

BLEAKHOUSE HOTEL

EST. 1883
ALBERT PARK

PLEASE ORDER AT THE BAR

TO START

- Freshly shucked Tasmanian pacific oysters w. lemon & shallot vinegar 5 each
- Noisette sourdough w. salted butter.... 6.5
- Salt & Pepper Calamari w. cucumber, mint & rocket w piri-piri dressing.... 19
- Hummus w. walnut & basil pesto, crispy chickpeas & grilled flatbread.....16
- Polenta chips w. truffle pecorino & paprika aioli 16
- Spanish style prawns w. garlic, chilli & lemon w. grilled sourdough 20
- Bresaola w. parmasan, rocket & balsamic w grilled sourdough 19
- Ploughmans plate w.
Bresaola, cured French ham, pork & fennel salami w. house pickles & sourdough
Mamchego, hard, Spanish
Roquefort , blue, French
Shepards Way, soft, Australian 39

PUB CLASSICS

- Cheeseburger w. smoked bacon, Thousand island sauce & fries 27
- Flake fillet beer battered w. hand cut chips, posh pea & tartare sauce 26
- Crumbed chicken schnitzel w. apple, celery, mint, cheddar & cabbage slaw w honey & mustard dressing 28
- Grilled minute steak w. chilli & garlic butter, salad & fries 27

SALADS & SIDES

- Grilled chicken salad w. rice noodles, green papaya, bean shoots, cucumber & cashews w bang bang dressing..... 22
- Green beans w. feta & toasted almonds... 10
- Mash w. cream and extra butter..... 10
- Mixed leaf salad..... 9
- Onion rings w. BBQ sauce..... 9
- Hand cut chips w. aioli..... 10
- Sea salt fries..... 9

GRILL

- 300g Black Angus rump cap, grain fed 38
- 250g Southern Ranges scotch fillet, grass fed..... 50
- 300g Southern Ranges porterhouse, grass fed..... 44
- 300g Josedale Black Angus Hanger, grass fed 43

All grills are marinated in garlic & rosemary, & served w. salad & béarnaise sauce

- Proper gravy 3.5

MAINS

- Persian chicken w. jewelled rice, almonds, pomegranates w cumin & sesame yoghurt 35
- Risotto w. tomato, mozzarella & basil 27
- Lamb pie w. rosemary, mash potato, minted peas & lamb gravy 35
- Barramundi fillet w. pumpkin puree, black cabbage, sage & caper butter 38

DESSERTS

- Chocolate brownie w. blackberries, hazelnuts & vanilla cream 13
- Sticky date pudding w. toffee sauce, pecans & vanilla ice cream 13
- Ice-cream selection..... 8
- Cheese board
Mamchego, hard, Spanish
Roquefort , blue, French
Shepards Way, soft, Australian
W breads & fruit chutney 20

FOR THE KIDS

- Fish & chips..... 13
- Pasta w. napoli 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
- Balter IPA 11.5/15.5
- Balter XPA 11.5/15.5
- Stomping Ground Lager 10.5/14.5
- Hard Rated Alcoholic Lemon 12.5/16.5
- Peroni Nastro Azzurro 11.5/15.5
- Napoleone Apple Cider 10.5/14.5

TUESDAY

\$25 CHICKEN
PARMA
Dinner

FRIDAY

FRIDAY FUN DAY

All day

Laurent-Perrier Champagne NV \$100

THURSDAY

\$28 PORTERHOUSE
STEAK
Lunch & Dinner

ALL WEEKEND

\$30 PROPER
ROAST

Lunch & Dinner

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