thai peanut sauce served on a bed of rice & salad

Steak Sanga \$18.5

Scotch w tomato relish, caramelised onion, cheese, bacon, tomato, egg & chips

Bangers & Mash \$16.5

Sausages served on home made mash w caramelised onion & gravy

Chicken Burger \$17

Chicken Breast w Aioli, tomato, caramelised onion, cheese, bacon & chips

Drover Burger \$17

Beef Burger w relish, tomato, caramelised onion, cheese, bacon, egg & chips

Rump (GFO) \$23 (Seafood Sauce \$6.5)

Rump 250g w gravy, salad & beer battered chips

Parma \$18

Chicken Breast topped w house made Napoli & cheese served w chips & salad

Schnitzel \$18

Chicken Breast Schnitzel served w home made tasty gravy, chips & salad

Beer Battered Fish (LO) \$16.5

Beer battered fish served w tartare, lemon wedge, chips & salad

Seafood Basket \$19

A selection of fried seafood w chips, lemon wedge & tartare sauce

Thai Beef Salad \$24.5

Marinated beef strips w lettuce, onion, carrot, cashews, cucumber, tomato & dry noodles w dressing

Lasagne \$17

Bolognese & pasta topped w cheese sauce & served w beer battered chips & salad

Carbonara \$17

Bacon, onion, garlic w pasta in a rich creamy sauce

WINE LIST

WHITES

St Anne's Vineyards Chardonnay \$8.5/\$30

Citrus, lime, some melon & tropical fruit w elegant French Oak characters

St Anne's Vineyards Sauv Blanc \$8.5/\$30

Crisp dry white, showing distinctive gooseberry lime & citrus notes & a crisp finish

Oyster Bay Sauvignon Blanc \$9.5/\$34

Tropical & gooseberry, an abundant bouquet & a crisp, lively acidity

Yalumba Y Series Pinot Grigio \$9.5/\$34

Yalumba provides an excellent textured, spicy, flavoursome wine

Whispers Sparkling White \$8.5/\$30

Whether you're celebrating a lottery win, or more likely just getting through a busy week, pop the cork and enjoy w friends

Cockatoo Ridge Brut Cuvee \$9.5/\$34

A full flavoured sparkling that is vibrant and balanced, creamy and textured

SWEETS

Whispers Moscato \$8.5/\$30

Spring blossom & loganberries, w a refreshing sweetness & gentle, creamy bubble

Brown Bros Crouchen Riesling \$9.5/\$34

Aromas of white peach, pear, even a little lychee

REDS

St Anne's Vineyards Merlot \$8.5/\$30

A rich & soft medium bodied dry red

St Anne's Vineyards Cab Sauv \$8.5/\$30

Deep colour with lively dark berry fruit & capsicum flavours.

Kennedy Shiraz \$9.5/\$34

Berry fruit presents first but aromas of white pepper, cinnamon & nutmeg

Hennings Shiraz \$10/\$35

Black/purple in colour with aromas of blackberry, five spices & quality oak

PORT

De Bortoli Sacred Hill Tawny Port \$7

SHERRY

McWilliams Cream Sherry \$5



HISTORY

It is not clear when the first Drovers Arms was built, however it was burnt down in 1882. Mr Hans Fick was the Licensee of the Drovers and he served on the board of the Common School and also the new State School in 1875. He built the Agricultural Hall in 1889. The hotel yards had many horse stalls with a groom in attendance. Patrons attending the concerts and balls in the hall left their horse drawn vehicles in the hotel yards. The groom then cared for the horses. Ladies had dressing rooms available in the hotel building.

The second building survived until June 1983 when Government policy forced its closure. Licensees have included Phil & Katie Leahy, Bill Roden (1950-52), Harry & Kathleen Brewer and then their son Harry and wife Joan, Bernie & Marion Burke & currently Wes & Monique White. After serving the needs of the Goornong Community for over 100 years, the wooden building with wide verandahs were demolished and a new brick building was built in June, 1983. Owners Harry & Joan Brewer built the new building behind the old one. Of the nine hotels in the Goornong district, five of which were in the Goornong Township, the Drovers Arms is the only surviving into the 21st Century.

Current owners Wes & Monique White bought the run down hotel in July 2014 and gave it a make-over that it was craving for years. The Drovers Arms Hotel has many more years of life left in her yet.....

Enjoy the food, drink, the locals and just the good old atmosphere of the country pub!