



MIDDLE PARK HOTEL

SMALL PLATES

CHICKEN AND CHORIZO SKEWER 25

spiced hot honey, apple sauce

CHORIZO & MANCHEGO CROQUETTES 25

aioli, parmesan, chives

WAGYU BEEF SLIDERS 35

4 sliders, ketchup, mustard, bacon, cheese, pickles
+ slider 7.5

CRUMBED GARLIC MUSHROOMS 23

xo sauce, vegan mayo (LD, V, VG)

BEEF CHEEK SKEWER 27 CHEF'S PICK

pickled mushrooms, red wine jus (LGO)

FRIED SQUID 24

aioli, preserved lemon (LD, LGO, I)

GRILLED HALOUMI 24

fresh figs, hot honey, lemon thyme (LG, V)

HOUSE-MADE FOCACCIA 22

house dips of the day, olives (LDO, V, VG)

PACIFIC OYSTERS 7.5 each | ½ Doz 42 | Doz 79

natural, shallot mignonette, lemon (LD, LG, A)

+ Caviar 2

SEASONED FRIES 13.5

aioli (LD, LG, V, VG)

SALADS

CHICKEN CAESAR SALAD 31

grilled chicken, bacon, cos, croutons, parmesan, Caesar dressing (LDO, LGO)

ROAST ROOT SALAD 30

hummus, quinoa, roast pumpkin, salt baked beetroot, green beans, pickled onion (LD, LG, V, VG)

BEETROOT AND RADICCHIO SALAD 29.5

radicchio, pickled grapes, romesco, goats cheese, fresh herbs, pumpkin seeds (LDO, LG, V, VGO)

+ Chicken 6.5 + Anchovies 3 + Egg 3

SIDES 1 for 12 | 2 for 16 | 3 for 21

SEASONAL GREENS

green beans, anchovy butter (LD, LG, VO, VGO)

BUTTERED MASH

house made mash, butter (LG, V)

HOUSE SLAW

pickled onion, radish, dill (LD, LG, V, VGO)

CRISPY ONION RINGS

vinegar salt (LD, V, VG)

CAULIFLOWER CHEESE

aged cheddar, pangrattato (V)

HOUSE SALAD

cos, radish, pickled onion, peas, lemon dressing (LD, LG, V, VG)

GRILL

200G BAVETTE 48 Rangers Valley, mb5+ (LG)

200G EYE FILLET 68 O'Connor's select, grass fed (LG)

250G PORTERHOUSE 51 O'Connor's select, grass fed (LG)

300G SCOTCH 70 O'Connor's select, pasture fed mb2-3+ (LG)

500G RIB EYE 80 O'Connor's select, pasture fed (LG)

+ Garlic Grilled Prawns 13 | + Bone Marrow 12

All steaks are served with house salad, skin on fries & a choice of peppercorn sauce, gravy or red wine jus (LG)

STEAK THURSDAYS

Join us on Thursday for steak night and enjoy a choice of:

250G PORTERHOUSE 30 | 300G SCOTCH FILLET 37

Served with house salad, skin on fries
& peppercorn sauce, gravy or red wine jus (LG)

MAINS

BARRAMUNDI 46

nduja butter beans, leek, samphire (LG, A)

BRAISED BEEF CHEEK 40

ox cheek, mash, burgundy, pangrattato

BEEF & GUINNESS PIE 38

mash potatoes, bone marrow, peas, gravy

BEER BATTERED ROCKLING 34

house salad, peas, dill tartare, lemon, skin on fries (LD, LGO, I)

CHICKEN SCHNITZEL 31

skin on fries, slaw, gravy (LD)

HAND CRUMBED CHICKEN PARMA 34

smoked ham, mozzarella, Napoli, skin on fries, slaw (LDO)

MIDDLE PARK CHICKEN BREAST 39

romesco, chorizo stuffing, peppers, Meredith goats' cheese, red wine jus (LDO, LGO)

TRUFFLE AND MUSHROOM RISOTTO 35

truffle, mushroom medley, pumpkin seeds, chervil (LDO, LG, V, VGO)

SPICED LAMB SAUSAGE 40

glazed apricots, chive mash, puff pastry, red wine jus

PLANT BASED BURGER 30

pumpkin bun, cos, tomato, pickled onion, ketchup, mustard, skin on fries (LD, V, VG)

STEAK SANDWICH 35.5

200g Wanderer's Rangers Valley rostbiff, focaccia, parmesan, cos, Swiss cheese, bacon, skin on fries (LDO)

WAGYU BEEF BURGER 32

double patty, milk bun, bacon, cos lettuce, tomato, cheese, pickled onions, ketchup, mustard, skin on fries

SUNDAY ROAST

SUNDAY ROAST 37

Roast Beef or Lamb served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy (LDO, LGO)

Served every Sunday from 11:30am until sold out

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option
VO – Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Origin Seafood

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens. Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1 % + GST. EFTPOS (must insert card & select cheque or savings) is surcharge free. 15% public holiday surcharge applies.



MIDDLE PARK HOTEL

DESSERT

APPLE CRUMBLE 20

shared style for two, salted caramel sauce, vanilla ice cream, custard (LDO, LGO, V, VGO)

CHEESE BOARD 28

chef's selection, quince paste, muscatels, lavosh (LGO, V)

STICKY TOFFEE PUDDING 18

salted caramel sauce, crumble, vanilla bean ice cream (V)

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