

## LUNCH

**Chicken Bombs** – braised chicken mixed with fresh herbs and creamy cheese crumbed and fried to perfection, served with aioli and tomato sauce ●  
\$14

**Cheese and Bacon Wedges** – seasoned wedges with streaky bacon and mozzarella cheese, accompanied by sweet chilli sauce and sour cream ●  
\$12

**Chips** – served with aioli and tomato sauce ●  
\$7

**Sampler Platter** – dim sums, samosas and spring rolls served with a laksa aioli and sweet chilli sauce  
\$20

**Three Cheese Melts** – a trio of cheese's, crumbed and fried, accompanied by plumb sauce and sweet chilli sauce ●●  
\$13

**Prawn and Chorizo Linguine** – spicy chorizo sauté with prawn cutlets tossed through garlic butter and swirled with house made linguine, cherry tomatoes, topped with aged pecorino and wild rocket  
\$18

**Chilli Salt Squid** – perfectly seasoned calamari tossed with rocket, red onion and cherry tomatoes, drizzled with pineapple aioli ●  
\$13

**Green Salad** – fresh blanched asparagus with charred broccolini, rubbed kale, roasted red capsicum, pickled red cabbage, cashew nuts, topped with soy toasted seeds and finished with lime and chilli ●●  
\$16

**Pan Seared Scallops** – on celeriac puree with pancetta crumble and salmon caviar ●  
\$20

**Tea Smoked Salmon** – tea infused, house smoked salmon fillet on fresh sauté greens finished with sesame, soy and citrus dressing ●  
\$16

**The Surrey Burger** – house made beef and bacon patty on a lightly toasted bun with lettuce, tomato, ketchup, mustard, pickle, smoked cheddar and house made onion rings, served with fries and aioli  
\$22

**Fish and Chips** – crisp beer battered market fish served with seasoned fries, side salad and tartar sauce  
\$28

**Smoked Chicken Fettucine** – house made fettucine tossed through a carbonara style sauce, with chorizo, red onion, capsicum, bacon, spring onion, topped with parmesan  
\$22



## Kids

**All \$12 with a free ice cream sundae**

Kids Fish and Chips

Kids Chicken Carbonara

Kids Chicken Tenders

## Desserts

**Tiramisu** – choc dipped sponge fingers with coffee infused mascarpone topped with chocolate dust ●  
\$14

**Pecan Pie** – house made pastry with rich caramel, toasted pecans and chocolate  
served with vanilla anglaise and pistachio dust ●  
\$13

**Chia Seed Pudding** – coconut cream infused chia seeds layered with fresh berries, toasted coconut  
and house made granola ●●  
\$16

**Red Velvet Cupcake** – white chocolate and chilli ganache, vanilla anglaise seasonal berries ●  
\$13

- Vegetarian
- Vegan
- Gluten Free

THE  
SURREY  
HOTEL

