



MIDDLE PARK HOTEL

SMALL PLATES

Oysters 4 ea

natural / kilpatrick / verjus

Cheesy garlic sourdough (v) 12

smoked garlic butter, house pickles

Roast pumpkin and pinenut croquettes (v) 12

whipped ricotta, honey

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Toffee apple pork belly bites (gf) 16

Peppered chicken wings 18

500 grams

Lime and chilli calamari 16

aioli

Sausage rolls 15

chicken, olive and goats cheese

Grilled Skull Island king prawns (gf) 16

café de paris butter, 2 per serve

ENTRÉE

Tempura Cauliflower (vn) 16

spiced cous cous, harissa & raisin

Duck liver parfait 18

caramelized shallots, croutons & petit salad

Hiramasa kingfish crudo (gf) 20

pickled fennel, orange, coriander & radish

Textures of beetroot (v) 16

goats cheese sorbet & cracked pepper

Charcuterie 24

Chef's selection of cured meats, mt zero olives, house pickles & grilled sourdough

MAINS

Pan roasted Ora King Salmon (gf) 34

peas, potato & bacon

4 Point lamb rack 38

crushed kipflers, sheeps feta, mint & thyme jus

BBQ spatchcock (gf) 38

rustic ratatouille, jus gras

Housemade pasta (v) 24

grilled zucchini, honey roasted pumpkin
& shaved pecorino Romano

PUB CLASSICS

Panko crumbed chicken parmigiana 26

slaw, beer battered chips

Ancient grain salad 18

roasted seasonal vegetables and house
smoked yoghurt

The Middle Park Hotel Beef Burger 24

in-house dry aged beef, beetroot, tomato, caramelized
onion, gruyere cheese

Beer battered flathead 26

baby cos salad, tartare, steak fries

Chicken and seasonal vegetable pie 23

served with housemade potato salad

Caesar salad 16

crispy bacon, croutons, parmesan, 62 degree egg

add free range chicken 7

STEAK

Eye Filler, 250g, grass fed (gf) 45

Great Southern, Victoria

Scotch Fillet, 300g, grass fed (gf) 42

Cape Grim, Tasmania

Rib Eye, 700g, grain fed (gf) 75

Red Gum Creek, Queensland

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

SAUCE

pepper, mushroom, red wine jus

BUTTER

smoked garlic & chive

TO SHARE

1.2kg Slow cooked saltbush lamb shoulder 85

Flinders Island, Victoria

seasonal greens, mint & thyme jus

1.5kg Rib eye, grain fed 135

Red Gum Creek, Queensland

fondant potatoes, charred greens,
sauce borderlaise

EXTRAS

Beer battered chips with rosemary salt & mayo 11

Sweet potato wedges with chilli & cinnamon mayo 10

Creamy mashed potato 10

Grilled zucchini salsa verde 12

Garden salad 16

DESSERTS

Butterscotch panna cotta, stewed dates, ruby grapefruit 13

Chocolate mousse, vanilla braised blueberries 13

Lemon tart, crushed meringue 14