



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 SKIN ON 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, broccolini, pickled onion (LD, LG, V, VG)

**BETROOT AND RADICCHIO SALAD 29.5**  
radicchio, pickled grapes, romesco, goats cheese, fresh herbs, walnuts (LDO, LG, V, VGO)  
+ Chicken 6.5 + Anchovies 3 + Egg 3

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

**BROCCOLINI**  
anchovy butter (LD, LG, VO, VGO)

**CRISPY ONION RINGS**  
vinegar salt (LD, V, VG)

**BUTTERED MASH**  
house made mash, butter (LG, V)

**CAULIFLOWER CHEESE**  
aged cheddar, pangrattato (V)

**HOUSE SLAW**  
pickled onion, radish, dill (LD, LG, V, VGO)

**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 29** | **300G SCOTCH FILLET 35**

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)

**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, toasted walnuts, 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 12pm 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.



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## 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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