



PLEASE ORDER YOUR MEALS FROM THE BAR

# IMPERIAL

HOTEL PADDINGTON

Welcome to the Imperial Hotel Paddington.  
We're here to treat you to a well portioned comfort meal whilst spending time with family and friends.  
So kick back, have a few drinks, experience and enjoy some authentic Paddo hospitality.

## STARTERS & SAVOURIES

- SONOMA SOURDOUGH BAGUETTE** \$6  
*Warmed, with butter*
- OYSTERS** \$15  
*Warmed oriental Sydney rock oysters (7) with honey, lime, ginger, coriander and chilli*
- SYDNEY SEAFOOD CHOWDER** \$15  
*House speciality, lovely thick and creamy chowder with scallops, prawns, snapper and crab meat served with chilli corn bread*
- JUMBO PRAWNS** \$19  
*Three jumbo prawns filled with pine nuts, spinach, tropical fruits and mild curry, served with a sweet and spicy mayonnaise*
- PAN FRIED LAMB RIBS** \$19  
*Basket of pan-fried lamb ribs in honey and red pepper paste*

## MAINS

- MARINATED VEGIE STACK** \$18  
*Chargrilled red pepper, egg plant, zucchini, portabello mushroom, fresh asparagus, vine tomatoes, with a chilli & mint dressing, on a bed of rocket tossed with Bulgarian feta*
- SPAGHETTI MEATBALLS A LA PUBLICAN** \$15  
*Fresh house spaghetti and organic beef balls with slow roasted tomato, lightly ground beef, basil and fresh parmesan*
- ORGANIC AUSTRALIAN BEEF BURGER** \$16  
*100% chargrilled angus beef, with caramelised onion, vintage cheddar, grain mustard, beetroot relish on a sonoma burger bun with pickle and classic tripled dipped handcut chips*
- BEER BATTERED OR GRILLED BARRAMUNDI** \$20  
*Light beer battered barramundi with classic tripled dipped handcut chips, mixed leaf salad and home made tartare sauce*

KEEP AN EYE OUT FOR OUR DAILY SPECIALS

## DELI BOARDS

- CHARCUTERIE BOARD** \$18  
*Chorizo sausage, parma ham, salami, fig, quince jam, pickled onions, marinated olives and sonoma soughdough*
- CHEESE BOARD** \$18  
*Brie, blue cheese, vintage cheddar, fig, quince jam, pickled onions, muscatels, messina grapes and sonoma sourdough*
- SALADS**
- ROCKET, PEAR AND PARMESAN SALAD** \$12  
*Rocket, sliced pear and shaved parmesan*
- WARM LAMB SALAD** \$19  
*Marinated lamb rump, slow roast beetroot, fetta, house dried roma tomato, fine sliced red onion*
- SALMON & MACADAMIA SALAD** \$19  
*Poached salmon, roasted macadamia nuts, strawberries, dill, tarragon and parsley dressing with mixed leaves*
- PARMESAN CRUSTED PORK CUTLET** \$25  
*Pork cutlet encrusted in parmesan and breadcrumbs, served with roast pumpkin salad and an apple and pear compote*
- SLOW ROASTED POUSSIN** \$22  
*The states best free-range whole spring chicken, glazed and roasted, served with your choice of sides*

## SIDES

\$6 ea

- Tripled dipped handcut chips**  
*Steamed once and twice fried handcut chips, in order to produce the classic chip*
- Three cheese potato bake**
- Creamy garlic mash**
- Mixed steamed greens**
- Rocket, pear and parmesan salad**

## KIDS MENU

- Fish & chips**
- Spaghetti & meatballs**
- Cheese burger & chips**
- All \$11.95**  
*(includes ice-cream & topping)*

## RIVERTREE LAND & CATTLE Co.

Famous for steaks

The Rivertree Land & Cattle Co. focuses on producing and sourcing the best beef available in NSW. All our steaks are prime grain-fed angus, quality guaranteed.

The Certified Australian Angus Beef™ production program guarantees our guests will consistently enjoy a healthy, tasty, tender, juicy and delicious beef meal every time they order Certified Australian Angus Beef™.

Fourth generation family cattle operations, from the paddock to the pub.

- 180g PETITE EYE FILLET** \$28  
*Delicate and the most tender cut*
- 250g CERTIFIED ANGUS THICK CUT RUMP** \$20  
*Great value meal*
- 400g THE IMPERIAL RIBEYE ON THE BONE** \$36  
*Our signature dish*
- 500g SIRLOIN TO SHARE** \$40  
*Grilled, sliced and served to share, or have a go yourself!*

Please allow up to 30 minutes for a WELL DONE steak

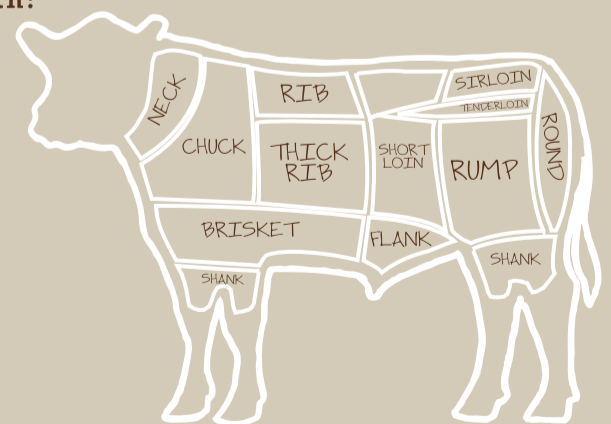
All our steaks are served with:

Choice of SIDES –

- Triple dipped handcut chips OR
- Three cheese potato bake OR
- Creamy garlic mash OR
- Mixed steamed greens OR
- Rocket salad

Choice of SAUCES –

- Red wine jus
- Green pepper
- Wild mushroom
- Garlic tarragon butter



## SOMETHING SWEET

Imperial Hotel Chocolate is handmade using a combination of the finest ingredients and traditional knowledge, totally delicious. The Imperial Hotel's Secret: Being Passionate about Chocolate

- CHOCOLATE BARK SLABS** (Choose one or more) **100gram serving = \$5**
- Chilli dark choc
- Milk choc mixed nut
- Dark choc w seasalt
- White choc w pistachios & cranberries