



MIDDLE PARK HOTEL

SMALL PLATES

HOUSE-MADE FOCACCIA 23.5

house dip of the day, olives (LD, V, VGO)

SEASONED SKIN ON FRIES 14.5

aioli (LG, LD, V, VG)

CHORIZO & MANCHEGO CROQUETTES 26.5

aioli, parmesan, chives

FRIED SQUID 25

aioli, preserved lemon (LGO, LD, I)

GRILLED HALOUMI AND PEACHES 25.5

grilled peaches, hot honey, lemon thyme (LG, V) **CHEF'S PICK**

WAGYU BEEF SLIDERS 36.5

4 sliders, ketchup, mustard, bacon, cheese, pickles

CRUMBED GARLIC MUSHROOMS 24

garlic mushroom, focaccia (LD, V, VG)

SPICED CHICKEN SKEWERS 26

harissa yoghurt, fattoush, guindillas (LG)

BEEF CARPACCIO 28

horseradish cream, cured egg yolk, grana padano, chives (LG)

KINGFISH CRUDO 27

hiramasa kingfish, orange, red chilli, coriander, verde dressing (LG, LD, A)

BURGERS & SANDWICHES

WAGYU BEEF BURGER 33

double patty, milk bun, bacon, cos, tomato, cheese, pickled onion, ketchup, mustard, skin on fries (LGO)

PLANT BASED BURGER 31

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

STEAK SANDWICH 36.5

200g wanderer valley rostbiff, focaccia, parmesan, cos, swiss cheese, bacon, aioli (LGO, LD)

FRIED CHICKEN SANDWICH 32

brioche, curry mayo, mustard slaw, pickles, skin on fries

Add Gluten Free Bun +5.5

SALADS

BEEETROOT & RADICCHIO SALAD 30.5

radicchio, pickled grapes, romesco, goats cheese, fresh herbs (LG, LD, V, VGO)

CHICKEN CAESAR SALAD 30

grilled chicken, bacon, cos, croutons, parmesan, caesar dressing (LG, LD)

NICOISE SALAD 31

tuna, green beans, tomato, olives, potatoes (LG, LD, A)

TOMATO AND BURRATA SALAD 29.5

plum gel, pickled fennel, chives, pickled onions (LG, LDO, V, VGO)

SUNDAY ROAST

SUNDAY ROAST 37

Served with crispy roast potatoes, seasonal vegetables, Yorkshire pudding, gravy (LDO, LGO)

Served every Sunday from 12

GRILL

200G BAVETTE 50

rangers valley, mb5+ skin on fries, peppercorn sauce (LG, LDO)

200G EYE FILLET 70

o'connor's select grass fed, skin on fries, peppercorn sauce (LG, LDO)

300G SCOTCH 72

o'connor's select, pasture fed mb2-3+ skin on fries, peppercorn sauce (LG, LDO)

250G PORTERHOUSE 53

o'connor's select, grass fed skin on fries, peppercorn sauce (LG, LDO)

500G RIB EYE 82

grass fed skin on fries, peppercorn sauce (LG, LDO)

Served with house salad, skin on fries & a choice of sauce

Sauce Gravy 2 (LG, V) | Sauce Gravy (LG, V)

Sauce Jus (LG, V) | Sauce Peppercorn (LG, V)

Steak Topper - Bone Marrow +12 | Steak Topper - Prawns +13

STEAK NIGHT - THURSDAY

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

250g Porterhouse 29 | 300g Scotch Fillet 35

Served with house salad, skin on fries & peppercorn sauce (LG, LDO)

MAINS

BARRAMUNDI 47.5

nduja and tomato beurre blanc, green beans, potato, blistered tomatoes (LG, LD, A)

HALF CHICKEN 40.5

salsa verde, cavolo nero, roasted peppers, red wine jus (LG, LD)

HAND CRUMBED CHICKEN PARMA 35.5

smoked ham, mozzarella, napoli, skin on fries, slaw

CHICKEN SCHNITZEL 32

skin on fries, slaw, gravy (LDO)

FISH & CHIPS 35.5

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

BEEF & GUINNESS PIE 39.5

mash potatoes, bone marrow, peas, gravy

TRUFFLE & MUSHROOM RISOTTO 36.5

truffle, mushroom medley, toasted walnuts, chervil (LG, LDO, V, VGO)

SIDES 1 for 13 | 2 for 18 | 3 for 24

CAULIFLOWER CHEESE grana padano, pangrattato (V) 13

CRISPY ONION RINGS vinegar salt (LD, V, VG) 13

BUTTERED MASH house made mash, butter (LG, V) 13

HOUSE SALAD cos, radish, pickled onion, lemon dressing 13 (LG, LD, V, VG)

SEASONAL GREENS green beans, anchovy butter LG, LD, VO, VGO) 13

HOUSE SLAW pickled onion, radish, dill (LG, LD, V, VG) 13

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

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 allergen.

15% public holiday surcharge applies.



MIDDLE PARK HOTEL

DESSERT

APPLE CRUMBLE 20

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

CHEESE BOARD 28

chefs selection, quince paste, grapes , lavosh (LGO, V)

STICKY TOFFEE PUDDING 18

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

MIDDLE PARK PAVLOVA 18

fresh berries, berry compote , whipped cream (LG, V)