

COMO HOTEL

Food Menu

M - Members V - Visitors

TO SHARE

Garlic Bread VG	M / V
Add cheese +2, add cheese & bacon +4	9 / 10
Sichuan Pepper Squid DF, GFO, I	19 / 21
Pickled cornichon salad with citrus aioli	
Hummus & Marinated Olives V	17 / 18
Marinated mixed olives, feta, house-made hummus & char-grilled pita	
Como Wings GF	
Choice of smoky BBQ or house hot sauce, garden salad & house-made ranch dressing	
½ kg	19 / 21
1 kg	28 / 30
Southern Fried Chicken Bites	19 / 21
Smoky paprika aioli	
Grilled Halloumi	19 / 20
Chimichurri, pico de gallo, rocket & lemon	
Arancini of the Week	19 / 20
See specials board for today's offering	
Spiced Corn Ribs	18 / 19
Pesto aioli & grated Grana Padano	
Mezze Plate	36 / 38
Marinated lamb souvlaki, charred chorizo, grilled chicken, Greek salad, pita bread, tzatziki & hummus	

TWO HANDS

served with fries add gluten free bun +4

Como Classic Burger	24 / 26
House-made Wagyu brisket patty, American cheese, bacon, baby oak lettuce, tomato & sliced beetroot	
Steak Sandwich	26 / 28
Char-grilled rump steak, hi-melt cheese, lettuce, bacon, garlic aioli & sliced red onion on Turkish bread	
Buttermilk Peri-Peri Chicken Burger	26 / 28
Crispy marinated chicken, pickled cucumber, cheese, classic slaw & peri-peri sauce	
Lamb Kofta Burger	26 / 28
House-made lamb kofta, oak lettuce, tomato, tzatziki, tomato chutney & burger cheese	
Vegan Burger VG	24 / 26
Chef's special vegan patty, guacamole, tomato relish & rocket on a potato bun	
Double Cheeseburger	26 / 28
House-made double beef patties, pickles, onion, hi-melt cheese & our special Como sauce	

SIDES

Creamy Mash	9 / 10	Seasonal Greens	15 / 16
Bowl of Fries	10 / 11	Garden Salad	15 / 16
Potato Wedges	19 / 20	Extra Sauce	3
Sweet chilli sauce & sour cream			

Additions				<i>Add chicken or halloumi +7</i>	<i>Add bacon +4</i>
				<i>Add prawns or salt & pepper squid+10</i>	
VG	Vegan	V	Vegetarian	D	Dairy Free
GF	Gluten Free				
VGO	Vegan Option	VO	Vegetarian Option	GFO	Gluten Free Option
<i>Seafood Origin</i>	A	Australian	I	Imported	M Mixed

MAINS

Mediterranean Lamb Souvlaki	M / V
Char-grilled lamb skewers, Greek salad, chips, tzatziki & pita bread	33 / 35
Pan-Seared Chicken GF	30 / 32
Pumpkin purée, roasted herb potatoes, seasonal vegetables & rosemary jus	
Prawn & Chorizo Fettuccine I	31 / 33
Tiger prawns, chorizo, garlic, chilli, cherry tomatoes, baby spinach & Parmesan	
Roasted Pumpkin Risotto V	28 / 29
Roasted pumpkin purée, spinach, olive oil & shaved Parmesan	
Creamy Basil Pesto Chicken Fettuccine	29 / 31
Marinated chicken, creamy basil pesto, sun-dried tomatoes & Parmesan	
Pan-Seared Barramundi GF, I	36 / 38
Served with roasted herb potatoes, sautéed green beans & caper butter sauce	
Oven-Baked Pork Belly GF, DF	33 / 35
Slow-cooked pork belly with herb potatoes, pickled cabbage, carrots, apple purée & red wine jus	
Char-Grilled Octopus GF, DF	36 / 38
Slow-cooked marinated octopus, herb-roasted potatoes, chorizo, roasted romesco sauce & charred lemon	

SALADS

add chicken or halloumi +7, add prawns or squid +10

The Como Caesar	21 / 22
Baby cos lettuce, crispy bacon, croutons, grated Parmesan, egg & house-made organic Caesar dressing	
Tropical Mango & Prawn Salad GF, I	29 / 31
Baby gem lettuce, mixed slaw, red capsicum, cherry tomatoes, pickled cucumber, fresh mango, prawns & chilli-lime dressing	
Heritage Grain Salad GF, DF, VG	22 / 23
Mixed grains, avocado, rocket, fresh herbs, tomato & onion salsa with house-made lemon dressing	

FROM THE GRILL

All steaks are Riverina MSA MB2+ graded and served with chips & salad or mash & seasonal veg, with your choice of sauce

Choice of sauce: gravy, mushroom, green peppercorn, diane	GF
300g Rump GF	35 / 37
250g Sirloin GF	39 / 41
300g Scotch Fillet GF	47 / 49

PUB CLASSICS

Beer-Battered Fish & Chips I	M / V
Served with chips, house salad, tartare sauce & lemon	26 / 28
Chicken Schnitzel	25 / 27
Served with chips & salad with your choice of sauce	
Chicken Parmigiana	28 / 30
Golden schnitzel topped with Napolitana sauce & melted mozzarella, served with chips & salad	
Slow-Cooked Brisket Nachos GF	25 / 27
Pulled beef brisket, mozzarella, guacamole, pico de gallo, sour cream, coriander & jalapeños	

TACOS

2 tacos per serve. Add 3rd taco +6

Fish Tacos I	M / V
Crispy fried fish, shaved iceberg, caper aioli & pico de gallo	16 / 17
Pulled Beef Brisket Tacos	16 / 17
Slow-cooked beef brisket, house BBQ sauce, classic slaw, crispy fried onion & aioli	
Crispy Chicken Tacos	16 / 17
Fried buttermilk chicken, shredded slaw, pickled cucumber & smoked paprika aioli	
Grilled Halloumi Tacos V	16 / 17
Grilled halloumi, rocket, pico de gallo & aioli	

DESSERT

Cheesecake of the Week	16 / 17
See specials board for today's offering	
Lemon Meringue Tart	16 / 17
Served with mixed berries, whipped cream & vanilla ice cream	
Chia Seed Pudding V, GF, DF	16 / 17
Served with mixed berry compote & fresh fruit	

KIDS

Free Kids Ice Cream with every kids meal

Fish & Chips I	12 / 13
Cheeseburger & Chips	
Chicken Nuggets & Chips	
Penne Pasta with Napolitana Sauce & Parmesan Cheese	

What's On

\$18 LUNCH SPECIALS
MONDAY - THURSDAY
See specials board for today's offering

MONDAY
\$19 BEEF NACHOS
\$6 TACOS (EACH)
5pm - 9pm

TUESDAY
\$18 SCHNITZEL NIGHT
5pm - 9pm

WEDNESDAY
\$20 RUMP STEAK NIGHT
Served with chips, salad & sauce
5pm - 9pm

THURSDAY
TRIVIA NIGHT
From 7pm

\$1 WINGS
Choice of smoky BBQ or hot sauce
5pm - 9pm

\$24 LOADED
SCHNITZELS
See specials board for this weeks toppings
5pm - 9pm

FRIDAY
KIDS EAT FREE
With any main meal from 5pm



JOIN THE
O REWARDS
PROGRAM

IT'S FREE AND TAKES SECONDS.
UNLOCK INSTANT MEMBERS
PRICING ON FOOD & DRINKS.

