

# HEDY'S RESTAURANT

SEASONAL MENU  
AUTUMN



## starters

- **garlic or herb bread (4 piece serve)** 6.5  
w/ cheese 7.5
- **chips sml** 5.0  
w/ aioli lge 8.0
- **beer battered wedges** 9.5  
w/ sweet chilli & sour cream
- **hedy's tasting plate** 19.5  
w/ sun-dried tomatoes, salami, a selection of south coast cheeses, olives, dips, dipping bread
- **local oysters seasonal/market price**  
natural, Kilpatrick

## salads

(add grilled chicken \$5 extra)

- **caesar salad** 13.0  
w/ lettuce, bacon, parmesan, croutons, anchovies, poached egg & caesar dressing
- **greek style salad (v)** 14.0  
w/ lettuce, olives, tomato, fetta cheese, capsicum cucumber, onion & herb herb
- **green garden salad (v)** 9.9  
w/ lettuce, capsicum, cucumber, onion, balsamic dressing
- **thai salad** 19.9  
w/ marinated chicken or beef strips, asian style salad & housemade spicy dressing

## burgers served w/ chips 16.0

- **hedy's grilled chicken burger**  
w/ grilled chicken breast, bacon, cheese, avocado, tomato, aioli, mixed leaves & sweet chilli
- **works burger**  
w/ beef, bacon, egg, tomato, cheese, beetroot, mixed leaves & bbq sauce
- **steak burger**  
w/ steak, beetroot, tomato, mixed leaves, caramelised onion & bbq sauce
- **vegan falafel burger**  
w/ roasted capsicum dip, mixed leaves & tomato on Turkish bread

## mains

- **catch of the day** market price
- **award winning beer battered flathead tails** 20.0
- **japanese panko crumbed calamari** 18.0
- **chunky steak pie** 15.0  
made in-house
- **chicken breast schnitzel - 250gm** 17.0
- **Parmigiana** 22.0  
w/ bacon, napoli sauce, cheese
- **hedy's schnitzel** 22.0  
topped w/ avocado & creamy mustard sauce
- **grilled pork cutlet (g)** 25.0  
w/ seeded mustard sauce
- **surf & turf** 33.0  
t-bone steak topped w/ prawns & a creamy garlic sauce
- **t-bone steak - (g)** 29.0
- **usa style bbq pork spare ribs** 24.0

**garlic prawns topper \$6 extra**

all mains served w/ two(2) sides

**chips | salad**

or **add \$2**

**today's vegetables | mash**

**gravy \$1**

**saucses \$2**

gravy | mushroom | diane | pepper  
mustard | apple | hollandaise

## pizzas

18.0

- **Hawaiian** **meatlovers**
- **supreme** **vegetarian (v)**

optional extra's add \$1 per topping  
**chorizo, ham, salami, olives, anchovies, pepperoni, mushrooms, jalapenos, pineapple**

## kids menu 8.0

(under 12 only)

- fish & chips
- nuggets & chips
- cheeseburger & chips
- grilled chicken/steak & chips

kids meals with complimentary paddlepop or ice block (d)

activity bag available at counter for only \$1.50

## desserts 9.0

served w/ ice cream

- sticky date pudding
- key lime cheesecake
- Mississippi mudcake (g)

## house recommendation to finish

- **Affogato** 9.5  
espresso shot served w/ice cream & hazelnut "frangelico" liqueur
- **pedro ximenez** 5.0  
a shot of delicate soft portuguese sherry

## coffee's & beverages

- coffee & tea - regular 3.5
- - mug 4.0
- hot chocolate 4.5
- jamesons irish coffee 8.0
- Babycino 1.0
- Juices 3.5
- Milkshakes 5.0
- Chai 4.5
- soy milk 0.5

CHECK OUR DELI- BAR FOR OUR FRESHLY BAKED CAKES, SLICES & COOKIES

**10% surcharge applies sunday's & public holidays**

gluten free (g) | vegetarian (v) | dairy free (d)  
if unsure please see catering staff

## specials

**Tradies** daily lunches **\$12.50**

**kids eat** for ½ price (Lunch & Dinner)

Monday – Thursday (excl. holidays)

**weekly specials** from **\$10**

Sunday – Thursday (excl. holidays)

## catering

Catering is available for: functions, buffets, party platters & formal set menus

## contact

[www.headshotel.com.au](http://www.headshotel.com.au)

[info@headshotel.com.au](mailto:info@headshotel.com.au)

or 4448 7125

free wi-fi available

**CHECK OUT OUR DAILY  
BLACKBOARD SPECIALS**

## breakfast

- **sourdough, gluten free, wholemeal, white toast or turkish bread** 5.0  
w/ spread of choice
- **thick raisin toast** 6.0
- **cereals** 4.5  
choices – all-bran, weetbix, cornflakes, coco pops, just right, muesli, rolled oats, w/ fresh fruit
- **hedy's French toast** 9.9  
w/ bacon 13.0
- **omelette** 12.0  
w/ ham, baby spinach, tomato & cheese  
add salmon 15.0
- **vegetarian brekky (v)** 15.5  
w/ tomato, mushrooms, baby spinach, hash browns, eggs  
cooked the way you wish & toast
- **big brekky** 21.0  
w/ bacon, sausage, tomato, mushrooms, hash browns, eggs  
cooked the way you wish & toast
- **eggs benedict** 15.0  
w/ poached eggs, english muffin, ham topped with hollandaise sauce  
add salmon & baby spinach 17.0
- **bacon & eggs** 14.0  
w/ toast or turkish bread
- **bacon & egg roll** 9.0
- **eggs on toast** 11.0
- **spanish scramble** 14.0  
w/ leg ham, cherry tomatoes, fetta & basil
- **sides** 3.3  
smoked salmon | baby spinach | hash brown | baked beans  
sausage | tomato | mushrooms | eggs

## kids breakfast

- **bacon & egg** 8.8
- **baked beans on toast** 5.5
- **bacon & egg roll** 7.7
- **mini french toast** 6.6  
w/ maple sauce

## Hedy Lamarr

Born **Hedwig Eva Maria Kiesler**, 9 November 1914 – 19 January 2000) was an Austrian and American film actress and inventor. After an early and brief film career in Germany, which included nudity and a controversial love-making scene in the film *Ecstasy* (1933), she fled from her husband and secretly moved to Paris. There, she met MGM head Louis B. Mayer, who offered her a movie contract in Hollywood, where she became a film star from the late 1930s to the 1950s.

Lamarr appeared in numerous popular feature films, including *Algiers* (1938) with Charles Boyer, *I Take This Woman* (1940) with Spencer Tracy, *Comrade X* (1940) with Clark Gable, *Come Live With Me* (1941) with James Stewart, *H.M. Pulham, Esq.* (1941) with Robert Young, and *Samson and Delilah* (1949) with Victor Mature.

Director Max Reinhardt called her the "most beautiful woman in Europe," a sentiment widely shared by her audiences and critics.

At the beginning of World War II, Lamarr and composer George Antheil developed a radio guidance system for Allied torpedoes, which used spread spectrum and frequency hopping technology to defeat the threat of jamming by the Axis powers. Though the US Navy did not adopt the technology until the 1960s, the principles of their work are now incorporated into modern Wi-Fi, CDMA and Bluetooth technology, and this work led to their being inducted into the National Inventors Hall of Fame in 2014.