

# MIDDLE PARK HOTEL

## DRAUGHT BEER

HAWTHORN PALE ALE  
VICTORIA  
6 / 11

PIPSQUEAK APPLE CIDER  
SOUTH AUSTRALIA  
7 / 13

HAHN SUPER DRY  
NEW SOUTH WALES  
6.5 / 12

WHITE RABBIT DARK ALE  
HEALESVILLE, VIC  
6.5 / 13

FURPHY REFRESHING ALE  
VICTORIA  
6.5 / 12

KOSCIUSZKO PALE ALE  
VICTORIA  
7 / 13

CARLTON DRAUGHT  
MELBOURNE  
6 / 11

BOAGS DRAUGHT  
TASMANIA  
6 / 11

LITTLE CREATURES BRIGHT ALE  
WESTERN AUSTRALIA  
7 / 13

LITTLE CREATURES PILSNER  
WESTERN AUSTRALIA  
7 / 13

FERAL HOP HOG  
WESTERN AUSTRALIA  
6.5 / 12

HEINEKEN  
NETHERLANDS  
7 / 13

KIRIN  
JAPAN  
7 / 13

GUINNESS  
IRELAND  
7 / 13

## COCKTAILS

ESPRESSO MARTINI  
\$15

CLOVER CLUB  
\$15

DAIQUIRI  
\$15

PISCO SOUR  
\$15

FRENCH MARTINI  
\$15

MARGARITA  
\$18

RAMOS GIN FIZZ  
\$19

MIMOSA  
\$5.00

### MONDAY LOCALS NIGHT

<b>\$15</b>
SELECTED MAIN COURSES FROM 3PM

### TUESDAY STEAK NIGHT

<b>\$20</b>	<b>\$40</b>
300G NEW YORK STRIP	700G RIB EYE

### WEDNESDAY PARMA & TRIVIA

<b>FREE TRIVIA</b>	<b>\$15</b>
FROM 7:30PM	PARMA ALL DAY

PRIZES TO BE WON!

### SLOW COOK SUNDAY

<b>\$30</b>	<b>KIDS EAT FREE</b>
SLOW COOKED MEAL + GLASS OF HOUSE WINE OR A POT OF HAWTHORN	WITH PURCHASE OF A MAIN* *KIDS 12 & UNDER

## KID'S MENU

(AGES 12 & UNDER - ALL ITEMS \$12)

FISH & CHIPS

CHEESEBURGER, CHIPS & TOMATO SAUCE

STEAK, CHIPS & SALAD

CHICKEN SCHNITZEL, CHIPS & SALAD

MAC N CHEESE

VANILLA ICREAM (\$3)

## WINE BY THE GLASS

SPARKLING

NV HOUSE SPARKLING  
REGIONAL SA  
10 / 46

NV CHANDON BRUT  
YARRA VALLEY, VIC  
11 / 60

NV MOET & CHANDON IMPERIAL CHAMPAGNE  
EPERNAY, FRANCE  
21 / 105

WHITE

NV HOUSE SAUVIGNON BLANC  
REGIONAL SA  
10 / 46

HENTLEY FARM RIESLING  
EDEN VALLEY, SA  
12 / 55

2015 CORTE GIARA BY ALLEGRINI PINOT GRIGIO  
ITALY  
12 / 50

2016 CRAGGY RANGE SAUVIGNON BLANC  
MARLBOROUGH, NZ  
13 / 65

2016 HOWARD PARK 'MIAMUP' CHARDONNAY  
MARGARET RIVER, WA  
12 / 60

ROSE

2015 LA VIEILLE FERME  
FRANCE  
12 / 55

2016 TURKEY FLAT  
BAROSSA VALLEY, SA  
12 / 50

RED

NV HOUSE SHIRAZ / CABERNET  
REGIONAL SA  
10 / 45

2014 WAIRAU RIVER PINOT NOIR  
MARLBOROUGH, NZ  
13 / 65

2015 HENTLEY FARM SHIRAZ  
BAROSSA VALLEY, SA  
13 / 65

2014 HOWARD PARK 'MIAMUP' CABERNET SAUVIGNON  
MARGARET RIVER, WA  
12 / 60



# MIDDLE PARK HOTEL

## SNACKS

MASTER STOCK BBQ PORK BELLY  
JALAPENO SLAW  
16

INDIVIDUAL CHARCUTERIE  
OF THE DAY  
SELECTION OF CURED MEATS,  
PARFAIT & CORNICHONS  
19

LIME & CHILLI CALAMARI  
LIME MAYO  
18

MAC & CHEESE CROQUETTES  
VEG OPTION AVAILABLE  
8

NUTS & OLIVES  
ROASTED NUTS & MARINATED OLIVES.  
VEG/VEGAN OPTION AVAILABLE  
10

PEPPER WINGS  
500G / 1KG  
15 / 27

SALMON GRAVLAX  
14

CHILLI LAMB RIBS  
17

OYSTERS  
NATURAL / KILPATRICK  
4/4.5

## MAINS

PANKO CRUMBED CHICKEN  
PARMIGIANA\*  
SHAVED VIRGINIA HAM, HOUSE MADE  
NAPOLI SAUCE & MOZZARELLA. SERVED  
WITH CHIPS & SALAD  
24

BRAISED PORK & BLACK PUDDING  
PIE\*  
SERVED WITH MASH, CARAMALISED SHALLOTS  
& APPLE CHUTNEY  
21

HOUSEMADE LINGUINE  
TRUFFLED LINGUINE WITH WOOD FIRE  
GRILLED WAGYU  
32

SPRING GREEN RISOTTO \*  
SEASONAL GREENS TOPPED WITH PECORINO  
VEG/VEGAN OPTION AVAILABLE  
19

STEAK SANDWICH \*  
MARINATED RUMP, MOZZARELLA, RED ONION,  
ENGLISH MUSTARD, WILD ROCKET IN TURKISH  
BREAD  
18

BEEF BURGER\*  
HOUSE MINCED PATTY, CHEESE, RED ONION,  
TOMATO, LETTUCE, AND BURGER SAUCE,  
TOPPED WITH DILL PICKLE  
23

PULLED CHICKEN BURGER  
PULLED JERK CHICKEN, JALAPENO SLAW &  
CRISPY SHALLOTS  
21

ZUCCHINI BURGER\*  
ZUCCHINI AND CORN FRITTER, CHIMICHURI,  
RED ONION, TOMATO & LETTUCE.  
VEG OPTION AVAILABLE  
19

GRILLED CHICKEN BURGER  
WOOD FIRE GRILLED CHICKEN BREAST, WILD  
ROCKET, TOMATO & AVOCADO SALSA  
21

ALL BURGERS SERVED WITH BEER BATTERED  
CHIPS

FISH & CHIPS\*  
BOATROCKER BEER BATTERED SERVED WITH  
CHIPS, SALAD & HOUSE MADE TARTARE  
24

SELECT MAINS INDICATED BY \*

## WOOD GRILLED STEAKS

SERVED WITH YOUR CHOICE OF SIDES AND SAUCE OR BUTTER

GRASS FED PORTERHOUSE 300G 42	NEW YORK STRIP 300G 29	GRAIN FED SCOTCH FILLET 300G 40
EYE FILLET 250G 45	<b>SIDES</b> SALAD OR SEASONAL VEG CHIPS OR GRATIN -	RIB EYE, BONE IN 700G 75
HANGER 300G 28	<b>SAUCE &amp; BUTTERS</b> MUSHROOM SAUCE PEPPER SAUCE JUS NATURAL -OR- SMOKED GARLIC & CHIVE BUTTER LIME ZEST & FAT INFUSED BUTTER	WAGYU SCOTCH 300G 80

## SIDES 10

BEER BATTERED CHIPS  
LEMON PEPPER

SWEET POTATO FRIES  
CHILLI & CINNAMON MAYO

MIXED LEAF SALAD  
HOUSE VINAIGRETTE

CHARRED ROOTS

POTATO GRATIN

MASH  
LEEK & WHITE PEPPER

## SALADS 16

ADD CHICKEN  
7

CAESAR SALAD  
COS LETTUCE, BACON, CROUTONS,  
62' EGG, HOUSE MADE CAESAR  
DRESSING & PARMESAN

SUPER GRAIN  
TRIPLE QUINOA, DICED ROOTS, LIME &  
PINENUT DRESSING. VEG/VEGAN

GARDEN SALAD  
CLASSIC CRISP MIXED LEAF SALAD,  
VINAIGRETTE. VEG/VEGAN

GOATS CHEESE SALAD  
PICKLED BEETROOT, AVOCADO SALSA  
VEG

PLEASE ORDER AND PAY AT THE BAR

FOR VEGETARIAN OR VEGAN OPTIONS PLEASE  
ASK A MEMBER OF STAFF.

PLEASE ALSO ADVISE STAFF OF ANY DIETARY  
REQUIREMENTS WHEN ORDERING. THANK YOU.

GRILLED TO PERFECTION

