

STARTERS

Begin your Mediterranean journey with our carefully crafted appetisers

GARLIC BREAD <i>v</i>	11
Toasted crusty bread with garlic butter and herbs. <i>Add cheese +\$2 Add cheese & bacon +\$4</i>	
TRUFFLE POLENTA CHIPS <i>v</i>	14
Crispy golden polenta batons served with truffle aioli and shaved parmesan.	
BOWL OF CHIPS	10
Hot, crispy chips seasoned with sea salt, served with aioli sauce.	
CALAMARI FRITTI	18
Lightly dusted calamari fried until golden, served with lemon and house aioli.	
BUFFALO WINGS <i>gf</i>	½KG 16 1KG 24
Crispy wings tossed in your choice of sauce with ranch dip. (JD BBQ & Hot Buffalo Sauce)	
ARANCINI (RISOTTO BALLS) <i>v</i>	14
Golden fried mushroom risotto balls finished with parmesan and truffle oil.	
ITALIAN MEATBALLS	18
Traditional beef and pork meatballs simmered in rich Napoli tomato sauce, finished with parmesan.	
PATATAS BRAVAS <i>v,pb</i>	14
Spanish-style crispy potatoes topped with smoky paprika tomato sauce and aioli	

SIGNATURE GRILL COLLECTION

Premium cuts

GRILLED SIRLION STEAK <i>gf</i>	42
Chargrilled 300g sirloin steak cooked to your preference, served with choice of sauce & Sides	
GRILLED T-BONE STEAK <i>gf</i>	45
400g premium chargrilled T-bone cooked to your liking, served with choice of sauce & Sides	
120 DAYS GRAINFED SCOTCH FILLET <i>gf</i>	45
Chargrilled 300 g scotch fillet cooked to your preference, served with choice of sauce & Sides	
MAKE IT SURF AND TURF	+9
Steak served with garlic prawns & orange-infused butter	

SAUCE-	2	SIDE DISH
MUSHROOM SAUCE		SEASONED CHIPS 8
DIANE		ONION RINGS 8
PEPPERCORN SAUCE		GREEK SALAD 8
RED WINE JUS		GRILLED BROCCOLINI 10
CHIMICHURRI		MASH POTATO 8
GRAVY		GARLIC BUTTER GREENS 8
JD BBQ SAUCE		ROASTED POTATOES 8
TRUFFLE AIOLI		WARM PITA BREAD 6

LORD CLASSICS

FETTUCCINE BOSCAIOLA (<i>gf option</i>)	25
Creamy fettuccine with mushrooms, crispy bacon, garlic & parmesan.	
<i>Add grilled chicken +\$5 Add prawns +\$7</i>	
FETTUCCINE CARBONARA <i>gf</i>	25
Fettuccine Pasta with bacon, egg, parmesan and creamy sauce.	
<i>Add grilled chicken +\$5 Add prawns +\$7.</i>	
LASAGNA	25
Baked pasta layered with slow-cooked beef ragu, béchamel sauce, mozzarella and parmesan, served with chips and salad.	
RISOTTO CREMOSO E FUNGHI <i>gf,v</i>	25
Creamy Arborio rice slowly cooked with sautéed mushrooms, baby spinach and parmesan, finished with a touch of cream. <i>Add grilled chicken +\$5 Add prawns +\$7</i>	
LINGUINI MEDITERRANEO <i>v, (gf option)</i>	26
Linguini in virgin olive oil with garlic, olives, sun-dried tomatoes, roasted capsicum, spinach, chilli, and lemon, topped with parmesan, and herbs.	
<i>Add grilled chicken +\$5 Add prawns +\$7</i>	
CHICKEN BOSCAIOLA <i>gf</i>	28
Grilled chicken breast topped with creamy mushroom-and-bacon sauce, served with seasonal vegetables <i>Add prawns +\$7</i>	
OCEANA LINGUINI <i>gf</i>	30
Linguini with prawns, calamari and mussels in a light garlic-tomato sauce.	
LAMB SHANK	38
Tender lamb shank, slow braised in red wine, rosemary, and herbs, served on silky potato mash with vegetables and rich jus.	
BBQ PORK RIBS	38
Slow-cooked pork ribs glazed in sticky smoky BBQ sauce, finished on the grill and served with seasoned chips and house pickles.	
BEEF SHORT RIBS	38
Fall-off-the-bone beef ribs braised in red wine and aromatics, served with potato mash and seasonal vegetables.	

LITTLE LORD - 15

Cheesy Peasy Pizza	Nugget Ninjas
Chippy Dippy Fish	White creamy/Red Sauce Pasta
<i>All the meals Come with kid's ice Cream. Please Collect Your Voucher & get your free ice cream.</i>	

BURGERS

Crafted with premium ingredients and bold flavors

THE TRUE BLUE BURGER	25
Juicy beef patty topped with crispy bacon, fried egg, beetroot, cheddar cheese, lettuce, tomato and smoky BBQ sauce on a toasted brioche bun.	
CHICKEN BURGER	24
Grilled, marinated chicken breast served with fresh tomato, crisp lettuce, pickled cucumber and garlic aioli on a toasted brioche bun.	
VEGAN BURGER <i>v,pb</i>	25
Vegan Patty layered with fresh tomato, crisp lettuce, pickled cucumber, onion and vegan aioli on a toasted vegan bun.	

PUB CLASSICS

Modern takes on beloved pub favorites with Mediterranean flair

CHICKEN SCHNITZEL	23
Golden-crumbed chicken breast served with choice of sauce & sides.	
<i>Parmi Me Up!</i>	+5
Loaded with Napoli sauce, ham and melted mozzarella.	
<i>Lord of the Parm</i>	+8
The boss-level parm topped with mushrooms, onion, ham, chilli, rich Napoli sauce and a mountain of melted mozzarella.	
FISH & CHIPS	20
Golden-crumbed fish fillet served with crispy chips, tartare sauce and fresh lemon.	
GARLIC PRAWNS <i>gf</i>	28
Spanish-style prawns sautéed in garlic, olive oil, chilli and herbs served with pita bread.	
BARRAMUNDI <i>gf</i>	32
Pan-seared Australian barramundi served with citrus risotto, salsa verde, and fresh salad.	
MEDITERRANEAN GRILLED CHICKEN SKEWERS <i>gf</i>	34
Grilled marinated chicken skewers with Mediterranean herbs, garlic, and lemon, served with pita bread, Greek salad, seasoned chips, and tzatziki.	

FRESH SALADS

Fresh • Vibrant • Mediterranean Inspired

CAESAR SALAD <i>gf</i>	18
Crisp cos lettuce tossed in classic Caesar dressing with shavedparmesan, garlic croutons and a perfectly Boiled egg. <i>Add grilled chicken +\$5 Add prawns +\$7</i>	
MEDITERRANEAN CHICKPEA SALAD <i>v</i>	18
A vibrant mix of chickpeas, sun-dried tomatoes, grilled capsicum, cucumber, olives, and feta, finished with lemon-herb dressing. <i>Add grilled chicken +\$5 Add prawns +\$7</i>	
HALLOUMI & SEASONAL FRUIT SALAD <i>v</i>	22
Golden-grilled halloumi served with rocket, seasonal fruit, toasted walnuts, and balsamic glaze.	
GREEK SALAD <i>v</i>	18
Tomato, cucumber, olives, red onion, and creamy feta, dressed with oregano and extra-virgin olive oil. <i>Add grilled chicken +\$5 Add prawns +\$7</i>	
GRILLED CHICKEN & QUINOA BOWL <i>gf</i>	26
Lean grilled chicken breast served over quinoa with Sultana, tomato, Cucumber, baby spinach, and lemon-herb dressing	

For any kind of booking, event of private function.

Please visit our website !

or email us at: info@jordansonhotel.com.au



MOST POPULAR PIZZAS

MARGARITA v	18
Classic tomato sauce, mozzarella, fresh basil, and extra-virgin olive oil.	
HOLY PEPPERONI	26
Loaded with mozzarella and spicy pepperoni on a rich tomato base.	
MEAT LOVER	28
Smoky BBQ sauce topped with pepperoni, ham, bacon, beef and melted mozzarella.	
THE VEGO v	22
Roasted Capsicum, Mushroom, Red Onion, Olives, Cherry Tomatoes & Mozzarella on Napoli Sauce Topped with Baby Rocket & Herbs	
CHICKEN	26
Grilled chicken, roasted capsicum, red onion and mozzarella on a smoky BBQ tomato base, finished with garlic aioli and fresh herbs	
OCEAN'S CATCH	30
Garlic cream base topped with prawns, calamari, mussels, cherry tomatoes and mozzarella, finished with fresh herbs and lemon.	
THE FUNKY FUNGUS v	24
Roasted mushrooms, mozzarella, parmesan, truffle oil and fresh herbs on a creamy garlic base.	

DESSERTS

Sweet indulgences to complete your meal

STICKY DATE PUDDING	16
Warm sticky date pudding served with rich butterscotch sauce and vanilla ice-cream.	
CHOCO LAVA	16
CHEESE CAKE OF THE DAY	16
AFFOGATO	16
Vanilla ice-cream drowned in hot espresso.	
<i>Add Frangelico, Baileys or Kahlúa +\$6</i>	

WEEKDAYS LUNCH SPECIAL

FISH & CHIPS	18
CHICKEN SCHNITZEL	18
CHICKEN BURGER	18
Grilled chicken, aioli, lettuce, tomato, pickled cucumber, cheese served with chips	
STEAK SPECIAL	22
CAESAR SALAD	18
<i>Add grilled chicken +\$5 Add prawns +\$7</i>	
PENNE ARRABBIATA	18
<i>Add grilled chicken +\$5 Add prawns +\$7</i>	

DINNER SPECIAL

MONDAY	PASTA NIGHT	20
TUESDAY	CURRY NIGHT	20
WEDNESDAY	PARMI PARTY NIGHT	23
THURSDAY	STEAK ME OUT	24
FRIDAY	FISHY FRIDAY FEAST	TBD

COCKTAIL

Espresso Martini	18
Aperol Spritz	15
Margarita	18
Mojito	18
Cosmopolitan	15
Midori Splice	18
Whisky Sour	18
Pina Colada	18
Long Island Iced Tea	22
Old Fashioned	18
Classic Gin Martini	20

HOUSE WINES

WINE	GLASS	BOTTLE
See Saw Prosecco	12	48
Angullong Pinot Grigio	12	48
Angullong Chardonnay	12	48
Pinot Gris See Saw	12	48
Riseling See Saw	12	48
Mortimer's Sauvignon Blanc	12	48
Montro "End of Day" Rosé	12	48
Angullong Pinot Noir	12	48
Angullong Cabernet Sauvignon	12	48
Mortimer's Shiraz	12	48
Cooks lot cab Sav	12	48
Cooks lot pinot noir	12	48

PREMIUM BOTTLE SELECTION

WINE	BOTTLE
Byrne Farm Chardonnay	60
Angullong Montepulciano	60
Angullong Malbec	60
Montro Pepper Shiraz	60
Byrne Farm Pinot Noir/shiraz	60



THE LORD ANSON

HOTEL

Modern Australian • Orange NSW

MEDITERRANEAN BISTRO

Flavours from the Heart of the Mediterranean

**V- vegetarian, gf- gluten free,
pb- plant based**

Please inquire with our staff if you have any special dietary requirment

Family Friendly Dining • Functions • Live Entertainment