

BLEAKHOUSE HOTEL

EST. 1883
ALBERT PARK

PLEASE ORDER AT THE BAR

TO START

Freshly shucked rock oysters
w. fresh lemon 5 each

Kilpatrick oysters
Worcestershire sauce, smoked bacon &
horseradish 35 half doz

Noisette sourdough w. salted butter.... 6.5

Calamari w. pumpkin baba ganoush, rocket,
fennel & pomegranate..... 19

Hummus w. roasted capsicums, green oil,
spiced almonds & grilled flat bread .. 16

Cauliflower & cheddar croquettes w. spring
onion 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. rocket, pear
& walnut salad, black garlic aioli &
parmesan 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

Broccolini w. lemon & parmesan..... 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 marinated in
garlic & rosemary, & served w.
salad & béarnaise sauce

Proper gravy 3.5

MAINS

Barramundi w. tomato sugo, black
cabbage, capers & pine nuts ... 37

Eggplant & chickpea Marsala w.
coconut basmati, yoghurt & roti 27

Beef & mushroom pie w. mash & red
wine gravy 34

Portuguese chicken w chorizo,
olives, mash potato, tomatoes,
almonds & harissa 34

DESSERTS

Dark chocolate pannacotta w. coffee syrup,
poached rhubarb & pistachio crumble .. 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.