

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 each
Kilpatrick \$30 half doz
\$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.