

MIDDLE PARK HOTEL

ENTRÉE

OYSTERS
NATURAL OR KILPATRICK
4 / 4.5

SALMON GRAVLAX
CURED ATLANTIC SALMON WITH PICKLED
CUCUMBER
14

INDIVIDUAL CHARCUTERIE
SELECTION OF CURED MEATS
19

MASTERSTOCK BBQ PORK BELLY
JALEPENO SLAW, HOT SICHUAN
PEPPER OIL
16

PINEAPPLE CUT LIME & CHILLI CALAMARI
LIME MAYO
18

MAC & CHEESE CROQUETTE
PARMESAN & PROSCIUTTO CRISP
8

MAINS

DUCK BREAST
MARINATED WITH GARLIC, CHIVES &
MISO. SERVED WITH PARSNIP PUREE &
JUS GRAS
38

BRAISED PORK & BLACK PUDDING PIE
SERVED WITH CHARRED APPLE, PORK
SKIN, LEEK & WHITE PEPPER MASH,
CAMELISED SHALLOTS & APPLE
CHUTNEY
19

BARRAMUNDI
FISH HEAD DASHI
29

HOUSEMADE LINGUINE
HOUSEMADE TRUFFLED LINGUINE WITH
WOOD FIRE GRILLED WAGYU
32

TEMPURA FRIED ZUCCHINI FLOWERS
CAPONATA STUFFED, SOFT POLENTA,
BROAD BEAN
& TOMATO GREMOLATA, PECORINO
32

SPRING GREEN RISOTTO
SEASONAL GREENS TOPPED WITH
PECORINO
19

SIDES & SALAD

SUPER GRAIN
16

GOATS CHEESE & PICKLED BEETROOT
SALAD
16

CAESAR SALAD
16

CHIPS
BEER BATTERED & LEMON PEPPER
OR SWEET POTATO & CHILLI
CINIAMON MAYO
10

POTATO GRATIN
10

SIDE SALAD
10

CHARRED ROOTS
A SELECTION OF SEASONAL CHARRED
ROOTS
10

