



THE TOWER HOTEL MENU

 towertower686

 thetowerhotel

 towerhotelhawthorn@gmail.com

Appetisers

<i>Arancini Bolognese (4)</i>	14
served w garlic aioli	
<i>Meatballs Bolognese (6)</i>	14
w parmesan cheese & toasted sourdough	
<i>Salt & pepper calamari</i>	16
served w fries & dill mayo (GF)	
<i>Southern fried chicken (4)</i>	16
chicken tenders w fries & chipotle mayo	

Salads

<i>House salad</i>	12
w cucumber, onion, tomato, radish & pomegranate (V,GF)	
<i>Pear, rocket & walnut salad</i>	18
w shaved parmesan cheese & maple dressing (V,GF)	
<i>Traditional caesar salad</i>	20
w cos lettuce, bacon, shaved parmesan cheese, anchovies, garlic butter croutons, caesar dressing & poached egg (V,GF)	
<i>Add grilled chicken tenderloins</i>	26
<i>Roasted beetroot salad</i>	20
w Persian fetta, spinach, spring onion, pomegranate & walnuts (V,GF)	
<i>Calamari salad</i>	22
salt & pepper dusted calamari w red onion, cucumber, cherry tomato & pomegranate (GF)	

Burgers (Brioche bun)

<i>Angus Wagyu beef burger</i>	25
w Tower mayo, lettuce, tomato, bacon, pickles & American cheddar cheese, topped w onion ring, served w fries (GF)	
<i>Southern fried chicken burger</i>	25
w bacon, slaw, lettuce, tasty cheese & chipotle mayo, served w fries	

Pizza

13 Inch base (72 hour dough)

<i>Garlic cheese</i>	20
olive oil, mozzarella, rosemary, sea salt, parmesan cheese, fior d'latte & rocket (V)	
<i>Margherita</i>	22
tomato, mozzarella, oregano, fior d'latte & basil (V)	
<i>Pear & Gorgonzola</i>	24
garlic oil, mozzarella, pear, gorgonzola, fior d'latte & rocket (V)	
<i>Pepperoni</i>	24
tomato, mozzarella, onion, hot sopressa, chilli & fior d'latte	
<i>Tower special</i>	24
tomato, mozzarella, onion, olives, red & green capsicum (V)	
<i>Capricciosa</i>	26
tomato, mozzarella, ham, mushroom, olives, artichoke, anchovy & fior d'latte	
<i>Meatlovers</i>	26
tomato, mozzarella, ham, bacon, chorizo, onion, BBQ sauce & rocket	
<i>Rumoro's</i>	26
tomato, mozzarella, hot sopressa, onion, olives, capsicum, semi-dried tomato, artichoke, chilli, fior d'latte & rocket	
<i>Lamb burger</i>	25
slow cooked Middle Eastern spiced lamb shoulder w shredded lettuce, tomato, red onion, fetta cheese & tzatziki, served w fries (GF)	
<i>Pork burger</i>	25
slow cooked pulled pork Scotch in a rib sauce w apple slaw & tasty cheese, served w fries (GF)	

Pasta / Risotto

<i>Vegetarian pasta</i>	22
w cherry tomatoes, green beans, olives, capsicum, mushrooms & pecorino cheese (V)	
<i>Spaghetti meatballs</i>	22
house-made meatballs in sugo & Grana Padana parmesan cheese	
<i>Lasagne Bolognese</i>	24
layers of ham, egg, Bolognese & mozzarella, served w fries & salad garnish	
<i>Spaghetti carbonara Romana</i>	24
w pancetta & pecorino cheese	
<i>Pasta amatriciana</i>	24
w hot sopressa, olives, chilli, tomato & parmesan cheese	
<i>Vegetarian risotto</i>	24
w eggplant, zucchini, capsicum, mushrooms, & spinach, cooked in a rich Napoli sauce w parmesan cheese (V)	
<i>Chicken Cinque Terre</i>	26
w braised chicken in a creamy basil pesto sauce w cherry tomatoes & pecorino cheese	
<i>Gnocchi tre formaggi</i>	26
soft potato gnocchi, pan fried in a creamy sauce of gorgonzola, fior d'latte, & parmesan cheese (V)	
<i>Chicken & mushroom risotto</i>	28
braised chicken w a mushroom medley, cooked in a porcini mushroom stock w baby spinach & parmesan cheese	
<i>Linguine vongole</i>	32
fresh clams cooked w olive oil, tomato, garlic, chilli & parsley	
<i>Seafood linguine</i>	38
w prawns, mussels, clams, scallops & garlic, topped w king prawn	

Mains

<i>Eggplant parmigiana</i>	24
layers of grilled eggplant w Napoli sauce & mozzarella served w fries & salad (V)	
<i>Pork & fennel and Lamb & rosemary sausages</i>	24
on mash w onion jam, gravy & peas	
<i>Lamb shank provencale</i>	26
slow cooked w creamy garlic mash & broccolini (GF)	
<i>Otway Ranges roast porchetta</i>	26
w roasted vegetables & gravy (GF)	
<i>Rockling fish & chips</i>	26
grilled or battered w tartare & lemon, served w fries (GF)	
<i>Chicken schnitzel</i>	28
served w fries & salad	
<i>Chicken parmigiana</i>	32
served w fries & salad	
<i>Pork spare-ribs</i>	34
St Louis cut baby back pork ribs w apple slaw, rib sauce, served w fries (GF)	
<i>Grilled salmon fillet</i>	34
served w mash & Koo Wee Rup asparagus (GF)	
<i>Baked barramundi fillet</i>	35
served w Koo Wee Rup asparagus, sauteed beans, & roasted vine ripened cherry tomatoes (GF)	
<i>Veal backstrap scallopini</i>	36
milk fed veal in a creamy mushroom ragu, served on garlic mash & broccolini	
<i>300gm Angus porterhouse MS4+</i>	48
served w hand cut roasted potatoes & Dutch carrots w your choice of: garlic butter, gravy or peppercorn sauce (GF)	

V = Vegetarian GF = Gluten Free
(or can be - please advise staff when ordering if you would like your meal Vegetarian or Gluten Free)

CHECK THE BOARD / ASK STAFF FOR A LIST OF OUR DAILY SPECIALS

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Kids (U12) Menu - \$10

- Cheese burger**
w American mustard, ketchup & fries (GF)
- Fish & chips (GF)**
grilled or battered w tartare & lemon, served w fries(GF)
- Grilled chicken tenders**
served w fries
- Half chicken parmigiana**
served w fries
- Lamb & rosemary sausage**
on mash w onion jam, gravy, & peas
- Spaghetti meatballs**
w house-made meatballs in sugo & Grana Padana parmesan cheese
- Pizza - choice of:**
Margherita (V) or Hawaiian or Tower special (V)

Sides

- Beer battered fries** 8
w ketchup & garlic aioli
- Wedges** 10
w sour cream & sweet chilli sauce
- Peperanata** 14
fried sweet peppers w roasted hand cut potatoes & tomatoes served w toasted sourdough (V,GF)
- Sauteed seasonal vegetables** 14
w a hint of garlic (V, GF)
- Sweet potato wedges** 14
w chipotle mayo

Seniors Menu

- Beer battered fish & chips (GF)** 16
grilled or battered w tartare & lemon, served w fries(GF)
 - Half chicken schnitzel** 16
served w fries
 - Half chicken parmigiana** 16
served w fries
 - Lamb & rosemary sausage** 16
on mash w onion jam, gravy, & peas
 - Pizza - choice of:** 16
Margherita (V) or Hawaiian or Tower special (V)
 - Spaghetti meatballs** 16
w house-made meatballs in sugo & Grana Padana parmesan cheese
 - Otway Ranges roast porchetta** 18
w roasted vegetables & gravy (GF)
- (one valid seniors card must be presented for each seniors meal ordered)

Desert

- Warm chocolate brownie** 10
w vanilla ice cream & chocolate fudge sauce
- Apple & rhubarb crumble** 10
w vanilla ice cream
- Sticky date pudding** 10
w butterscotch sauce & vanilla ice cream
- Lemon, Lime New York Baked Cheesecake** 12
w mixed berries & raspberry coulis
- Ice cream thick shakes - choice of:** 15
Golden Gaytime, Oreo, Ferrero Rocher, & M&M's

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Sports Bar

Drinks Specials

HAPPY HOUR

MON - FRI: 5 - 6PM

\$5 SCHOONERS of

COOPERS PREMIUM LAGER

ALL DAY, EVERY DAY:

\$7 PINT of

COOPERS PREMIUM LAGER

Daily Food Specials

Monday - \$20 Parma & Pot

Tuesday - \$20 Pizza & Pot

Wednesday - \$20 Pasta & Pot

Thursday - \$20 Burger & Pot

Friday - \$25 Steak & Pot

Saturday - \$25 Pork Ribs & Pot

Sunday - \$25 Roast w vegies & Sticky Date Pudding

Pot of any tap beer or soft drink, see staff for more details, exclusions apply, not valid with any other offer.

find us on social media



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\$10 Take-Away Pizza (11 inch)

DAILY: 11AM - 6PM

Garlic, cheese, rosemary & sea salt

Margherita

Capricciosa

Meatlovers

Hawaiian

Ham & Cheese



THE TOWER HOTEL

686 Burwood Road
Hawthorn East

03 9882 2347

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We cater to your needs

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