
A la carte
Menu

Restaurant Three7Three

Mildura Inlander Resort



A la carte Menu

Starters

Garlic, herb and cheese bread (1 serve / 2 serves) (V)	5.00 / 8.00
Roasted garlic, parsley and parmesan butter on Turkish bread	
Crispy tater skins (V)	7.00
Served with ranch dressing	
Crispy fried chicken wings (6)	8.00
Served with peri-peri sauce	
Smoky sea salt battered onion rings (6) (V)	6.50
Served with tomato relish	
Crispy crumbed prawns (6)	12.00
Served with a citrus aioli	
Salt and pepper squid	12.00
Served with fresh lemon and a citrus aioli	
Sticky beef ribs	12.00
Marinated and served with a house-made slaw	
Arancini (V)	14.00
Pumpkin and spinach rice balls, stuffed with mozzarella, sundried tomato and smashed pistachios, served with Napoli sauce	

Burgers

Fried chicken burger	21.00
Topped with house-made slaw, mixed lettuce and ranch dressing, served with a side of steakhouse chips	
Pulled pork burger	19.90
Topped with house-made slaw, mixed lettuce and chilli plum sauce, served with a side of steakhouse chips	
Angus beef burger	19.90
Topped with melted cheese, maple bacon, tomato, mixed lettuce and tomato relish, served with a side of steakhouse chips	
Angus double beef burger	26.90
Two patties topped maple bacon, double cheese, tomato, lettuce and tomato relish, served with steakhouse chips	
Breadless burger (GF)	17.00
Maple bacon, melted cheese, tomato and mixed lettuce, served with a side of house-made slaw and tomato relish	

GF - Gluten Free | GFA - Gluten Free Option Available | V - Vegetarian | VOA - Vegetarian Option Available

10% surcharge on public holidays.


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Mains

Oven baked barramundi	26.00
In oil and lemon myrtle, served with a side of steakhouse chips, house-made slaw, fresh lemon and citrus aioli	
Salt and pepper squid	23.00
Served with a side of steakhouse chips, house-made slaw, fresh lemon and citrus aioli	
Marinated beef ribs	29.00
Served with a side of steakhouse chips and house-made slaw	
Crispy crumbed prawns (12)	26.00
Served with a side of steakhouse chips, house salad and citrus aioli	
300g Angus scotch steak (GFA)	34.00
Cooked to your liking, served with mixed seasonal vegetables, onion rings and your choice of sauce	
Add garlic prawn sauce	7.00
Tender chicken breast schnitzel	21.00
Served with a side of steakhouse chips, house salad and your choice of sauce	
Tender Angus beef schnitzel	21.00
Served with a side of steakhouse chips, house salad and your choice of sauce	
Schnitzel toppings	
Parmigiana	3.00
Napoli sauce, ham and tasty cheese	
Mexicana	4.00
Spicy salsa, mini meatballs, red onions, jalapeños and grilled cheese, finished with sour cream and guacamole	
Meat lovers	4.00
Napoli sauce, Virginian ham, Steiny's garlic mettwurst, mini meatballs and grilled cheese	
Garlic prawns	7.00
Seared prawn cutlets tossed in a creamy roast garlic sauce	

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Salads


Roast pumpkin salad (V, GF)	18.00
Roasted pumpkin, cucumber, red onion, lettuce, semi-dried tomatoes and pine nuts	
Add chicken	5.00
Add prawns	7.00
Caesar salad (VOA)	21.00
Bacon, parmesan, croutons, lettuce and a poached egg with a classic Caesar dressing	
Add chicken	5.00
Add prawns	7.00
Chicken salad	21.00
Honey and lime grilled chicken, mixed lettuce, tomato and red onion with a mango salsa dressing	

Junior Selection

½ chicken schnitzel	12.90
Served with chips and tomato sauce	
Battered fish and chips (1 piece)	12.90
Served with chips and tomato sauce	
Cheeseburger	12.90
Served with chips and tomato sauce	
Salt and pepper squid	12.90
Served with chips and tomato sauce	

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Dessert

Sticky date pudding	12.00
Warm sticky date pudding served with butterscotch sauce and vanilla bean ice cream	
Cappuccino cheesecake	12.00
Served with ice cream and a warm chocolate sauce	
Ice cream sundae	11.00
Duo of ice cream topped with chocolate fudge sauce and chocolate soil (nuts optional)	
Flourless chocolate pudding (GF)	12.00
Warm chocolate pudding served with vanilla bean ice cream	

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