

WINE LIST

Red

The Carriages Cabernet Merlot <i>Echuca, Victoria</i>	9.5	39
The Carriages Merlot <i>Echuca, Victoria</i>	9.5	39
Annie's Lane Shiraz <i>Nurioopta, South Australia</i>	9.5	34
The Farmer & the Scientist Shiraz <i>Heathcote, Victoria</i>		39
The Farmer & the Scientist Tempranillo <i>Heathcote, Victoria</i>		39
Pepperjack Shiraz Cabernet Sauvignon <i>Barossa Valley, South Australia</i>		38

White

Four Sisters Sauvignon Blanc <i>Central Victoria</i>	9.5	34
The Carriages Chardonnay <i>Echuca, Victoria</i>	9.5	39
Lindeman's Chardonnay <i>Red Cliffs, Victoria</i>	9	32
Lindeman's Pinot Grigio <i>Red Cliffs, Victoria</i>	9	32
Farmer & the Scientist Pinot Grigio <i>Heathcote, Victoria</i>	9.5	35
Lindeman's Sauvignon Blanc <i>Red Cliffs, Victoria</i>	9	32
Brown Brothers Moscato <i>Milawa, Victoria</i>	9	30
Oyster Bay Sauvignon Blanc Chardonnay <i>Marlborough, New Zealand</i>		34

Sparkling

DeBORTOLI Prosecco <i>King Valley, Victoria</i>	10	32
Brown Brothers Prosecco <i>King Valley, Victoria</i>	10	32
Yellow Glen, Yellow Brut Cuvée <i>Nurioopta, South Australia</i>	9	30

OPENING HOURS

Monday	Closed
Tuesday	Closed
Wednesday	4pm - Late
Thursday	11am - Late
Friday	11am - Late
Saturday	11am - Late
Sunday	11am - 8pm

KITCHEN HOURS

Lunch is available Thursday to Sunday 12pm to 2pm

Dinner is available Wednesday to Saturday 6pm to 8:30pm

CONTACT US

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After Hours: 0492 967 728

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BOOK A TABLE

Did you know you can book a table and a room from our website?

Scan the code to make your next booking!



OUR PUB

LOCKINGTON

ENTREE

Garlic Bread	9
Cheesy Garlic Bread	11
3 Red Dragon Spring Rolls (V)	15
3 Duck Spring Rolls	15
<i>Chinese Peking duck flavoured spring rolls with a sweet chilli kecap manis dipping sauce</i>	
6 Asian Steamed Dumplings	16
<i>House made prawn & ginger or Chinese vegetable with crying tiger dipping sauce</i>	
Satay Chicken	18
<i>Marinated & grilled chicken tenderloins with saffron rice, petit salad & Thai satay sauce</i>	

SIDE

Garden Salad (LG)	8
Seasonal Vegetables (LG)	8
Mashed Potato (LG)	8
Bowl of Chips	5/8

SALAD

Thai Beef Salad (LG)	29
<i>Marinated strips of Black Angus eye fillet steak, tossed in mixed leaf with tomato, fresh chilli, red onion, crispy noodles, peanuts, Asian herbs, a Thai Nuoc Cham dressing.</i>	
Mr McGregors Garden (V)	28
<i>Ginger, garlic & thyme candied roast pumpkin on a harissa vegetable ratatouille with charred broccolini, meredith goat cheese & toasted pine nuts</i>	

PADDOCK TO PLATE

Chicken Schnitzel	28
<i>Panko crumbed chicken breast cooked golden with your choice of sides</i>	
<i>Make it a Parmi</i>	2.5+
Chicken Risotto	30
<i>Chorizo sausage & green peas tossed through risotto with roasted garlic, herbs & smoked paprika finished with shaved parmesan</i>	
Mongolian Chicken	30
<i>Chicken strips & Asian style vegetables wok tossed in a Mongolian black bean sauce with Singapore noodles</i>	
Chinese Pork Belly (LG)	30
<i>Pork belly cooked in house Asian master stock, wok tossed in a sticky chilli caramel sauce, served on a rice pilaf topped with bean sprouts, Asian herbs & fresh chilli</i>	
Locky Beef & Bacon Burger	27
<i>Premium beef patty, double cheese, lettuce, bacon & crispy battered onion rings, with special burger sauce & chips on the side</i>	
King Pork Ribeye	40
<i>Barker's Creek king pork rib eye crumbed in panko crumbs, cooked till golden with roasted garlic & herb butter with your choice of sides</i>	
Open Steak Sanga	31
<i>Scotch fillet in house coffee crust on toasted Turkish bread with tomato relish, lettuce, tomato, tasty cheese, caramelised onion, bacon & egg, with a side of chips</i>	
Scotch Fillet Steak 300g (LG)	45
<i>Premium grain fed scotch fillet steak cooked to your liking, with your choice of sides</i>	
Thai Satay Beef (LG)	32
<i>Wok tossed pieces of marinated eye fillet with Asian style vegetables, in a Thai style coconut satay sauce on a rice pilaf</i>	
Greek Lamb or Chicken Souvlaki	28
<i>Slow cooked greek lamb or marinated chicken, lettuce, tomato salsa & garlic yoghurt sauce on yiros bread</i>	

OFF THE HOOK

Salt and Pepper Calamari (LG)	18 E
<i>Lightly seasoned calamari fried to perfection on our house salad, finished with aoli</i>	
Garlic Prawns (LG)	20 E
<i>Tiger prawns cooked in a creamy garlic sauce, on a rice pilaf with crisp house salad</i>	
Flathead Tails	31
<i>Wild caught flathead in crisp beer batter, fried golden with house made tartare, your choice of sides</i>	
Fisherman's Feast (LG)	40
<i>Blue grenadier fillet lightly grilled with greenshell mussels, scallops & tiger prawns in herbed garlic butter, lightly dusted salt & pepper calamari cooked to perfection with house tartare, your choice of sides</i>	
<i>All mains served with either mash & veg, chips & veg or chips & salad</i>	
<i>All our seafood is sourced from mixed origins</i>	

SAUCE

Gravy	2
Peppercorn	
Mushroom	
Garlic butter	
Creamy caramelised onion, seeded mustard & herb	
Mushroom, caramelised onion gravy	
Bacon & mushroom kilpatrick	
Reef it up	10
<i>Top your favourite menu items with creamy garlic prawns</i>	

(LG) = Low Gluten - While there are no gluten ingredients, traces may be present

(V) = Vegetarian

10% Surcharge on public holidays