

MIDDLE PARK HOTEL

COCKTAILS

ESPRESSO MARTINI
\$15

CLOVER CLUB
\$15

DAIQUIRI
\$15

PISCO SOUR
\$15

FRENCH MARTINI
\$15

MARGARITA
\$18

RAMOS GIN FIZZ
\$19

SUNDAY MIMOSA
(ONLY AVAILABLE ON A SUNDAY)
\$5.00

MONDAY LOCALS NIGHT

\$15
SELECTED MAIN COURSES FROM 3PM

TUESDAY STEAK NIGHT

\$20	\$40
300G NEW YORK STRIP	700G RIB EYE

WEDNESDAY PARMA & TRIVIA

FREE TRIVIA	\$15
FROM 7:30PM	PARMA ALL DAY

PRIZES TO BE WON!

THURSDAY WINGS & CORONA

\$25
1KG OF WINGS & 2 CORONAS

FRIDAY FOOTY RAFFLE

1X TICKET	\$100
WITH EACH PURCHASE	DINNER FOR TWO IN THE RESTAURANT

HALF TIME WINNER

SLOW COOK SUNDAY

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

WINE BY THE GLASS

NV HOUSE SPARKLING
REGIONAL SA
10 / 46

NV CHANDON BRUT
YARRA VALLEY, VIC
11 / 60

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

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

2015 LA VIEILLE FERME
FRANCE
12 / 55

2016 TURKEY FLAT
BAROSSA VALLEY, SA
12 / 50

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

DRAUGHT BEER

HAWTHORN PILSNER
VICTORIA
7 / 13

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

BOATROCKER PALE ALE
VICTORIA
6.5 / 12

JAMES SQUIRE GOLDEN ALE 'THE CHANCER'
VICTORIA
7 / 13

BOAGS DRAUGHT
TASMANIA
6 / 11

LITTLE CREATURES BRIGHT ALE
WESTERN AUSTRALIA
7 / 13

FERAL HOP HOG
WESTERN AUSTRALIA
6.5 / 12

HEINEKEN
NETHERLANDS
7 / 13

KIRIN
JAPAN
7 / 13

GUINNESS
IRELAND
7 / 13



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
8

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

PEPPER WINGS
500G / 1KG
15 / 27

SALMON GRAVLAX
14

CHIILI 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
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
JERK PULLED CHICKEN, JALAPENO SLAW &
CRISPY SHALLOTS
21

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

GRILLED CHICKEN BURGER
ZWOOD FRIRE 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

EYE FILLET
250G
45

HANGER
300G
28

NEW YORK STRIP
300G
29

SIDES
SALAD OR SEASONAL VEG
CHIPS OR GRATIN

SAUCE & BUTTERS
MUSHROOM SAUCE
PEPPER SAUCE
JUS NATURAL
-OR-

SMOKED GARLIC & CHIVE BUTTER
LIME ZEST & FAT INFUSED BUTTER

GRAIN FED SCOTCH FILLET
300G
40

RIB EYE, BONE IN
700G
75

WAGYU SCOTCH
300G
80

SIDES

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

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

VEG: VEGETARIAN OPTION AVAILABLE
VEGAN: VEGAN OPTION AVAILABLE
PLEASE ADVISE STAFF OF ANY DIETARY
REQUIREMENTS WHEN ORDERING. THANK YOU.

GRILLED TO PERFECTION

