

# 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.