

BLEAKHOUSE HOTEL

EST. 1883
ALBERT PARK

PLEASE ORDER AT THE BAR

TO START

Freshly shucked rock oysters
w. fresh lemon 5 each

Noisette sourdough w. salted butter.... 6.5

Louisiana spiced calamari w. pickled
chilli, cajun aioli & spiced almonds
..... 19

Hummus w. toasted walnuts, olives, roast
garlic & sumac yoghurt w. grilled
flatbread 16

Mushroom & mozzarella arancini w. aioli. 15

Spanish style prawns w. garlic, chilli &
lemon w. grilled sourdough 20

Free range pork, hazelnut and apricot
terrine w. sourdough & chutney 16

Chicken liver pate w. port wine jelly &
sourdough..... 17

Ploughman's plate
Selection of seasonal cured meat,
terrine & cheeses, served w. pickles &
sourdough 39

PUB CLASSICS

Cheeseburger w. smoked bacon, Thousand
island sauce & fries 27

Fish & chips beer battered w. posh peas &
tartare sauce 26

Crumbed chicken schnitzel w. Middle
Eastern salad, coriander, sesame, feta &
tahini yoghurt 28

Grilled minute steak w. chilli & garlic
butter, salad & fries 27

SALADS & SIDES

Chicken salad w. cucumber, coriander,
cashews, soba noodles, roast sesame
dressing 20

Sweetcorn w. spiced butter, green chilli,
spring onion & salted ricotta 10

Mixed leaf salad..... 9

Onion rings w. BBQ sauce..... 9

Hand cut chips w. aioli..... 10

Sea salt fries..... 9

Mash potato..... 9

GRILL

250g Black Angus rump cap, grain
fed 38

250g Southern Ranges scotch fillet,
grass fed..... 50

300g Southern Ranges porterhouse,
grass fed..... 42

300g Josedale Black Angus Hanger,
grass fed 40

All grills are served w. salad &
béarnaise sauce

Proper gravy 3.5

MAINS

Barramundi w. late summer gazpacho,
chat potatoes, olives & basil . 37

Green pesto spaghetti w. basil,
parmesan & pine nuts 27

Spiced lamb meatballs w. herb
couscous, yoghurt, flat bread &
harissa 34

Portuguese chicken w. chorizo,
green olives, cherry tomatoes &
mash potato 34

DESSERTS

Dark chocolate terrine w. poached
strawberries & sweet balsamic 13

Sticky date pudding w. pecan toffee sauce
& vanilla ice cream 13

Ice-cream selection..... 8

Cheese board
Selection of local & international w.
bread & chutney 20

FOR THE KIDS

Fish & chips..... 13

Pasta w. napolli sauce & parmesan..... 13

Cheeseburger w. fries..... 13

FROM THE TAPS

Carlton Draught 10/13

Great Northern Mid Strength 9.5/12.5

Mountain Goat Pale Ale 10.5/14.5

Mountain Goat Summer Ale 10.5/14.5

Balter XPA 11.5/15.5

Stomping Ground Lager 10.5/14.5

Brookvale Ginger Beer 11.5/15.5

Peroni Nastro Azzurro 11.5/15.5

Napoleone Apple Cider 10.5/14.5

TUESDAY

\$25 CHICKEN
PARMA
Dinner

FRIDAY

OYSTER FRIDAY

Natural \$2.5

\$35 COCKTAIL JUGS

THURSDAY

\$28 PORTERHOUSE
STEAK
Lunch & Dinner

ALL WEEKEND

\$30 PROPER
ROAST

Lunch & Dinner

Dietary requirements accommodated where possible.
15% Public Holiday surcharge applies.