



MIDDLE PARK HOTEL

## DRAUGHT BEER

---

**Hawthorn Brew**  
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  
7 / 13

**Furphy refreshing ale**  
victoria  
6.5 / 12

**Kosciuszko pale ale**  
victoria  
7 / 13

**Little creatures bright ale**  
western australia  
7 / 13

**Boags draught**  
tasmania  
6 / 11

**Little creatures pilsner**  
western australia  
7 / 13

**Feral Sly Fox**  
western australia  
6.5 / 12

**Heineken**  
netherlands  
7 / 13

**Kirin**  
japan  
7 / 13

**Guinness**  
ireland  
7 / 13

## COCKTAILS

---

**Espresso martini**  
Classic, salted caramel, vanilla, hazelnut, mint  
18

**Sour**  
Whiskey, pisco, amaretto  
20

**Daiquiri**  
18

**Margarita**  
18

**Negroni**  
20

**Old fashioned**  
Bourbon, rum  
18

**Manhattan**  
18

**Martini**  
18

**South side**  
18

## WINE BY THE GLASS

---

### SPARKLING

**NV house sparkling**  
regional sa  
10 / 46

**NV chandon brut**  
yarra valley, vic  
11 / 60

**NV moët & chandon imperial champagne**  
epernay, france  
21 / 105

## WINE BY THE GLASS

---

### WHITE

**NV house sauvignon blanc**  
regional sa  
10 / 46

**2017 Hentley farm riesling**  
eden valley, sa  
12 / 55

**2017 Catalina sounds pinot gris**  
italy  
13 / 65

**2017 Totara sauvignon blanc**  
marlborough, nz  
13 / 60

**2017 Howard park 'miamup' chardonnay**  
margaret river, wa  
12 / 60

### ROSÉ

**2017 La vieille ferme**  
france  
12 / 55

**2017 Turkey flat**  
barossa valley, sa  
12 / 55

### RED

**NV house shiraz / cabernet**  
regional sa  
10 / 45

**2016 Mahi Pinot Noir**  
marlborough, nz  
13 / 65

**2016 Hentley farm shiraz**  
barossa valley, sa  
13 / 60

**2015 Howard park 'miamup' cabernet sauvignon**  
margaret river, wa  
12 / 55



MIDDLE PARK HOTEL

## SMALL PLATES

*Pork belly bites with grilled kimchi & crispy pork skin 16*

*Lime & chilli calamari with mojo aioli 18*

*Mac & cheese croquettes with prosciutto, crispy parmesan & horse radish mayonnaise (veg option available) 8*

*Cheesy garlic sourdough with smoked garlic butter, cracked black pepper, gruyere cheese, piccalilli (v) 12*

*Garlic butter Hervey Bay scallops & Prawn, crispy leek (gf) 19*

*Lamb & chorizo sausage rolls with dill yogurt, baby leaf 14*

*White bait, dried seaweed, mentaiko mayo 12*

*Pepper wings 500G 15*

*Oysters (gf)  
natural | kilpatrick | sake granita  
3 for 14 | half dozen for 26 | dozen for 50*

## SIDES

*Beer battered chips with lemon pepper & aioli 10*

*Sweet potato fries with chili & cinnamon mayo 10*

*Cauliflower gratin 12*

*Mash with leek & white pepper (gf) 10*

*Charred greens (gf, vn) 12*

*Triple quinoa, black rice, diced root vegetables, dill yogurt (gf) 16*

*Garden salad (gf, vn) 16*

## ENTRÉE

*Wood fire grilled octopus with set bloody mary, kiss peppers, watercress coulis. Served cold (gf) 20*  
Suggested wine: Hentley Farm Riesling

*Salt cured duck breast, duck liver pate, fig beetroot chutney, lavosh 18*  
Suggested wine: 2015 Mahi Pinot Noir

*Raw Hiramasa kingfish, nori powder with squid ink rice puff & daikon radish remoulade (gf) 20*  
Suggested wine: Catalina Sounds Pinot Gris

*Carpaccio of veal, apple, truffle soy, fetta, curry oil (gf) 21*  
Suggested wine: La Vielle Ferme Rose

## MAINS

*Steamed dory with fish consommé, baby turnips, risoni salad, lotus root 34*  
Suggested wine: 2016 Totara Sav Blanc

*Lamb rump, triple cooked kipfler potato, caramelized brussel sprout, red wine jus (gf) 36*  
Suggested wine: Hentley Farm Shiraz

*Salted beets, farm house cheese blancmanger, watercress, chipped beets (gf, v) 21*  
Suggested wine: Hentley Farm Riesling

*Tagliatella with creamed king oyster, shimeji, sampigno mushroom & porcini (v) 24*  
Suggested wine: Howard Park Chardonnay

## TO SHARE

*1.5kg dry aged rib eye with cured meats, parmesan crisps, seasonal greens & red wine jus (gf) 135*  
Suggested wine: Exception Cabernet Malbec 2012 Reserve

*Slow cooked pork shoulder with ssamjanj, cos lettuce, jalapeno pickle, natural oysters (gf) 69*  
Suggested wine: 2015 Yabby Lake Chardonnay

*Farmer's market board with olives, cheeses, cornichon, cured meats, mixed leaf salad, piccalilli, crostini, terrine, duck liver pate 34*  
Suggested wine: 2017 Stone Dweller Pinot Noir

## STEAK

*Grass fed porterhouse 300g 42*

*Grain scotch fed scotch fillet 300g 40*

*Eye fillet 250g 45*

*Rib eye bone in 700g 75*

*Hanger 300g 28*

*Served with chef's selection of sides and your choice of sauce or butter*

SAUCE  
*pepper, mushroom, red wine jus*

BUTTER  
*smoked garlic & chive*

## PUB CLASSICS

*Panko Crumbed Chicken Parma or Schnitzel with slaw & beer battered chips 24*

*House made wagyu burger with cos lettuce, beetroot, egg, tomato, gruyère cheese, caramelised onion jus & chips 24*

*Pork & fennel sausage, plum infused semi dried tomato, leek & white pepper mash, onion gravy 23*

*Hawthorn Beer battered flake, chips, baby cos salad, lemon, house tartare sauce 24*

*Chicken & autumn vegetable pie, mash, roasted seasonal greens & jus 23*

*Caesar salad 16  
add free range chicken 7*

V-VEGETARIAN | GF-GLUTEN FREE | VN-VEGAN  
PLEASE ORDER & PAY AT BAR