



MIDDLE PARK HOTEL

SMALL PLATES

Oysters
natural | kilpatrick | verjus
3 for 14 | half dozen for 26 | dozen for 50

Cheesy garlic sourdough with smoked garlic butter, gruyère
cheese, piccalilli (v) 12
v

Mac & cheese croquettes 12
v

Peppered chicken wings 15
df

Toffee apple pork belly bites 16
gf, df

Lime & chilli calamari with mojo aioli 18

scallops with Cafe de Paris butter, pangrattato 19

Chicken, goats cheese & black olive sausage rolls 14

Red gum grilled prawns, smoked garlic butter 18
gf

ENTRÉE

Escabeche of sardines, tarragon, cucumber, garlic croutons
cucumber foam 20
gfo, df

Wagyu bresaola, foie gras parfait, charred bread,
whole onion jam 18
gfo

Ceviche of Hiramasa kingfish & spanner crab, finger lime,
jalapeno, coriander, squid ink, taro chips 20
gfo

Salted mixed baby beets, buffalo yoghurt, sprouts,
chipped beets 19

MAINS

*Wild pan fried barramundi, mixed seasonal beans, soft herbs, romesco sauce 34
gf, df*

*4 point Lamb Rack, zucchini flower,
raisin cous cous, yoghurt 36*

*Whole jumbo quail, new potatoes, slaw, sauce vierge (v) 39
gf, df*

*House made pasta, split asparagus, basil, lemon, truffled
pecorino (v) 26
v*

PUB CLASSICS

*Panko crumbed chicken parmigiana with slaw & beer
battered chips 26*

*Panko crumbed chicken schnitzel
with slaw & beer battered chips 22*

*House made burger with cos lettuce, beetroot, egg, tomato,
gruyere cheese, caramelised onion 24*

*Beer battered flathead, baby cos
salad, lemon & house tartare sauce & beer battered chips 26*

Chicken & seasonal vegetable Pie, potato salad 23

*Caesar salad with crispy bacon, Parmesan,
& 62 degree egg 16
gfo
add free range chicken 7*

STEAK

Grass fed porterhouse 300g 42

Grain fed scotch fillet 300g 40

Eye fillet 250g 45

Rib eye bone in 700g 75

Chef's choice MP

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

SAUCE

pepper, mushroom, red wine jus

BUTTER

smoked garlic & chive

All steaks and sauces are gluten free

TO SHARE

*1.5kg dry aged rib eye, seasonal greens & red wine jus 135
gf, df*

*1.2kg Spring lamb shoulder, roasted radish, baby turnip,
asparagus, minted lamb jus 85
gf, df*

*Farmer's market board with olives, cheeses,
cornichon, cured meats, mixed leaf salad, piccalilli,
crostini, terrine & duck liver pate 34
gfo*

EXTRAS

Beer battered chips with lemon pepper & mayo 10

Sweet potato wedges with chili & cinnamon mayo 10

*Mash with leek & white pepper 10
gf*

*Seasonal greens 12
gf*

*Garden salad 16
gf*

DESSERTS

Butterscotch panna cotta, stewed dates, ruby grapefruit 13
gf

Strawberry elderflower creme tart 13

Chocolate mousse, vanilla braised blue berries 13
gf

Lemon tart, crushed meringue \$14
gf