

# COMMERCIAL HOTEL PRE-ORDER FORM

**Date and time of booking:** \_\_\_\_\_

**Booking name:** \_\_\_\_\_

**Contact Number:** \_\_\_\_\_

**Mobile Number:** \_\_\_\_\_

**Number of Guests:** \_\_\_\_\_

**E-mail Address:** \_\_\_\_\_

**Special Requests:** \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

- **Please advise Cooking Instructions, Sauce preference and your choice of Sides for all Steaks, on the last page of this form.**
- Please note, you must contact the hotel directly on **9635 8342** to make a booking and for all changes and confirmations.
- All bookings over 10 people are required to pre-order E-mail: [functions@thecommercialhotel.net.au](mailto:functions@thecommercialhotel.net.au) **before 10am** on the day of your booking.
- Changes to orders are unable to be made after this time.
- No individual bills provided.



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(GF) Gluten-Free (V) Vegetarian

MENU ITEM	PRICE	QTY	TOTAL
<b><u>\$17 LUNCH SPECIAL</u></b> – Mon-Thurs includes Standard Drink			
<b><u>Caramelised Goats Cheese, Walnut &amp; Pear Salad</u></b> w/ Cos Lettuce & Balsamic Dressing {GF}	17		
<b><u>Chick Pea Potato Curry</u></b> w/ Steamed Jasmine Rice & Raita (V)	17		
<b><u>Asian Steamed Vegetables</u></b> w/ Bean Sprouts, Rice, Malay Peanut Sauce & Caramelize Lime (V)	17		
<b><u>Chicken Schnitzel</u></b> w/ Chips, Salad & Choice of Sauce	17		
<b><u>Beef Rump (250g)</u></b> w/ Chips, Salad & Choice of Sauce	17		
<b><u>STARTERS &amp; SNACKS</u></b>			
<b><u>Garlic Pizza Bread</u></b>	6		
<b><u>Black Olive Chilli Pizza Bread</u></b>	6		
<b><u>Bowl of Thick Cut Chips</u></b> {GF}	6		
<b><u>Bowl of Wedges</u></b> {Add Sweet Chilli and Sour Cream for \$3}	9		
<b><u>Buttery Mash Potato</u></b> {GF}	7		
<b><u>Garden Salad</u></b> with House Dressing {GF} (V)	6		
<b><u>Steamed Seasonal Vegetables</u></b> with Lemon Olive Oil Dressing {GF} (V)	8		
<b><u>Three Dips &amp; Crispbread</u></b> {V}	10		
<b><u>Sticky BBQ Pork Ribs</u></b> with Smoky BBQ Sauce	14		
<b><u>Buffalo Wings</u></b> – w/ Ranch Sauce {GF}	9		
<b><u>Chicken Spring Rolls</u></b> with Sweet Chilli Sauce	10		
<b><u>Steamed Chicken Dim Sum</u></b> with Soy Sauce & Shallots	10		
<b><u>Salt &amp; Pepper Squid</u></b> with Miso Aioli	12		
<b><u>SALADS</u></b>			
<b><u>Thai Poached Chicken Salad</u></b> – w/ Glass Noodles, Herb Salad & Spicy Coriander Dressing {GF}	17		
<b><u>Caramelised Goats Cheese, Walnut &amp; Pear Salad</u></b> – w/ Cos Lettuce & Balsamic Dressing {GF}	16		
<b><u>Classic Caesar Salad</u></b> w/ Poached Egg, Anchovy, Croutons & Parmesan {GF} {Add Chicken \$4}	15		
<b><u>BURGERS</u></b>			
<b><u>Angus Beef Burger</u></b> – w/ Cheese, Pickles, Mustard, Ketchup & Onion Rings	17		
<b><u>Double Bacon Beef Burger</u></b> w/ Tomato, Lettuce & Aioli	19		

<b>Southern Fried Chicken Burger</b> – w/ Lettuce, Tomato & Aioli	17		
<b>Vegan Black Bean Patty</b> – w/ Avocado, Tomato, Lettuce & Smoky Chipotle Sauce {VG & GF}	16		
<b>PIZZA</b>			
<b>Tandoori Chicken</b> – w/ Tomato, Red Capsicum, Red Onion, Coriander & Raita	17		
<b>Margherita</b> – w/ Tomato, Mozzarella & Basil	16		
<b>Spicy Prawn</b> – w/ Tomato, Mozzarella, Spinach, Basil & Chilli Oil	20		
<b>Meat Lovers</b> – w/ salami, cabanossi, ham & mozzarella	20		
<b>MAINS</b>			
<b>Spaghetti With Mussels</b> – w/Onion, Chilli, Lemon & Parmesan	18		
<b>Vegetarian Lasagne</b> – w/ Ratatouille Vegetables, Ricotta & Basil {V}	18		
<b>Sri Lankan Chicken Curry</b> – w/ Fragrant Steamed Rice {GF}	19		
<b>Chicken Schnitzel</b> – w/ Chips, Salad & Rich Gravy	17		
<b>Chicken Parmigiana</b> – w/ Tomato, Mozzarella, Chips & Salad	19		
<b>Beer Battered Fish &amp; Chips</b> – w/ Chips, Salad & Tartare Sauce	18		
<b>GRILL</b> – Steaks served with Mash & Veg or Fries & Salad & choice of sauce	21		
<b>Crispy Skin Salmon Fillet</b> – Served w/ Grilled Broccolini, Crisp Potato & Miso Sesame Dressing {GF}	22		
<b>Satay Chicken Breast Fillet</b> – Served w/ Asian Noodle Salad, Spicy Peanut Satay Sauce {GF}	19		
<b>Chermoula Spice Rubbed Lamb Backstrap</b> – Served w/ Herb Cous Cous, Green Beans & Raita	24		
<b>Sticky BBQ Pork Ribs (500g)</b> Served w/ Smoky BBQ Sauce & Side Salad	24		
<b>Beef Rump (250g)</b>	18		
<b>Beef Sirloin (250g)</b>	20		
<b>Rib Eye Cutlet (350g)</b>	28		

**Please circle your Sauce, Sides and Cooking Preference**

<b>250g Rump</b>	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
<b>250g Sirloin</b>	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
<b>350g T-Bone</b>	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD
	M, P, G, N	CH, SAL, MSH, VEG	B, R, MR, M, MW, WD

M – Mushroom, P – Pepper, G- Gravy, N – None.

CH – Chips, SAL – Salad, MSH – Mashed Potato, Veg – Vegies.

B – Blue, R – Rare, MR – Medium Rare, M – Medium, MW – Medium Well, WD – Well Done.